

STARTERS

PETITENGET SALAD

Walnut, Ricotta,
Lemon Vinaigrette

KOREAN NAMUL

Roasted Sesame,
Crispy Garlic Rayu,
Silken Tofu

GRILLED ROMAINE

Balsamic,
Herb Aioli, Parmesan

BALINESE CHICHARRÓN

Jalapeño Ssamjang,
Vinegar

SEOLLEONGTANG

Milky Bone Broth
Brisket *for 2

UNI "YUKHOE" 2.0

Wagyu Tartare,
Nori, Caviar

YELLOWTAIL JALAPEÑO

White Kimchi,
Chojang, Shiso

CHERRYWOOD PILLOW

Smoked Straciatella, Momo,
Thyme

WAGYU BUTTER

Meyer Lemon Rosemary
Campagne Boule, Katsuo

TTEOK GALBI

Korean Wagyu Patty
Shoyu, Garlic

WAGYU KATSU SANDO

Sriracha Aioli,
Pickle, F1 Wagyu Striploin 7+

SHARING

DANCING EGGPLANT

Den Miso, Mozzarella,
Goma

WILD FIELD MUSHROOMS

Japanese Mix Confit Garlic, Yuzu

BLACK GARLIC ASPARAGUS

Taberu Rayu, Garlic Yogurt

MT. FUJI SPINACH

Mornay Cheese,
Turkish Sour Dough

POMME PURÉE

Smoked Potatoes,
Artisanal Butter

SAEWOO TWIGIM

King Tiger Prawn
Sriracha, Yuzu

MAC N CHEESE

Conchiglie,
Cheddar, Panko

CHIPS

Duck Fat, Parmesan,
Truffle Essence

DOLSOT

STONEPOT

Homemade Kimchi,
Short Ribs,
Onsen Tamago

NAENGMYEON

Clear Anchovy
Consommé, Korean Pear,
Daikon

BIBIMGUKSU

Gochujang Vinaigrette Kyuri,
Nori

SEABIRDLAND

GRILLED OCTOPUS

Gochujang Aioli,
Nori, Mojo Verde

ANTARCTIC TOOTHFISH

Miso, Pear Ribbon,
Brussels, Apple Smoked

CRACK SHORT RIBS

Balinese Coffee,
Cacao, Pickles

KALUGA IMPERIAL CAVIAR

Brioche, Condiments
30g

BALI SPRING CHICKEN

Korean Glaze,
Burnt Onion, Leeks

PACIFIC SALMON

Beurre Blanc,
Yuzu, Tobiko

RESERVE CUTS

To curate your experience even further we have hand-selected a list of premium cuts, each chosen for their unique flavour, rarity and texture.

Enjoy with our selection of homemade sauces & pickles.

200 DAYS GRAIN FED

FILET MIGNON

Stockyard's Finest
Hand Selected Angus
Jondaryan, Queensland, AU

SUMATRAN RIBEYE 7+

Kuroge Washu
Genetics,
Lampung, Sumatra

MISUJI 9+

Grand Champion
Purebred Wagyu,
Wylarah, AU

RIBCAP 9+

Grand Champion
Purebred Wagyu, Wylarah, AU

CHA DOL BAGI 9+

Grand Champion
Purebred Wagyu, Wylarah AU

GYUTAN

Finest Hand Selected,
50% Wagyu Genetics,
Queensland, AU

FLANK CUT 9+

Grand Champion
Purebred Wagyu, Wylarah, AU

MIYAZAKI-HIME A5

Fullblood Kuroge Washu,
Ebino, Kyushu Island, Japan

CALIFORNIA 9+

Grand Champion
Purebred Wagyu, Wylarah, AU

GALBI 9+

Grand Champion Purebred
Wagyu, Wylarah, AU

SI JIN SIGNATURE

SSÄM KIT

Organic Greens
Home Made Pickles & Sauces

ZABUTON 9+

Grand Champion
Purebred Wagyu,
Wylarah, AU

DRY-AGED CUTS

We have carefully hand-selected each and every one of our cuts for their excellent flavour and quality. After selection we dry-age all our meats in-house, through love and attention to detail, in order to present you with a perfectly dry-aged cut.

Each cut is sliced and cooked to your personal preference.
Enjoy with our selection of homemade salts.

30 AGED OBE ORGANIC RIBEYE

100% Organic Pastured
Fed
Queensland, AU

30 AGED USDA PRIME RIBEYE

Greater Omaha
Black Angus
Nebraska

50/150 AGED SHORTLOIN

Stockyard's Finest Hand
Selected Angus Jondaryan,
Queensland, AU

30 AGED SIGNATURE BLACK STRIPLOIN

Stanbroke Finest Angus
Genetics
Veradilla, AU

30 AGED F1 RIBEYE 7+

Finest Hand Selected
50% Wagyu Genetics
Queensland, AU

45 AGED COFFEE ARAK SUMATRAN 7+ SHORTLOIN

Kuroge Washu Genetics,
Lampung, Sumatra

30 AGED BASEBALL CUT 9+

Grand Champion
Purebred Wagyu,
Wylarah, AU

30 AGED PICANHA 9+

Grand Champion
Purebred Wagyu,
Wylarah, AU

60/120 AGED KILCOY BONE-IN RIBEYE

Grass Fed, Grain
Finished
S.E Queensland, AU

30 AGED NAKANIKU 9+

Grand Champion
Purebred Wagyu,
Wylarah, AU

30 AGED MISUJI 9+

Grand Champion
Purebred Wagyu,
Wylarah, AU

60/120 AGED ANDONG SOJU BONE-IN RIBEYE 7+

Sanchoku Wagyu
Aged with Andong Soju
Darling Downs, Aus

80 AGED CHULETÓN GALLEGO

100% Pastured Fed
Rubia Gallega
Basque, Spain