

## Appetizers

**PAN SEARED SEA SCALLOPS (S) 85**  
Saffron Fregola, Zucchini, Mullet Bottarga,  
Amaranth Crisps

**STRACCIATELLA (V) 75**  
Heirloom Tomato, Black Olive Vinaigrette,  
Olive Oil Caviar, Basil Snow, Grilled Ciabatta

**CAESAR SALAD 55**  
Baby Gem, 36 Month Aged Parmesan, Anchovies  
Semi-Dried Tomato, Herb Focaccia Croutons

**WAGYU BEEF MEATBALLS 65**  
Smoked Cheddar Fondue, Broccoli Florets,  
Beef Bacon, Garlic Toast

**OBSERVATORY PRAWN COCKTAIL (A) (S) 75**  
Gin-Spiked Cocktail Sauce, Kohlrabi, Apple Slaw

**FOIE GRAS (N) 70**  
Poached Cinnamon Apples, Toasted Almonds,  
Smoked Maple Syrup, Mini French Toast

**AHI TUNA SALAD (N) 65**  
Romaine, Avocado, Palm Hearts, Charred Corn,  
Semi-Dried Tomato, Wasabi Peas, Citrus Dressing

**STEAKHOUSE WEDGE SALAD 🐷 60**  
Iceberg, Avocado & Corn Salsa, Pickled Onions,  
Applewood Pork Bacon, Bleu Cheese Dressing

**SMOKED TARTAR**  
Capers, Shallot, Cornichon,  
Celery, Parsley, Dijon

Protein Based - Grass Fed Beef | Plant Based - Beetroot (V)  
85 55

**MINI CRAB CAKES (S) 75**  
Beef Bacon & Tomato Jam,  
Sweet Corn Purée, Togarashi Popcorn

**TUNA TATAKI (N) 70**  
Edamame, Lotus Crisps, Togarashi Aioli,  
Sesame Seed, Yuzu-Soy Dressing

**PORK BACON WRAPPED SCALLOPS (S) 🐷 85**  
Parsnip Purée, Black Pudding, Apple Jam

**LOBSTER BISQUE (S) 60**  
Poached Lobster, Celery, Carrots, Potatoes

**FRENCH ONION SOUP 50**  
Gruyère, Fontina Crouton

## Wood Smoked Grill Choose your preferred sauce

**P R I M E**  
**SKIRT STEAK**  
AUS Stockyard Gold, Brisbane  
250g/160

**FILET MIGNON**  
USDA Greater Omaha, Nebraska  
200g/200 | 250g/240

**C U T S**  
**GRASS FED FILET MIGNON**  
AUS Pinnacle Meats, Tasmania  
200g/225 | 250g/275

**RIB EYE STEAK**  
USDA Creekstone Farms, Kansas  
350g/260

**STRIPLOIN**  
AUS Stanbroke Farms, Queensland  
350g/240

**TOMAHAWK (FOR TWO)**  
AUS Little Joe Meats, Melbourne  
1000g/550

**W A G Y U**  
**BEEF TENDERLOIN (MBS 6-7+)**  
The Phoenix, NE Queensland  
200g/350

**RIB EYE STEAK (MBS 6-7+)**  
AUS Westholme Beef, Queensland  
350g/400

**C U T S**  
**NEW YORK STRIP (MBS 6-7+)**  
AUS Full-Blood Wagyu "Red Label", Brisbane  
300g/450

### ADD SOMETHING TO MAKE IT SPECIAL

Foie Gras | 30      Scampi (S) | 35      Crusted Oscar Style (S) | 40

### SAUCES

Béarnaise, Wild Mushroom Cream, Peppercorn, Bleu Cheese, Lemon-Butter, Chimichurri, Truffle Butter, Bordelaise (A)

## Signatures

**PORK TENDERLOIN 🐷 165**  
Herb Roasted Fingerling Potatoes, Root Vegetables,  
Pork Gravy, Apple Sauce

**COFFEE RUBBED PORK BELLY 🐷 155**  
Celeriac Purée, Heirloom Carrots,  
Savoy Cabbage, Black Pudding

**BRAISED SHORT RIBS (A) 160**  
Pumpkin & Kohlrabi Purée, Maitake Mushrooms,  
Bone Marrow Butter, Edamame, Veal Jus

**1/2 ROASTED BLACK LEG CHICKEN 140**  
Root Vegetables, Apple & Golden Raisin Slaw,  
Chicken Jus

**PERI-PERI TIGER PRAWNS (S) (N) 180**  
Pesto, Basil Butter

**SCOTTISH SALMON 165**  
Heirloom Potatoes, Asparagus, Lemon Butter

**GRILLED SEABASS 170**  
Sautéed Garlic Spinach, Tomato Bruschetta

**IRISH LAMB LOIN 175**  
Marinated with Mustard & Zattar,  
Smoked Babaganoush, Lamb Jus

**WILD MUSHROOM GNOCCHI (V)**  
Parmesan Cream Sauce, Truffle, Pea Shoots  
Small 55 / Large 85

**BABY BACK PORK RIBS 🐷 190**  
Slow Roasted Ribs, Sweet Potato Fries,  
Homemade Coleslaw

## Nature's Harvest (v) 30

**ROASTED WILD MUSHROOMS**  
**CREAMY SPINACH**  
**SAUTÉED GREEN BEANS (N)**  
Toasted Almonds

**GRILLED ASPARAGUS**  
**BROCCOLINI**  
**HEIRLOOM CARROTS**

**CAJUN STEAK FRIES**  
**MAC & CHEESE**  
**LOADED BAKED POTATO**  
Sour Cream, Cheddar

**TRUFFLE FRIES**  
**MASHED POTATOES**  
**ONION RINGS**

## Starches (v) 30