

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

RED CHIMICHURRI - Warmed with red chimichurri **gf**

7.5ea

PORK & NDUJA SQUID

22

Braised Loligo squid, stuffed with pork & Nduja, cooked in sofrito sauce, served with char-grilled sour dough

RUEBEN BRISKET SLIDER

9ea

Smoked Wagyu brisket, sliced Monterey Jack cheese, sauerkraut & 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**

MUSHROOM ARANCINI

18

Serve of four house-made mushroom arancini with salsa verde mayo **v**

PRAWNS

24

Grilled prawns served with red chimichurri & char-grilled sour dough

HALLOUMI

21

Pan fried Aphrodite halloumi, warm kalamata olive, red onion, parsley & a preserved lemon salad **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**

TUNA CARPACCIO

24

Thinly sliced Yellowfin tuna, piquillo pepper dressing, capers, za'atar, sumac yoghurt, fried chickpeas **gf**

CHARCUTERIE BOARD

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	52
250g RED GUM CREEK EYE FILLET Grass-fed Black Angus Victoria	59
300g GREAT SOUTHERN SCOTCH FILLET Grass-fed Black Angus Southern Australia	65
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 Add 3 char-grilled prawns with red chimmichurri sauce to any steak	12
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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 65

GIN & ROSEMARY SCOTCH FILLET
300g 85

To Share

'ACA' GRILL PLATTER <i>Perfect to share between two</i>	150
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 + 10
- Dry Aged Gin & Rosemary Scotch 300g + 30
- Wagyu Scotch 300g + 65

Sauces

**Mushroom | Truffle Butter | Béarnaise | Peppercorn | Garlic Butter |
Blue Cheese | Red Wine Jus | 'ACA' BBQ | Chimichurri**
Additional sauce or butter - **5 ea**

Mains

BARRAMUNDI	45
Pan fried barramundi fillet, cauliflower & kale puree, cumin chat potatoes & mustard oil dressing gf	
WAGYU BRISKET	44
Smoked Wagyu brisket, house-made corn bread, Adobo sauce, sweetcorn salsa & pickles	
BEEF PITHIVIER	44
Braised beef cheek pithivier pie on potato mash, spinach puree & Ox 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	
DRY AGED DUCK BREAST	46
Pan fried duck breast with a horseradish, parsnip & charcoal puree, charred cabbage, buckwheat granola, orange puree & buttermilk yuzu dressing gf	
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	
PAPPARDELLE PASTA	
VEGETARIAN - Zucchini, pumpkin & olives tossed in sofrito sauce, parmesan v	32
LAMB - Braised lamb & sauteed mushrooms, fried sage & parmesan	39

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	
MIDDLE EASTERN VEGETABLES	16
Charred zucchini & squash on babaganoush topped with oregano & za'atar v gf	
BEETROOT SALAD	16
Beetroot and quinoa with pomegranate dressing, walnuts, mint & goats fetta v gf	
ASIAN SLAW	12
Wombok, carrot, coriander, red onion, mint & a palm sugar dressing v gf	
BRUSSEL SPROUTS	16
Roasted Brussels sprouts and pancetta, glazed with honey & sherry vinegar v gf	
PUMPKIN	16
Caramelized pumpkin in hazelnut brown butter, smoked goats curd & fried sage v gf	

Dessert

CHOCOLATE FONDANT	18
Warm chocolate fondant, hazelnut chocolate sauce, praline crumble, crème fraiche ice cream v gf	
BREAD & BUTTER PUDDING	17
Brioche bread & butter pudding, banoffee caramel, tea soaked sultanas, biscoff ice cream v	
PEAR & PECAN CRUMBLE	17
Poached pears & roasted pecans topped with a brown sugar crumble, blackberry gel & maple ice cream v	
DIRTY CHAI-MISU	18
Coffee soaked sponge, cardamom yoghurt parfait, mascarpone cream & chai meringues topped with warm chocolate mousse v gf	
TRIO OF DESSERTS PLATTER	45
Choose any 3 desserts from above.	
CHEESE BOARD	26
Chef's selection of 2 cheeses, lavash, fruit & condiments v	

Liquid Dessert

COFFEE OLD FASHIONED	18
Makers Mark, Mr. Black coffee liqueur, sugar syrup and walnut bitters, all stirred and strained over an ice sphere.	
SALTED CARAMEL ESPRESSO MARTINI	17
666 'butter' vodka, Mr Black coffee liqueur, Monin Salted caramel syrup, Little Drippa cold brew	
WHITE CHOCOLATE & RASPBERRY MARTINI	18
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	
STARWARD 'LIMITED EDITIONS'	20
Starward 'Gingerbeer cask', Starward 'Octave cask', Starward 'Peated finish'	
SILK ROAD	26
Kavalan 'Distillers Select', Paul John 'Classic Select', Nikka 'Coffey'	
BEST OF JAPAN	50
Yamazaki 12yo, Hakushu 12yo, Hibiki Harmony	