

Entree

OYSTERS [4 TO A SERVE]

NATURAL -With lemon **gf**

WAGYU MEATBALLS

Pan fried Wagyu meatballs, cooked in soffritto sauce, served with parmesan & char-grilled sour dough

RUEBEN BRISKET SLIDER (2 TO A SERVE)

Smoked Wagyu brisket, sliced Monterey Jack cheese, pickles, sauerkraut & spiced mayo

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

PORK BELLY

Crispy pork belly with a chili caramel sauce & Asian slaw **gf**

MUSHROOM ARANCINI

Serve of four house-made mushroom arancini with salsa verde mayo **v**

PRAWNS

Grilled prawns served with red chimichurri & char-grilled sour dough

HALLOUMI

Pan fried halloumi, warm kalamata olive, red onion, parsley & preserved lemon salad **v | gf**

EYE FILLET TATAKI

Thinly sliced eye fillet, flash grilled & served with a 63°C egg, sesame, spring onion, edamame, daikon, pickled shallots & spicy lemon dressing **gf**

TUNA CARPACCIO

Thinly sliced Yellowfin tuna, piquillo pepper dressing, capers, za’atar, sumac yoghurt, fried chickpeas **gf**

** Set menu for adults only*

** Kids menu available for children 12 years and under *No cakeage fee for groups on set menu *Please note: Meals will be served to the seat in which you ordered*

(v) Vegetarian (gf) Gluten Free - Please note: All ingredients may not be listed in the description. Notify staff on ordering of any allergies or intolerance.

Main

BARRAMUNDI

Pan fried barramundi fillet, cauliflower & kale puree, pickled cauliflower, cumin chat potatoes & mustard oil dressing **gf**

WAGYU BRISKET

Smoked Wagyu brisket, house-made corn bread, Adobo sauce, sweetcorn salsa & pickles

BEEF PITHIVIER

Braised beef cheek & mushroom pithivier pie on potato mash, spinach puree & 0x jus

OYSTER BLADE STEAK MS3+

200g Pinnacle oyster blade, 36 hour sous vide, grilled and cooked medium, served with horseradish cream, broccolini & red wine jus **gf**

DRY AGED DUCK BREAST

Pan fried duck breast with horseradish parsnip puree, charred cabbage, buckwheat granola, orange puree & buttermilk yuzu dressing **gf**

PAPARDELLE PASTA

VEGETARIAN -Zucchini, pumpkin & olives tossed in soffritto sauce, parmesan **v**

LAMB - Braised lamb & sauteed mushrooms, fried sage & parmesan

From the Grill

All grill items are served with your choice of mash potato OR French fries & one sauce OR butter

PORTERHOUSE

300g

EYE FILLET

250g

SCOTCH FILLET

300g

DRY AGED RED WINE PORTERHOUSE

300g

DRY AGED GIN & ROSEMARY SCOTCH FILLET

300g

WAGYU PORTERHOUSE

250g marble score 6+

RIB EYE

600g

WAGYU SCOTCH FILLET

300g marble score 9+

+5

+10

+10

+30

+40

+50

+65

Sauce

Additional sauce or butter - 5ea

Red Wine Jus

Mushroom Jus

Truffle Butter

Béarnaise

Peppercorn Jus

Garlic Butter

Blue Cheese

‘ACA’ BBQ

Chimichurri

Sides

SEASONED FRIES

Dusted with ‘ACA’ spice **v | gf**

MASH POTATO

Melted bone marrow butter **gf**

MAC N CHEESE

Topped with bacon crumb

MIDDLE EASTERN VEGETABLES

Charred zucchini & squash on babaganoush topped with oregano & za’atar **v | gf**

BEETROOT SALAD

Beetroot and quinoa with pomegranate dressing, walnuts, mint, goats fetta **v | gf**

ASIAN SLAW

Wombok, carrot, coriander, red onion, mint & a palm sugar dressing **v | gf**

BRUSSEL SPROUTS

Roasted Brussels sprouts and pancetta glazed with honey & sherry vinegar **gf**

PUMPKIN

Caramelized pumpkin, brown butter, hazelnut, smoked goats curd, fried sage **v | gf**

Desserts

CHOCOLATE FONDANT

Warm chocolate fondant, hazelnut chocolate sauce, praline crumble, crème fraiche ice cream **v | gf**

BREAD & BUTTER PUDDING

Brioche bread & butter pudding, banoffee caramel, tea soaked sultanas, biscoff ice cream **v**

PEAR & PECAN CRUMBLE

Poached pears & roasted pecans topped with a brown sugar crumble, blackberry gel & maple ice cream **v | gf**

DIRTY CHAI-MISU

Coffee soaked sponge, cardamom yoghurt parfait, mascarpone cream & chai meringues topped with warm chocolate mousse **v**

CHEESE BOARD

Chef’s selection of 2 cheeses, lavosh, fruit & condiments