

Wagyu

MENU

Starters

Fiery Wok Flashed Calamari 炸魷魚 baby squid rings coated in a light batter and deep fried to a crisp golden finish - served with garlic aioli & marie rose sauce.	\$170	Wagyu Beef Skewers 和牛串燒 tender wagyu beef cubes, rolled in rock salt then flame grilled - with our special bundaberg rum bbq sauce.	\$240
Pacific King Prawn Cocktail 雞尾酒蝦 3 pacific ocean king prawns, served with lemon wedges & a marie rose dipping sauce.	\$270	Miso Cod Tacos 日式鱈魚墨西哥夾餅 grilled cod fillets marinated in a miso sauce on a mexican flour tortilla with avocado and mango salsa	\$170
Vegetarian Dumplings 香煎素餃 pan fry vegetarian dumplings served with a szechuan chili sauce	\$150	Pork Belly Lollipops 烤五花肉串 crackling pork belly with smokey BBQ sauce	\$170
Seasonal Oysters 時令生蠔 served in the shell; choose (4 minimum) natural; kilpatrick; mornay or tempura	\$ Market Price	Korean Chicken 韓式炸雞 fried chicken dunked in a succulent chili sauce	\$160
Sesame Tuna 芝麻吞拿魚 with wasabi mayonnaise and fresh ginger soy	\$170	Seared Scallops on Crispy Wontons 煎帶子雲吞 pan seared scallops on crispy wontons, with spring onion.	\$225
Pulled Pork Sliders 手撕豬肉迷你漢堡 4 pcs, with red cabbage slaw and apple cider dressing	\$170	Thai Prawn Cakes 泰式蝦餅 crumbed, fried & served with lemongrass sweet chili	\$170
Wagyu San Choi Bau 和牛生菜包 minced wagyu beef, slow cooked with asian spices and water chestnuts - served with iceberg lettuce 'cups'	\$170	Eggplant Meatballs 茄子肉丸意粉 A hearty and savory flavor-explosion. oil-free and low in fat, they are also packed with plant-protein from the chickpeas and tempeh Served spaghetti	\$150
Wagyu Carpaccio 意式薄和牛片 thinly sliced wagyu tenderloin; finished with fresh grated parmesan, extra virgin olive oil & a sprinkle of sea salt - served with black olive & tomato salsa.	\$180	Vegan Buffalo Cauliflower Tacos 香辣醬椰菜花夾餅 These Vegan Buffalo Cauliflower Tacos are packed full of spicy buffalo sauce, creamy ranch, crunchy romaine and hearty avocados.	\$150
Deep Fried Camembert 炸芝士 Crumbed & deep fried, served with cranberry dipping sauce	\$170		
Mighty Mussels 白酒青口配蒜香多士薯條 jet fresh mussel's sautéed in a delicious white wine broth served with garlic toasts and a cup of french fries.	\$200		

Salads

Burratta & Tomato Salad 布拉塔芝士蕃茄沙律 sautéed australian heirloom cherry tomatoes with italian burrata drizzled with olive oil & balsamic vinegar & served with crispy toast	\$155	Chicken Cous Cous Salad 小麥米沙律配雞肉 flame grilled vegetables on top a mix of cous cous, tomato, red onion, cucumber and mint; drizzled with mint yoghurt dressing and topped with grilled chicken strips - served with a greek salad.	\$170
Wagyu Beef Thai Salad 泰式和牛沙律 thin strips of grilled chilli marinated wagyu beef, onion, over a large mixed green salad; tossed in our thai chilli dressing.	\$180	Salmon & Avocado Salad 三文魚牛油果沙律 with wasabi dressing	\$170
Tuna Sashimi Salad 吞拿魚刺身沙律 tuna sashimi salad with avocado & dukkah dressing	\$170	Quinoa & Lentil Salad 扁豆藜麥沙律 with Grilled Halloumi, Fresh Leaves, Asparagus & Mint	\$170
Red Quinoa Beetroot & Burrata Salad 紅藜麥紅菜頭芝士沙律 in balsamic dressing, with pomegranate	\$170	Chicken Caesar Salad 雞肉凱撒沙律 Romaine Lettuce in a Classic Caesar Dressing with Croutons, Anchovy, Crispy Parma Ham & Parmesan	\$170
Chicken Or Beef Cobb Salad 公司沙律配雞肉或牛肉 choose either beef or chicken, with egg bacon avocado croutons onions and crumbled blue cheese over cucumber mixed salad greens, Italian vinaigrette dressing	\$170	Greek Salad 希臘沙律 cucumber olives tomatoes peppers onions and mixed leafy greens with persian feta and balsamic dressing	\$160
Prawn & Avocado Salad 大蝦牛油果沙律 in a zesty thai dressing	\$200	Quinoa Superfood Salad Bowl 藜麥, 西蘭花, 羽衣甘藍, 牛油果, 杏仁, 奇亞子碗	\$150
Pumpkin Beetroot & Goat Cheese Salad 南瓜紅菜頭羊奶芝士沙律 in balsamic dressing, with pomegranate	\$170	Vegan Bang Bang Broccoli 甜辣醬西蘭花 Asian inspired broccoli panko fried to perfection drizzled with a creamy sweet and spicy sauce.	\$150

