

Entrees

CHAR-GRILLED SOUR DOUGH	
BUTTER - Lard Ass butter <i>V</i>	7
ZA'ATAR - Za'atar & Mount Zero extra virgin olive oil <i>V</i>	10
OYSTERS	
NATURAL -With lemon <i>GF (A)</i>	6.5ea
GRANITA - Yuzu granita served with finger lime <i>GF (A)</i>	7.5ea
BACON JAM - Warmed with bacon jam, topped with chimichurri <i>GF (A)</i>	7.5ea
STEAK TARTARE	28
Finely diced eye fillet with cornichon and shallots, egg yolk gel, freshly shaved horseradish, served with cayenne salted potato crisps <i>GF</i>	
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	23
Crispy pork belly with a chili caramel sauce & Asian slaw <i>GF</i>	
CORN & CHORIZO ARANCINI	18
Serve of four house-made corn & chorizo arancini with chimichurri mayo	
PRAWNS	25
Grilled Prawns, chilli crunch, chives, served with char-grilled sour dough <i>(I)</i>	
HALLOUMI	25
Pan fried halloumi, roasted beetroot, rocket pesto and candied walnuts <i>GF / V</i>	
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 <i>GF</i>	
SNAPPER CEVICHE	26
Snapper ceviche, cucumber, tomato, red onion, coriander, avocado puree, Tajin sour cream, crispy corn tortilla's <i>GF / (A)</i>	
SPINACH & RICOTTA GNUDI	16
House-made spinach & ricotta naked ravioli served on sugo with shaved parmesan <i>GF / V</i>	
EGGPLANT CHIPS	15
Crumbed Eggplant Chips with chermoula yoghurt <i>V</i>	
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	

(V) Vegetarian (GF) Gluten Free (While we offer gluten-free options, our kitchen is not a dedicated gluten-free facility)

Seafood - (A) Australian (I) International (M) Mixed Australia & International

Please note: All ingredients may not be listed in the description. Notify staff on ordering of any allergies or intolerance.

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	58
400g HARDWICK'S T-BONE Grass-fed Black Angus Victoria	61
250g RED GUM CREEK EYE FILLET Grass-fed Black Angus Victoria	71
300g GREAT SOUTHERN SCOTCH FILLET Grass-fed Black Angus Southern Australia	73
600g GREAT SOUTHERN RIB EYE Grass-fed Black Angus Southern Australia	109
250g RANGERS VALLEY WAGYU PORTERHOUSE MS6+ score Grass & grain-fed Wagyu New South Wales	92
300g RANGERS VALLEY WAGYU SCOTCH MS9+ 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 chilli crunch & chives 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



SRIRACHA PORTERHOUSE
300g **75**

ROSEMARY & ORANGE 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:

Rib eye 600g + 50
Wagyu scotch fillet 300g + 65

Sauces

Mushroom jus | Truffle butter | Béarnaise | Peppercorn jus | Garlic butter |
Blue cheese | Red wine jus | 'ACA' BBQ | Chimichurri
Hot English Mustard | Dijon mustard | Whole grain mustard - available on request
Additional sauce or butter - **6 ea**
Chili crunch - **5 ea**

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Mains

BARRAMUNDI	49
Pan Fried Barramundi, celeriac puree, Brussels sprouts and pancetta, charred onions, citrus emulsion <i>GF (A)</i>	
WAGYU BRISKET MS5+	47
Smoked Wagyu brisket, house-made corn bread, Adobo sauce, sweetcorn salsa & pickles	
CHICKEN BREAST	36
Pan fried chicken breast, crispy skin, pumpkin puree, smashed chat potatoes, pepita seeds and a chicken jus <i>GF</i>	
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 <i>GF</i>	
LAMB SHOULDER	45
Braised lamb shoulder with Moroccan spices, pearl cous cous, crumbed eggplant chips, parsley pomegranate salad & chermoula	
A CUT ABOVE BURGER	36
Wagyu beef patty, Monterey Jack cheese, thick cut maple bacon, pickles, cos lettuce & BBQ sauce on a milk bun served with fries	
GNOCCHI	40
Pan fried house-made gnocchi tossed with confit duck leg, mushrooms, peas and parmesan	
PUMPKIN	32
Roasted pumpkin, crumbed eggplant chips, pepita seeds, parsley pomegranate salad & chermoula <i>Vegan</i>	

Sides

SEASONED FRIES	10
Dusted with 'ACA' spice <i>GF/V</i>	
MASH POTATO	12
Melted bone marrow butter <i>GF</i>	
CHAT POTATOES	15
Roasted chat potatoes with garlic butter & parmesan <i>GF/V</i>	
MAC N CHEESE	14
Topped with bacon crumb	
BRUSSELS SPROUTS	16
Brussels sprouts, pancetta, honey, sherry vinegar <i>GF</i>	
ASIAN SLAW	12
Wombok, carrot, coriander, red onion, mint & a palm sugar dressing <i>GF/V</i>	
CORN RIBS	14
Fried corn ribs, cayenne salt & Adobo mayo <i>GF/V</i>	
PUMPKIN	15
Roast Pumpkin, spiced honey yoghurt, pepitas <i>GF/V</i>	

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Dessert

CHOCOLATE BROWNIE	19
Warm Chocolate Brownie, Biscoff sauce, salted caramel ice cream, honeycomb V	
COFFEE CRÈME BRÛLÉE	20
Espresso Crème Brûlée, hazelnut praline, mascarpone cream, Pedro Ximenez syrup GF	
DONUTS	18
House-made Donuts, warm thyme honey, candied walnuts, yoghurt & cinnamon ice cream V	
CHERRY TART	20
Soaked sponge, coconut parfait, warm white chocolate foam, sour cherry gelato V	
CHEESE BOARD	26
Chef's selection of 2 cheeses, lavash, 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	

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