

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 - \$125pp

ADD ON MIXOLOGY - \$60pp

1ST COURSE

Oysters, Yuzu granita served with finger lime *gf*

Mixology: NV Val Frison Goustan Blanc de Noirs Champagne

2ND COURSE

Salmon Ceviche, chilli, coriander, kaffir lime, avocado, coconut dressing, rice puff

Mixology: 2022 Henschke 'Peggy's Hill' Riesling

3RD COURSE

Lamb Shoulder Croquettes, sumac yoghurt, pickled cucumber gel

Mixology: Autumn Spice cocktail

Kraken Spiced Rum, house-made cinnamon syrup shaken with apple juice and lemon juice

4TH COURSE

Mushroom Ravioli, truffled mushroom puree, charred baby leek, pickled shimeji, peppered pecorino

Mixology: 2022 Frogmore Creek Pinot Noir

5TH COURSE

Char Grilled Eye Fillet, miso pumpkin puree, zucchini noodles with pistachio pesto

Option upgrade: Wagyu Porterhouse \$20pp

Mixology: 2020 Ben Marco Malbec

DESSERT

Pear and Honey Tart, poached pear, chocolate honey cremeaux, pear sorbet, honeycomb tuile

Mixology: Strawberries & Cream cocktail

Bombay Sapphire gin, Strawberry liqueur, Creme de Cacao liqueur, half & half

Please note: mixology are 1/2 pours

Entrée

OYSTERS (4 TO A SERVE)

NATURAL -With lemon *gf*

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

PORK BELLY

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

BEETROOT ARANCINI

Serve of four house-made beetroot arancini with charcoal mayo & hazelnut Dukkah *v*

CHAR-GRILLED OCTOPUS

Served on Romesco sauce with chimichurri *gf*

PRAWNS

Grilled prawns served with chorizo jam and char-grilled sour dough

HALLOUMI

Pan Fried Aphrodite halloumi, beetroot relish, pickled apple and 8 yr aged balsamic dressing *v gf*

EYE FILLET TATAKI

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

KINGFISH CEVICHE

Thinly sliced Kingfish, sweet potato, green chilli, puffed rice, squid ink & coconut dressing, chive oil

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 BOURBON PORTERHOUSE

300g

DRY AGED MISO 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	Truffle Butter	Blue Cheese
Béarnaise	Peppercorn	Garlic Butter	'ACA' BBQ
			Chimichurri

Substantial Main

MACKEREL

Grilled Mackerel fillet served with tomato, chili, olives & capers, Thousand layer chips & chorizo crumb

WAGYU BRISKET

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

VEAL SCHNITZEL

Parmesan & panko crumbed Veal, sauce Diane, Thousand layer chips and a jalapeño Asian slaw

BRAISED OX CHEEK

14 hour braised Ox Cheek in a rich red wine jus, served with soft polenta, honeyed carrots, gremolata and pickled charred onions

STUFFED CHICKEN BREAST

Free range chicken breast stuffed with semi dried tomato, brie & thyme, wrapped in prosciutto and roasted. Served on set polenta with sauteed mushrooms & chicken jus

VEGETARIAN RAVIOLI

Portobello & porcini ravioli, pumpkin puree, sauteed mushrooms, Meridith Dairy goats fetta, pistachio, fried kale *v*

Sides

FRENCH FRIES

Dusted with A Cut Above spice *v gf*

THOUSAND LAYER CHIPS

Adobo mayo *v gf*

MAC N CHEESE

Topped with bacon crumb

CHAR-GRILLED BROCCOLINI

Miso maple butter and peppered pecorino *v gf*

BRUSSELS SPROUTS

Deep fried Brussels sprouts, tossed with pancetta & Cowboy butter

ASIAN SLAW

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

OLIVE & GOATS FETTA SALAD

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

Dessert

BASQUE CHOCOLATE CHEESECAKE

Poached quince, yoghurt ice cream and a Pedro Ximenez syrup

STICKY DATE & WALNUT PUDDING

Butterscotch sauce and orange marmalade ice cream

COFFEE SEMIFREDDO

Chocolate mousse, raspberry orange gel and smoked almond brittle

WARM CHOCOLATE BROWNIE

Baileys Irish Cream whippy, macadamia crumb and brown sugar ice cream

CHEESE BOARD

Chef's selection of 2 cheeses, lavash, fruit & condiments