

# Set Menu

## 3 - COURSE - \$95PP

Entrée, Main & Dessert  
per person with 1 side to share between 2 people

(Applicable option for upgrades)

## 2 - COURSE - \$85 PP

Entrée & Main OR Main & Dessert  
per person with 1 side to share between 2 people

(Applicable option for upgrades)

# Tasting Menu - \$135pp

### ADD ON MIXOLOGY - \$65pp

#### 1ST COURSE

Fried Whiting fillets dusted in ACA spice, spicy sauce

Mixology: Sticks Pinot Grigio glass

Yarra Valley, VIC

#### 2ND COURSE

Beef croquettes, mustard mayo

Mixology: Grapefruit Collins Cocktail

Adelaide Hills 78 Degrees Gin, Fresh Rosemary, Simple Syrup, Pink Grapefruit Juice

#### 3RD COURSE

Bourbon and Coke Lamb ribs

Mixology: Mint Julep Cocktail

Makers Mark Bourbon, Simple Syrup, Mint

#### 4TH COURSE

Brisket sliders, milk bun, spicy Adobo sauce, pickles

Mixology: El Desperado Pinot Noir glass

Adelaide Hills, SA

#### 5TH COURSE

Ox cheek Beef Wellington, mash, spinach puree, charred onion, Ox cheek jus

Mixology: Ben Marco Malbec glass

Mendoza, Argentina

#### DESSERT

Chocolate crème pâtissière filled Profiteroles, chocolate rum sauce, crystalised smoked almonds

Mixology: Salted Caramel Old Fashioned Cocktail

Jose Cuervo Tequila, Salted Caramel Syrup, Chocolate Bitters

Please note: mixology are 1/2 pours

# Entrée

#### 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 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**

# 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+

# Sauces

Additional sauce or butter - 5ea

Red Wine Jus

Mushroom Jus

Truffle Butter

Blue Cheese

Béarnaise

Peppercorn Jus

Garlic Butter

‘ACA’ BBQ

Chimichurri

# Substantial 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

#### 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

# 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**

# Dessert

#### 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