

The logo for 'HUGE RESTAURANT BAR' is centered on the page. The word 'HUGE' is in a large, bold, orange sans-serif font. Below 'HUGE', the words 'RESTAURANT' and 'BAR' are written in a smaller, orange sans-serif font. A large, stylized orange 'S' is positioned between 'RESTAURANT' and 'BAR', partially overlapping them.

HUGE
RESTAURANT BAR

Dinner Menu

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 fraîche, 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	80
Bocconcini salad, tomato, rucolla, lemon dressing, balsamic reduction 🌱	85
Roasted pumpkin salad, wild rocket, romaine, feta cheese, lemon dressing 🌱	70

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 grounded 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	195
Pan roasted barramundi, smoked tomato sofrito, ricotta & lemon crema	160
Charcoal ½ chicken, pistachio tarator, sumac butter, lemon	175
Grilled octopus legs, pea puree, hummus, diced chayote, beetroot tuile	220
Slow cooked Angus beef cheek, bok choy, mashed potato, kalbi sauce	185
Angus beef burger, cheddar, romaine, egg, dashi aioli, onion relish, fries	140
Grilled tuna, paprika and pumpkin purée, mashed potato, broccoli, baby carrot	180
Grilled seafood platter, octopus, tiger prawns, green mussels, yellowfin tuna, vongole sauce	395



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	185
Creamy pumpkin risotto, sautéed button mushroom, crispy onion 	145
Prawn risotto, slow cooked crustacean stock, charcoal grilled king prawns	210

FROM THE GRILL

Wood grilled Australian lamb rack per 100gr	180
NZ Grass Fed Angus beef tenderloin 220gr	330
AUS Grass Fed Angus picanha MB4 300gr	385
AUS Grain Fed Black Angus rib fillet MB2 300gr	390
AUS Grass Fed Wagyu porterhouse MB4 500gr	985
USDA Choice OP rib fillet MB4 per 1000gr	1,500

SAUCES

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

SIDES

Mixed leaf salad buttermilk dressing	50	Crispy potato galette dashi aioli, secret salt	60
Basket grilled kale grana padano, hazelnut verde	55	Roasted or Mashed potato garlic, butter, parsley	60
Grilled cauliflower sumac onion, whipped pistachios, dukkah	65	Sautéed mushroom garlic, brown butter, herbs	70
Charred carrots picada dressing, smoked labneh	65	Grilled asparagus salt, olive oil	75
Fries	50		

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	85
White chocolate panna cotta pomelo, pistachios, lemon basil	75		



