



A Cut Above

BAR & GRILL

Fathers Day

Set Menu

3 - COURSE - \$95PP

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

2 - COURSE - \$85PP

Entrée & Main OR Main & Dessert
per person with 1 side to share between 2 people
(Applicable option for upgrades)

Feed Me Menu

\$90pp - Our Feed Me menu is served sharing style (minimum 2 people)

ENTREE

- Mushroom arancini with chimichurri mayo
- Panko chicken with jalapeño mayo
- Charcuterie with char-grilled sourdough

MAIN COURSE

- 300g Porterhouse
- Char-grilled Chicken thigh
- 1 French fries OR mash potato between 2 people
- 1 sauce per person & 1 side dish between 2 people

UPGRADE TO 300G WAGYU RUMP & WAGYU BRISKET +15PP
UPGRADE TO 250G WAGYU PORTERHOUSE & WAGYU BRISKET +30PP
(replacing Porterhouse & Char-grilled Chicken thigh)

DESSERT

Choose any 2 desserts between 2 people

Kids Menu

\$15 - 12YO OR UNDER

ALL KIDS MEALS COME WITH A JUICE OR SOFT DRINK

CRUMBED CHICKEN

Crumbed chicken tenders served with French fries

BURGER

Smashed beef burger, cheese, lettuce & tomato sauce served with French fries

STEAK

150g eye fillet served with French fries

PASTA

House-made Gnocchi with Napoli sauce, parmesan

FISH

Battered Flat Head served with French fries

+5

Entrée

OYSTERS (4 TO A SERVE)

NATURAL -With lemon *gf*

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

MUSHROOM ARANCINI

Serve of four house-made mushroom arancini with chimichurri mayo
v

CALAMARI

Lightly fried Australian calamari dusted in semolina served with Nouc Cham & Asian slaw

PRAWNS

Grilled prawns served with Nduja butter & char-grilled sour dough

HALLOUMI

Pan Fried Aphrodite haloumi, fig chutney, candied walnuts & preserved lemon *v gf*

STEAK TARTARE

Finely diced Eye Fillet, smoked paprika, charred capsicum, capers, 63°C egg yolk served with lavosh

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

220g

SCOTCH FILLET

300g

DRY AGED BOURBON PORTERHOUSE

300g

DRY AGED MISO SCOTCH FILLET

300g

RIB EYE

600g

WAGYU PORTERHOUSE

250g marble score 8-9

Sauces

Additional sauce or butter - 5ea

Red Wine Jus

Béarnaise

Blue Cheese

Mushroom

Peppercorn

‘ACA’ BBQ

Truffle Butter

Garlic Butter

Chimichurri

Substantial Main

BARRAMUNDI

Pan fried Barramundi fillet, cauliflower textures, pearl cous cous & Harissa butter

VEAL SCHNITZEL

Parmesan & panko crumbed Veal, sauce Diane, potato roesti’s and a jalapeño Asian slaw

HOUSE-MADE GNOCCHI

VEGETARIAN - Cauliflower puree, honey roasted carrots, Labna, fried kale *v*

PORK NECK - Slow cooked Pork neck, sage, onions, jus, gremolata pangrattato, fried kale

WAGYU BRISKET

Smoked Wagyu brisket, corn bread, Adobo sauce & sweetcorn salsa

LAMB BACKSTRAP

Char-grilled Lamb backstrap, miso eggplant, yuzu yoghurt, blackened onion, dukkah, red wine jus *gf*

Sides

FRENCH FRIES

Dusted with A Cut Above spice *v gf*

ROASTED DUCK FAT POTATOES

Rosemary salt *gf*

MAC N CHEESE

Topped with bacon crumb

BROCCOLINI

Almond & bacon pesto *gf*

SMOKED CAULIFLOWER

Hommus, Harissa butter, smoked almonds *v gf*

OLIVE & GOATS FETTA SALAD

Mesculine leaves, Meridith Dairy goats fetta, pitted olives & a lemon dressing *v*

ASIAN SLAW

Wombok, carrot, corlander, mint & a palm sugar dressing *v gf*

Dessert

HOUSE-MADE STICKY DATE PUDDING

Walnut crumble, butterscotch sauce & orange ice cream

TIRAMISU ICE CREAM SANDWICH

Coffee cocoa financier, mascarpone ice cream, whipped espresso cream, Marsala syrup

FROZEN BASIL PANNACOTTA

Basil pannacotta, white choclote whip, strawberry & balsamic ice cream, black pepper meringue, strawberry gel *gf*

CHEESE BOARD

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