

HUGE

RESTAURANT

BAR

RAW BAR

Naked oyster with champagne & kombu mignonette <i>per piece</i>	45
Pickled oyster with rice vinegar, cucumber, whipped wasabi <i>per piece</i>	45
Grilled watermelon, feta cheese, rucolla, baby kyuri, lemon, balsamic reduction	65
Smoked cod tostada, whipped avocado, dashi caviar, smoked crème fraiche, pomelo	70
Market fish crudo, buttermilk dressing, nori gremolata, pickled jicama	70
Raw yellowfin tuna, whipped ricotta, smoked tomato, macadamia salsa	80
Grass fed beef tartare, smoked pepper sambal, dashi mayonnaise, potato crisps	100
Tuna carpaccio, mango, tomato, tiger milk, dashi caviar, chili oil	85
Snapper ceviche, pineapple salsa, cherry tomato, sumac onion	75
Bocconcini salad, tomato, rucolla, lemon dressing, balsamic reduction	95
Roasted pumpkin salad, wild rocket, romaine, feta cheese, lemon dressing	75

SMALL PLATES

Truffled mushroom arancini, parmesan cream	75
Stuffed fried chicken wings, buttermilk ranch	75
Grilled Bali coast octopus, pickled walnuts, charred harissa, smoked onion labneh	85
Crispy prawn roll, iceberg, smoked oyster thousand island, brioche	80
Brioche garlic bread, dashi aioli	50
Chicken taco, smoky charred chicken, smashed avocado, tomato salsa, beans, aioli	65
Beef taco, chili ground beef, smashed avocado, tomato salsa, beans, aioli	70
Beef slider, charcoal buns, Australian beef patty, romaine, cheddar, tomato	95
Potato Croquette, shallot, garlic, leek, dashi aioli	65
Falafel, chick peas, tzatsiki sauce	70

MAIN PLATES

Charcoal grilled king prawns, crustacean beurre blanc, dashi caviar, chive oil	180
Pan roasted barramundi, smoked tomato sofrito, ricotta & lemon crema	165
Charcoal ½ chicken, pistachio tarator, sumac butter, lemon	175
Grilled brined octopus legs, pea puree, hummus, diced chayote, beetroot tuile	210
Slow cooked Angus beef cheek, bok choy, mashed potato, kalbi sauce	185
Angus beef burger, cheddar, romaine, egg, dashi aioli, onion relish, fries	140



vegan



vegetarian

PASTA

Hand rolled fettucini, smoked chicken, asparagus, kombu butter	135
Gnocchi, roasted butternut pumpkin, blue cheese, spiced hazelnuts, truffled honey	130
Hand cut pappardelle, 36 hour angus beef, whipped parmesan cream, crispy onions	395
Carbonara, smoked chicken, cream, onion, garlic confit, dashi, parmesan, parsley	145
Seafood linguine, snapper, prawn, green mussel, vongole sauce, parmesan cheese	235
Creamy pumpkin risotto, sautéed button mushroom, crispy onion	135
Prawn risotto, slow cooked crustacean stock, charcoal grilled king prawns	220

FROM THE GRILL

Wood grilled Australian lamb rack <i>per 100gr</i>	180
NZ Grass Fed Angus beef tenderloin <i>220gr</i>	350
AUS Grass Fed Angus striploin <i>300gr</i>	375
AUS Grain Fed Black Angus rib fillet MB2 <i>300gr</i>	390
AUS Grass Fed Wagyu porterhouse MB4 <i>500gr</i>	1,000
USDA Choice OP rib fillet MB4 <i>per 1000gr</i>	1,500

SAUCES

red chimichurri | peppercorn jus | Café d e Paris | smoked red pepper sambal

SIDES

Mixed leaf salad buttermilk dressing	55	Crispy potato galette dashi aioli, secret salt	65
Basket grilled kale grana padano, hazelnut verde	60	Roasted or Mashed potato garlic, butter, parsley	60
Grilled cauliflower sumac onion, whipped pistachios, dukkah	65	Sautéed mushroom garlic, brown butter, herbs	60
Charred carrots picada dressing, smoked labneh	65	Grilled asparagus salt, olive oil	75

DESSERTS

Coconut & jackfruit sago cashew brittle, white chocolate	75	Chocolate Fondant whipped caramel banana, coconut nectar	80
Dark chocolate ganache caramel macadamia cream, raspberry molasses	75	Sebastian cheesecake chocolate crumble, Dulce de Leche	80
White chocolate panna cotta pomelo, pistachios, lemon basil	75		



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