

Entrees

CHAR-GRILLED SOUR DOUGH

BUTTER -Lard Ass butter **v**

7

ZA'ATAR - Za'atar & Mount Zero extra virgin olive oil **v**

10

OYSTERS

NATURAL -With lemon **gf**

6.5ea

GRANITA - Yuzu granita served with finger lime **gf**

7.5ea

BACON JAM - Warmed with bacon jam, topped with chimichurri **gf**

7.5ea

FATTOUSH - Served cold with capsicum, cucumber, tomato, pomegranates & toasted pita

7.5ea

SCALLOPS

29

Serve of three pan fried scallops, charred pea mayo, bacon jam, chive oil & squid ink wonton

RUEBEN BRISKET SLIDER

9ea

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

PANKO CHICKEN

17

Panko crumbed chicken bites served with jalapeño mayo

PORK BELLY

22

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

PEA & ARTICHOKE ARANCINI

18

Serve of four house-made pea & artichoke arancini with minted yoghurt **v**

PRAWNS

25

Grilled prawns served with cowboy butter and topped with chili jam, served with char-grilled sour dough

HALLOUMI

24

Pan fried halloumi with za-atar compressed watermelon, mint, pickled watermelon rind, pomegranates & a honey dressing **v | gf**

EYE FILLET TATAKI

25

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

KINGFISH CEVICHE

26

Thinly sliced kingfish, green mango salad, shallots, kaffir lime leaves, chili, coriander, mint & toasted coconut **gf**

CAULIFLOWER KICKERS

15

Pakora cauliflower florets, hommus, cayenne salt & minted yoghurt **v | gf**

CHARCUTERIE BOARD

24/ 42

A selection of premium cured meats, pickles, mustard, 7 minute egg & char-grilled sour dough + 2 cheeses, lavosh & condiments - add **14**

From the Grill

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

300g GREAT SOUTHERN PORTERHOUSE Grass-fed Black Angus Southern Australia	54
400g HARDWICK'S T-BONE Grass-fed Black Angus Victoria	59
250g RED GUM CREEK EYE FILLET Grass-fed Black Angus Victoria	67
300g GREAT SOUTHERN SCOTCH FILLET Grass-fed Black Angus Southern Australia	69
600g GREAT SOUTHERN RIB EYE Grass-fed Black Angus Southern Australia	105
250g RANGERS VALLEY WAGYU PORTERHOUSE 6+ score Grass & Grain-fed Wagyu New South Wales	92
300g RANGERS VALLEY WAGYU SCOTCH 9+ score Grass & Grain-fed Wagyu New South Wales	120
750g HARDWICK'S COWBOY T-BONE Grass-fed Black Angus Victoria <i>Served sliced & drizzled with house-made cowboy butter</i>	110
800g - 1.8kg GREAT SOUTHERN TOMAHAWK Grass-fed Black Angus Southern Australia <i>Please ask your waiter for today's sizes & pricing</i>	Market price

SURF N TURF **12**
Add 3 char-grilled prawns with cowboy butter & chili jam to any steak

DRY AGED BEEF
Experience the flavour & tenderness of Dry Aged Beef.
Using a Specialised dry age fridge, our premium beef will age
for a minimum of 2 weeks up to 4 weeks, intensifying the flavour & tenderness.



RED WINE PORTERHOUSE
300g **70**

GIN & ROSEMARY SCOTCH FILLET
300g **90**

To Share

'ACA' GRILL PLATTER *Perfect to share between two* **160**
Grilled 300g Chef's selection of steak, char-grilled chicken thigh with house-made spice baste,
gourmet pork & fennel sausage, smoked Wagyu brisket, corn bread, Adobo sauce & sweetcorn salsa.
Seasoned fries OR mash potato & your choice of 2 sauces & 2 sides

UPGRADE YOUR STEAK TO:

Dry aged red wine porterhouse 300g + 15

Dry aged gin & rosemary scotch fillet 300g + 30

Wagyu scotch fillet 300g + 65

Sauces

**Mushroom Jus | Truffle Butter | Béarnaise | Peppercorn Jus | Garlic Butter |
Blue Cheese | Red Wine Jus | 'ACA' BBQ | Chimichurri**

