

Grazing Menu

Australia is one of the most ethnically diverse countries in the world, which has resulted in authentic and varied cuisines influencing our cooking style, highlighted by lighter fare showcasing magnificent seafood and meats.

Shareable, small-plate menus are popular in Australia and give guests the opportunity to try a variety of flavors, from a light meal through to a degustation experience. Your server will be pleased to talk you through the menu, and we encourage you to try something new!

We have sourced a variety of ingredients from Australia, including the famous Aussie Prawn, Lamb (our national meat), which has a delicate flavor quite different from lamb you have tried before. Kangaroo is a delicacy for Aborigines, and we have created a beautiful dish that has intricate flavors you will love as an appetizer.

We are of course happy to accommodate allergy requirements in your selections but not all dishes can be modified. The one we ask you not to modify is the Aussie Burger, you will know why once you try it and trust us, the combination works!

— Small Plates —

Neapolitan-style Pizza

Margherita 12 | Pancetta 14 | Pepperoni 14 | Pesto & Cherry Tomato 14 | Garlic Prawns 16

Grazing Platter

Duo of Dips, Spanish Chorizo, Speck,
Selection of Cheeses, Artisanal Crisps and Accoutrements [GF]
40

Supplements: King Prawns (10), Lamb Cutlet (10), Polpette Meatballs (8), Marinated Octopus (15),
Marinated Artichokes (8), Hackleback Caviar (50)

Kangaroo Loin

Spiced, Lightly Seared, finished with Port Wine Reduction, Potato Pavé, Asparagus & Macadamia Crumble [GF]
22

Polpette Meat Balls

Pork and Veal, Italian Herbs served with a Romesco Sauce and Bread Crisp
20

Pork & Prawn

Two *Yoli* Blue Corn Tortillas one topped with Confit Spiced Pork Shoulder with Crispy Cabbage and Avocado
Crema, one topped with Wild Caught Prawns, Chipotle Aioli and Pickled Asian Vegetables [GF]
23

Alaskan King Crab Cakes

Tempura Vegetable Fritters topped with Alaskan King Crab, Avocado,
Cilantro, Cucumber, Cherry Tomatoes with a hint of Smoke and Spice on a Corn Puree [GF]
29

— Large Plates —

Australian King Prawns

Giant Skull Island Prawns poached in a delicate Mushroom Broth served with King Oyster and Shitake Mushrooms and Chili Lime Aioli

28

Australian Lamb Cutlets

Rubbed with Middle Eastern spices, crusted with Dukkah and served on a bed of Moroccan Chickpeas, Israeli Cous Cous and Sweet Potatoes [GF]

25

Portuguese Chicken

Piri Piri Marinated Confit Chicken, finished in the Stone Oven served with Roasted Zucchini, Vine Ripened Tomatoes and Chimichurri [GF]

24

Grilled 7oz Wagyu Flatiron (8 BMS)

Rubbed in Quarte Éspice served atop Cauliflower Puree with Potato Pavé and Fried Capers [GF]

42

Aussie Burger

A Sky-High Burger with a Beef Patty, Cheddar Cheese, Lettuce, Tomato, Bacon, Fried Egg, Sliced Beet, Grilled Pineapple, Aussie BBQ Sauce and Mayo
(No modifications allowed. Otherwise, it's not an Aussie Burger!!)

24

Crispy Chicken Sandwich

Brioche Bun, Red Cabbage Slaw, Chipotle Mayo served with Fries tossed in Aussie Chicken Salt.

22

Coconut Chicken

Chicken Tenders breaded in Shredded Coconut, Herbs and Parmesan Cheese served with Fries [GF]

20

Fish & Chips

Beer battered Australian Barramundi filets with fries and house made tartar sauce

24

Chili Prawn Linguine

Wild Caught Red Prawns tossed in Garlic, Butter, Lime, Cherry Tomatoes and Baby Spinach [GF]

28

Seasonal Pasta

A selection from our favorite pasta dishes

24

Vegetable Tartlet

Marinated Zucchini, Eggplant, Portabella Mushrooms Sweet Potato, Grilled Cherry Tomatoes served atop Puffed Pastry with Onion Jam,

22