

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.

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.

— Small Plates —

Neapolitan-style Pizza

Margherita 14 | Pancetta 16 | Pepperoni 15 | Pesto & Cherry Tomato 15 | Garlic Prawns 18

Grazing Platter

Duo of Dips – Beet, Mint Goat Cheese & Cheesy Tuna, Jalapeno (warm)
Spanish Chorizo, Speck, Cheeses - Manchego & Brie, Accouterments [GF Option]
40

Supplements: King Prawns (12), Lamb Cutlet (10ea), Polpette Meatballs (10),
Marinated Artichokes (8)

Kangaroo Loin

Spiced, Lightly Seared, finished with Port Wine Reduction, Potato Pavé, Asparagus [GF]
32

Spanish Octopus

Slow Braised in Red Wine and Herbs, Pan seared with Mustard & Caper Baby Potatoes, Chimichurri and Roasted
Cherry Tomatoes
22

Salt & Pepper Calamari

Flash Fried Southern Pacific Baby Calamari, seasoned with Szechuan, White and Black Pepper, served on a bed of
shredded Iceburg Lettuce dressed with Soy, Shaoxing Wine and diced Bell Peppers & Jalapenos
20

Polpette Meat Balls

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

Chef's Salad

Arugula, Avocado, Pink Grapefruit, Pine Nuts, Cherry Tomatoes, Dill with Herb Aioli [GF].
ADD Grilled Soy & Ginger Chicken or Twice Cooked Pork Belly (+\$6) or Australian King Prawns (\$10)
16

Chef's Soup

Hearty Seasonal Specials
16

— 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

30

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 option]

32

Portuguese Chicken

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

26

Grilled 7oz Wagyu Flatiron (8 BMS)

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

44

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!!)

26

Coconut Chicken

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

24

Fish & Chips

Beer Battered Australian Barramundi filets with Fries and house-made Tartar Sauce

28

Chili Prawn Linguine

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

30

Seasonal Pasta

A selection from our favorite pasta dishes

26

Vegetable Tartlet

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

24