



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 <i>gf</i>		
DUCK LIVER PARFAIT		
House-made duck liver parfait, port jelly, pickled vegetables and char-grilled sour dough		
SCALLOPS		
Serve of three pan fried Japanese scallops, pea puree, braised leek, prosciutto crisps & panko crumbs		
PANKO CHICKEN		
Panko crumbed chicken bites served with jalapeño mayo		
PORK BELLY		
Crispy pork belly with a chili caramel sauce & Asian slaw <i>gf</i>		
PUMPKIN ARANCINI		
Serve of four house-made pumpkin arancini with pesto mayo <i>v</i>		
CALAMARI		
Lightly fried Australian calamari dusted in semolina served with Nouc cham & Asian slaw		
PRAWNS		
Grilled prawns served with red chimichurri and char-grilled sour dough		
HALLOUMI		
Pan Fried Aphrodite halloumi, olive puree, cherry tomato & caper salad <i>v gf</i>		
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 <i>gf</i>		
SEARED TUNA		
Sliced tuna seared with cumin, tomato, cucumber & oregano salad with a spicy lemon dressing, sour dough crisps		
PUMPKIN		
Roasted pumpkin, cauliflower hummus, grain salad, harissa, pepitas <i>vegan</i>		
<i>* Set menu for adults only</i>		
<i>* Kids menu available for children 12 years and under</i>		
<i>*No cakeage fee for groups on set menu</i>		
<i>*Please note: Meals will be served to the seat in which you ordered</i>		

Substantial Main		
BARRAMUNDI		
Pan fried Barramundi fillet, fondant potatoes & braised leeks with a saffron butter sauce and leek oil <i>gf</i>		
WAGYU BRISKET		
Smoked Wagyu brisket, corn bread, Adobo sauce & sweetcorn salsa		
VEAL SCHNITZEL		
Parmesan & panko crumbed Veal, sauce Diane, fondant potatoes and a jalapeño Asian slaw		
LAMB SHOULDER		
Braised Lamb shoulder, roasted cauliflower hummus, sumac yoghurt, Kalamata olive puree with a freekah, tomato & cucumber salad		
CHICKEN BREAST		
Pan fried Chicken breast, celeriac puree, broccolini with preserved lemon butter & chicken jus <i>gf</i>		
LINGUINE		
VEGETARIAN - Asparagus, tomatoes, basil cashew pesto & pea puree <i>v</i>		
PRAWN - Pan fried prawns, zucchini, cherry tomatoes, preserved lemon butter & chilli		
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		+5
250g		
SCOTCH FILLET		+10
300g		
DRY AGED BOURBON PORTERHOUSE		+10
300g		
DRY AGED MISO SCOTCH FILLET		+30
300g		
WAGYU PORTERHOUSE		+35
250g marble score 6+		
RIB EYE		+40
600g		
WAGYU SCOTCH FILLET		+60
300g marble score 9+		

Sauces		
Additional sauce or butter - 5ea		
Red Wine Jus	Mushroom	Truffle Butter
Béarnaise	Peppercorn	Garlic Butter
Blue Cheese	‘ACA’ BBQ	Chimichurri
Sides		
SEASONED FRIES		
Dusted with ‘ACA’ spice <i>v gf</i>		
MASH POTATO		
Bone marrow butter <i>gf</i>		
MAC N CHEESE		
Topped with bacon crumb		
ASPARAGUS		
Pan seared asparagus, konbu yuzu butter emulsion, prosciutto & panko crumb		
FREEKEH SALAD		
Freekah, tomatoes, cucumber, pommegranate, parsley and mint on roasted cauliflower hummus with Sumac yoghurt <i>v</i>		
ASIAN SLAW		
Wombok, carrot, coriander, mint & a palm sugar dressing <i>v gf</i>		
CAESAR SALAD		
Cos lettuce, pecorino, prosciutto crisps, white skinned anchovies, cured egg yolk & sour dough crisps		
Dessert		
PEANUT CARAMEL TART		
Served with chocolate mousse & burnt honey ice cream <i>v</i>		
GOLDEN TIMES		
Caramelised white chocolate parfait, malted crumb, caramel, milk chocolate sauce <i>v</i>		
PAVLOVA		
Macadamia pavlova, whipped cream, mango coulis and seasonal fruits <i>v gf</i>		
‘ACA’ CHOCOLATE KNAFEH		
Chocolate pannacotta, crispy kataifi, pistachio tahini sauce with a lime pistachio yoghurt ice cream <i>v</i>		
CHEESE BOARD		
Chef’s selection of 2 cheeses, lavosh, fruit & condiments		