



WEEKEND LUNCH SPECIALS

Rosedale - Ruby Cote de Boeuf 1.2kg

Grain-fed, Australia

served with garden salad and mashed potato

\$180

Recommended Wine Pairing

Domaine du Daley, Grand Cru Grande reserve, Mersyca, 2016

\$138

Apple Wood Smoked Wagyu Brisket 500g

MBS 4/5 Westholme, Australia

served with homemade pickles, garden salad and mashed potato

\$115

Recommended Wine Pairing

Veitti, Castiglione, DOCG, Barolo, 2013

\$190

665°F Bloody Mary

Grey Goose vodka, lemon, tomato juice, Tabasco

\$15



APPETISER

Lobster Bisque Boston lobster, crispy tarragon	\$25	Tiger Prawn Cocktail Avocado, baby romaine, horseradish	\$25
🍄 Buratta Cheese Heirloom tomato, pickled shallot, watermelon	\$20	Grilled Octopus Chermoula, pine nuts, white bean puree	\$32
🍄 Butter Lettuce Salad Avocado, asparagus, crispy kale pommery mustard dressing	\$18	🍷 Grilled King Crab Leg (150g / 300g) Garlic butter	\$45 / \$90
🍷 Wagyu Beef Salad Arugula, confit fingerling potato, ginger dressing	\$28	Hokkaido Scallops (3 pieces / 6 pieces) Lemon, toasted pistachio, espelette pepper	\$32 / \$64
Charred Bone Marrow Crackers, Maldon sea salt	\$20	🍷 Jumbo Lump Crab Cake Spiced pepper dip, lemon	\$13 each
★ White Asparagus Orange hollandaise, hazelnut	\$22		

CHARGRILLED PIRA OVEN

FOR SHARING

Dry Aged Porterhouse 1kg Grainge, Australia	\$220
🍷 Rangers Valley Beef Tomahawk MBS 3, Australia	\$18 per 100g

MEAT

🍷 A4 Kagoshima Wagyu Striploin 200g Japan	\$120
🍷 Apple Wood Smoked Wagyu Brisket 250gm Westholme MBS4/5, Australia	\$55
Tenderloin 200g Grain-fed, Argentina	\$52
Grass-fed, Cape Grim, Australia	\$62
Black Onyx Ribeye 300gm Grain-fed, Rangers Valley, Australia	\$78
🍷 Lamb Chops with Harrisa Marinade Grain-fed, New Zealand	\$62
USDA Prime New York Striploin 300g Grain-fed, USA	\$74
Wagyu Flank 250g, MBS 4/5 Grain-fed, Australia	\$55
Surf and Turf Argentinian tenderloin 200gm Half Boston lobster, truffle jus	\$98
Peri Peri Cage-free Half Chicken	\$39

STEAK ADD-ON

Pan-seared Foie Gras	\$22
Bone Marrow	\$10
Blue Cheese 30g	\$8
Organic Egg	\$5

SAUCES

Béarnaise, Chimichurri, Green peppercorn Red wine, Salsa Verde

SEAFOOD

Boston Lobster 650g Grilled, fleur de sel Thermidor, espelette pepper	\$68
New Zealand King Salmon Brown butter, dill, lemon	\$45

SIDES

🍄 Creamed Spinach	
🍄 Grilled Broccolini Parmesan cheese, espelette pepper	
🍄 Mac & Cheese Bechamel, cheddar cheese, mozzarella	
🍄 Mashed Potatoes	
🍄 Sautéed Seasonal Mushrooms	
🍄 Truffle French Fries Aioli	+\$3
🍄 Roasted Cauliflower Garlic yoghurt, pomegranate	
★ Grilled White Asparagus	+\$10

DESSERT

Crème Caramel Madagascar vanilla	\$12
Crepe Suzette Honey vanilla ice cream Add-on Grand Marnier	\$14 \$10
Homemade Sorbets & Ice Creams Coconut sorbet, lemon sorbet	\$5 per scoop
Valrhona chocolate ice cream, vanilla ice cream	
Mille-Feuille Caramel, dulce de leche, mascarpone	\$14
Sweet Lime Pie Coconut sorbet, meringue, mango	\$16
Valrhona Warm Chocolate Cake Sweet crème fraiche	\$18
Les Freres Marchand Cheese Selection Quince paste, toasted sourdough Platter of 3 / Platter of 5	\$25 / \$32