

STARTERS

Caviar service with tradition condiments and brioche toast		Black Angus Steak Tartare 188
Kaviari Kristal 30g	888	Potato crisps, egg yolk jam
Sturia Oscietra 50g	1788	Lobster Bisque 168
Salmon Gravlax	188	Crème fraiche, tarragon oil
Crème fraiche, pickled fennel, apple, smoked roe		Maryland Crab Cakes 218
Twice Baked Stilton Soufflé	158	Remoulade sauce
Onion jam, pickled celery, walnut		Baked Hokkaido Scallops 198
Caesar Salad	178	Garlic and herb crumb, Aleppo pepper
Lardon, crouton, white anchovy, Parmesan dressing		Grilled Fremantle Octopus 188
Ember Roasted Beetroot	168	Red chimichurri, oregano, guindilla
Horseradish, fennel, hazelnut, watercress		

BEEF FROM THE CHARCOAL GRILL

Sirloin, Wagyu A4, Kumamoto, Japan	200g / 658	Ribeye, Wagyu M9, Mayura, Australia	400g / 1088
Sirloin, USDA Prime, Brandt, United States	300g / 548	Tenderloin, Black Angus, Stockyard, Australia	220g / 478
Bone in Ribeye, USDA Prime, Brandt, United States	400g / 678	Tomahawk, Black Angus, Stockyard, Australia	1180 per kg
Ribeye, Grass Fed, Cape Grim, Australia	350g / 498	Butcher's Cut – Check with your server	MP

SAUCES

Veal jus, Cognac and peppercorn, béarnaise

MAINS

Rigatoni alla Vodka	188	Kurobuta Pork Chop	398
Tomato, Parmesan, basil, Calabrian chilli		Charcuterie sauce	
Lobster Pasta	418	Roaring Forties Lamb Chops	358
Tagliatelle, cherry tomato, bisque, basil		Traditional mint jelly	
Line Caught Seabass	378	Dover Sole Meunière	748
Pistachio and preserved lemon salsa		Brown butter, caper, lemon, parsley	
Glacier 51 Toothfish	378	Boston Lobster	half / 318 whole / 598
Sourdough crust, sauce vierge		Garlic and herb butter	

SIDES

Hand cut chips, herb salt	68	Mac n cheese, smoked bacon	78	Potato purée	68
French fries	68	Local organic mushrooms	78	Sautéed or creamed spinach	72
Wagyu fat roast potatoes,	72	Mixed leaf salad,	68	Grilled broccolini, chilli, garlic,	72
rosemary, garlic		chardonnay vinaigrette		anchovy, pangrattato	

Please share your allergies and dietary requirements if any with our team