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# A Cut Above

BAR & GRILL

Set Menu

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**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)

## Entree

### OYSTERS (4 TO A SERVE)

**NATURAL** -With lemon **gf**

### PORK & NDUJA SQUID

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

### RUEBEN BRISKET SLIDER (2 TO A SERVE)

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

### PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

### PORK BELLY

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

### MUSHROOM ARANCINI

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

### PRAWNS

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

### HALLOUMI

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

### EYE FILLET TATAKI

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

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

*\* 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*

*(v) Vegetarian (gf) Gluten Free - Please note: All ingredients may not be listed in the description. Notify staff on ordering of any allergies or intolerance.*

## Main

### BARRAMUNDI

Pan fried barramundi fillet, cauliflower & kale puree, cumin chat potatoes & mustard oil dressing **gf**

### WAGYU BRISKET

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

### BEEF PITHIVIER

Braised beef cheek pithivier pie on potato mash, spinach puree & Ox jus

### OYSTER BLADE STEAK MS3+

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

### DRY AGED DUCK BREAST

Pan fried duck breast with horseradish parsnip puree, charred cabbage, buckwheat granola, orange puree & buttermilk yuzu dressing **gf**

### PAPARDELLE PASTA

**VEGETARIAN** -Zucchini, pumpkin & olives tossed in sofrito sauce, parmesan **v**

**LAMB** - Braised lamb & sauteed mushrooms, fried sage & parmesan

## 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 RED WINE PORTERHOUSE

300g

### DRY AGED GIN & ROSEMARY SCOTCH FILLET

300g

### WAGYU PORTERHOUSE

250g marble score 6+

### RIB EYE

600g

### WAGYU SCOTCH FILLET

300g marble score 9+

**+5**

**+10**

**+10**

**+30**

**+40**

**+50**

**+65**

## Sauce

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 **v | gf**

### MASH POTATO

Melted bone marrow butter **gf**

### MAC N CHEESE

Topped with bacon crumb

### MIDDLE EASTERN VEGETABLES

Charred zucchini & squash on babaganoush topped with oregano & za’atar **v | gf**

### BEETROOT SALAD

Beetroot and quinoa with pomegranate dressing, walnuts, mint, goats fetta **v | gf**

### ASIAN SLAW

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

### BRUSSEL SPROUTS

Roasted Brussels sprouts and pancetta glazed with honey & sherry vinegar **gf**

### PUMPKIN

Caramelized pumpkin, hazelnut brown butter, smoked goats curd, fried sage **v | gf**

## Desserts

### CHOCOLATE FONDANT

Warm chocolate fondant, hazelnut chocolate sauce, praline crumble, crème fraiche ice cream **v | gf**

### BREAD & BUTTER PUDDING

Brioche bread & butter pudding, banoffee caramel, tea soaked sultanas, biscoff ice cream **v**

### PEAR & PECAN CRUMBLE

Poached pears & roasted pecans topped with a brown sugar crumble, blackberry gel & maple ice cream **v | gf**

### DIRTY CHAI-MISU

Coffee soaked sponge, cardamom yoghurt parfait, mascarpone cream & chai meringues topped with warm chocolate mousse **v**

### CHEESE BOARD

Chef’s selection of 2 cheeses, lavosh, fruit & condiments