



A Cut Above

BAR & GRILL

Set Menu

3 - COURSE - \$90 PP

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

2 - COURSE - \$80 PP

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

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 puree, 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

CRUMBED PUMPKIN

Panko crumbed roasted pumpkin, miso pumpkin puree, pepitas, hazelnut Dukkah & fried kale *vegan*

** 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*

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

PORTOBELLO & PORCINI RAVIOLI

VEGETARIAN - Pumpkin puree, sauteed mushrooms, Meridith Dairy goats fetta, pistachio, fried kale *v*

OX CHEEK - Braised Ox cheek, pickled mushrooms, gremolata, fried kale

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

+5

SCOTCH FILLET

300g

+10

DRY AGED BOURBON PORTERHOUSE

300g

+10

DRY AGED MISO SCOTCH FILLET

300g

+30

WAGYU PORTERHOUSE

250g marble score 6+

+35

RIB EYE

600g

+40

WAGYU SCOTCH FILLET

300g marble score 9+

+60

Sauces

Additional sauce or butter - 5ea

Red Wine Jus

Mushroom

Truffle Butter

Béarnaise

Peppercorn

Garlic Butter

Blue Cheese

'ACA' BBQ

Chimichurri

Sides

FRENCH FRIES

Dusted with A Cut Above spice *v gf*

THOUSAND LAYER CHIPS

6 fat chips with Adobo mayo *v gf*

MASH POTATO

Bone marrow butter *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, lavosh, fruit & condiments