Additional sauce or butter - **5 ea**

*(v) Vegetarian (gf) Gluten Free (While we offer gluten-free options, our kitchen is not a dedicated gluten-free facility)
Please note: All ingredients may not be listed in the description. Notify staff on ordering of any allergies or intolerance.*

Mains

SALMON

49

Pan fried Atlantic salmon fillet, chat potatoes, charred pea mayo, prosciutto, green Goddess salad & tapioca crisps **gf**

WAGYU BRISKET

44

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

BEEF SHORTRIB

51

Boneless beef shortrib served with a piquillo pepper puree, potato croquettes, charred corn and red onion salad & BBQ jus

OYSTER BLADE STEAK MS3+

52

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

PORK RIB EYE

45

Herb & parmesan crumbed Pork rib eye, apple brandy jus, salsa verde, apple jalapeño slaw

LAMB SHOULDER

45

Braised Lamb shoulder, hummus, Fattoush salad, sumac goat's yoghurt, radishes & pomegranate dressing

A CUT ABOVE BURGER

35

Wagyu beef patty, Monterey Jack cheese, thick cut maple bacon, pickles, cos lettuce & BBQ sauce on a milk bun served with fries

PRAWN LINGUINE

40

Pan fried prawns with zucchini, cherry tomatoes, preserved lemon butter, linguine and chili jam

CAULIFLOWER

32

Roasted cauliflower, hummus, pakora florets, Fattoush salad and minted yoghurt **v**

Sides

SEASONED FRIES

10

Dusted with 'ACA' spice **v | gf**

MASH POTATO

12

Melted bone marrow butter **gf**

MAC N CHEESE

14

Topped with bacon crumb

BROCCOLINI

16

Broccolini, smoked almond & bacon pesto **gf**

ASIAN SLAW

12

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

CORN RIBS

14

Fried corn ribs, cayenne salt & Adobo mayo **v | gf**

ASPARAGUS

16

Pan fried asparagus, balsamic egg foam, parmesan **v | gf**

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Dessert

CHOCOLATE FONDANT	18
Warm chocolate fondant, milk chocolate sauce, biscuit crumb, biscoff ice cream v	
PANNACOTTA	17
Honey pannacotta, fig compote, burnt meringue, orange gel v gf	
SEMIFREDDO	17
White chocolate semifreddo, strawberries, shortbread crumb & matcha ice cream v	
LAMINGTON	18
Chocolate ganache, mascarpone cream, cherry gel, coco pop crunch & coconut sorbet v	
TRIO OF DESSERTS PLATTER	45
Choose any 3 desserts from above.	
CHEESE BOARD	26
Chef's selection of 2 cheeses, lavosh, fruit & condiments v	

Liquid Dessert

COFFEE OLD FASHIONED	20
Makers Mark, Mr. Black coffee liqueur, sugar syrup and walnut bitters, all stirred and strained over an ice sphere.	
SALTED CARAMEL ESPRESSO MARTINI	21
666 'butter' vodka, Mr Black coffee liqueur, Monin Salted caramel syrup, Little Drippa cold brew	
WHITE CHOCOLATE & RASPBERRY MARTINI	20
666 'butter' vodka, Chambord raspberry liqueur, white cocoa liqueur, shaken with lemon juice and egg white. Garnished with white chocolate flakes	

Liqueur Affogato

VANILLA ICE CREAM, ESPRESSO, LIQUEUR	13
Choose from: Bailey's Irish Cream, Frangelico, Kahlua, Licor 43, Galliano White Sambuca, Galliano Black Sambuca	

Whisky Flights

All flights are 15ml of each whisky, served with ice on the side

BATTLE OF THE 10 YEAR OLD'S	17
Laphroaig 10yo, Talisker 10yo, Glenmorangie 10yo	
SILK ROAD	26
Kavalan 'Distillers Select', Paul John 'Classic Select', Nikka 'Coffey'	
BEST OF JAPAN	50
Yamazaki 12yo, Hakushu 12yo, Hibiki Harmony	