

OUR PHILOSOPHY

We represent the very best of Wagyu and Black Angus beef raised by the best Australian producers. They may be fed on pasture, ration or a combination of both to create a variety of flavour profiles and textures. To determine where to find the best example of each we take into consideration the environmental aspects best suited to each variety. For example, pasture fed beef must be fed on green pastures otherwise the farmer needs to supplement their feed with silage.

SNACKS

Oyster natural, lemon, mignonette	5
Oyster, roasted beef fat, compressed celery, celery heart	5.5
Steak tartare, satay sauce, coriander, bitternut crackers	7.5
Puffed tendon, nori cream, salted egg yolk	7.5
Braised wagyu croquette, chipotle, spring onion	7.5
Grilled padron pepper, ssam sauce	7

ENTRÉE

Tataki, pickled vegetables, ponzu, fresh Tasmanian wasabi	
Tenderloin	25
Scallop	22
Steak tartare, satay sauce, coriander, bitternut crackers	27
Wagyu Yakitori, shitake mushroom, tare glaze, soy wasabi	25
Beef short rib, broccolini, pearl onion, jus	28
Abrolhos scallops, nashi pear, citrus vinaigrette, wild fennel	27
Zucchini flowers, ricotta, figs, basil pesto	24

MAIN

Barramundi, braised fennel, pickled kohlrabi, lemon thyme butter	45
Cauliflower, macadamia, buttermilk, wild rice furikake	38
Beef short rib, broccolini, pearl onion, jus	48

SIDES

Onion rings & rosemary salt	10
Hand cut steak chips	10
Potato mash & smoked paprika butter	10
Baby cos lettuce, signature dressing & French shallot	14
Stir fried greens – Gai lan, broccolini & snow peas	10
Fried broccoli, nuoc cham, fried garlic	10

DESSERT

Chocolate mousse, marshmallow, confit banana ice cream	20
Apple cheesecake, honey gel, almond crumb, roasted fig ice cream	20
Charcoal pineapple, brown butter glaze, walnut praline, toasted milk ice cream	20

Artisan & farmhouse cheese

Woombye Triple Cream Brie – Australia (Cows)	14
Quickes Clothbound Cheddar – England (Cows)	14
Roquefort – France (Sheep)	14

3 Cheeses

38



WAGYU

SIGNATURE DEGUSTATION

120 per person
Menu to be enjoyed by the whole table only
Maximum of 8 guests

Wine match 75 per person
Premium wine match 150 per person
Sake match 75 per person
Non alcoholic match 45 per person

Amuse bouche

Steak tartare, satay sauce, coriander, bitternut cracker

Puffed tendon, nori cream, salted egg yolk

Braised Wagyu croquette, chipotle, spring onion

Sher F1 wagyu tenderloin tataki, ginger, ponzu broth

Wagyu Yakitori, shitake mushroom, tare glaze,
soy wasabi

F1 wagyu, broccolini, pearl onion, jus

Compressed watermelon, yuzu, tonic

Apple cheesecake, honey gel, almond crumb,
roasted fig ice cream

Beef fat brownie, toasted meringue

GRAIN FED WAGYU

Sher Full Blood Wagyu – Ballan, VIC

Porterhouse 9	300g	144
Scotch Fillet 9	300g	144
Rump Cap 9	300g	89

Sher F1 Wagyu – Ballan, VIC

Rib Eye 8	1.1kg	214
Delmonico 8	600g	142
Scotch Fillet 9	300g	99
Tenderloin 7 (Eye Fillet)	250g	89
Rost Biff 7	250g	59

Cohuna F1 Wagyu – VIC

Split Rib 8	550g	119
Scotch Fillet 8 (30 days dry aged)	300g	99
Porterhouse 8 (30 days dry aged)	300g	99

GRAIN FED BLACK ANGUS

John Dee Diamond Black Angus – QLD

Porterhouse 7	300g	64
Scotch Fillet 7	300g	64

PASTURE FED BLACK ANGUS

Southern Range Black Angus – Gippsland, VIC

Porterhouse 2	250g	42
Scotch Fillet 2	250g	45
Tenderloin 2(Eye Fillet)	250g	55

SAUCE

Fresh Tasmanian Wasabi
with soy sauce & pickled ginger

Red Wine Jus

Béarnaise

Pepper

Mushroom

5 each