Add Extra \$ 55 Beef, Chicken or Feta Cheese 另加 \$ 55 配牛肉, 雞肉或非達芝士

VG (Vegan) | V (Vegetarian) | GF (Gluten Free)

Prices subject to 10% service charge

Pasta

Wagyu Bolognese 和牛肉醬意粉	\$175	Penne Arrabbiata 香辣茄汁長通粉	\$165
a rich wagyu beef bolognese sauce tossed with spaghetti and finished with fresh italian basil and parmesan shavings - served with garlic bread.		a rich tomato sauce, with fresh smashed garlic cloves and a splash of 'spice fire'; tossed with penne pasta.	
Blue Swimmer Crab Linguine 蟹肉扁意粉	\$175	Wagyu Beef & Burratta Lasagna 和牛芝士千層麵	\$180
fresh crab, garlic, chilli, white wine and virgin olive oil		a traditional rich beef and tomato lasagna, topped with our creamy cheese sauce	
Spaghetti Vongole 香蒜蜆肉意粉	\$175	Cream Chicken & Mushroom Fettucini	\$165
fresh clams in garlic, olive oil & a little chili		忌廉蘑菇雞肉闊麵	
Spaghetti Marinara 香辣海鮮茄汁意粉	\$200	chicken & mushroom, sauteed in garlic to a rich creamy sauce, pecorino cheese	
pasta tossed with a medley of fresh seafood, in a lightly spiced tomato sauce - topped with capers and shaved parmesan.		Pesto Chicken Linguini 香草雞肉扁意粉	\$165
Fettucine Carbonara 卡邦尼闊麵	\$165	fresh pan-fried chicken fillet tossed in herb pesto sauce	
bacon, cream & parmesan cheese		Wild Mushroom Risotto 野生蘑菇燴意大利飯	\$165
Fettucine Salmon 白汁三文魚闊麵	\$180	sauteed field & wild mushrooms, drizzled with truffle oil	
fettuccine pasta cooked in a creamy white sauce blended with fresh salmon pieces.		Green Pea & Pancetta Risotto	\$165
Lobster Mac & Cheese 龍蝦焗芝士通粉	\$270	豌豆煙胸肉燴意大利飯	
lobster and macaroni pasta topped with a special cheese sauce		scallop, pancetta and minted green pea	
		Seafood Risotto 香草海鮮燴意大利飯	\$165
		medley of fresh herby seafood in a creamy tomato sauce	

Pizza

Pizza Margherita 意式芝士薄餅	\$135	True Blue Wagyu Maximo	\$200
fine italian tomato sauce, mozzarella cheese & fresh basil leaves on a crisp pizza base.		肉醬什錦薄餅(可選羊奶或藍芝士)	
Green Garden Deluxe 綠色田園薄餅	\$165	maximum enjoyment with a pizza that has it all - minced wagyu, with roasted potato and garlic pumpkin 'bites', baby spinach, cherry tomatoes, caramelized onions, crispy bacon, 'swizzled' with sour cream & your choice of feta or blue cheese.	
char grilled eggplant, zucchini, roast peppers, field mushrooms and oven roasted cherry tomatoes, with baby spinach - topped with feta cheese crumble and drizzled with garlic pesto sauce.		Pizza Parma 帕爾馬火腿薄餅	\$190
Cha Cha Char 洋蔥車厘茄和牛薄餅	\$195	pizza margherita topped with parma ham, feta cheese, finished with parmesan & rocket; then drizzled with extra virgin olive oil.	
pizza margherita, topped with tender wagyu beef strips, bundy rum glazed onions & cherry tomatoes.		Pepperoni 意式辣肉腸薄餅	\$165
		fine italian tomato sauce, pepperoni.	

Mains

US Baby Back Ribs 美國燒烤豬仔骨	\$230/ \$440	Rack Of Lamb 香草烤羊架	\$370
Slow cooked pork baby back ribs, packed with meat, coated with Bundaberg Rum glaze and then flame grilled to perfection - served with shoestring fries.		Roast rack of lamb, rubbed with rosemary & topped with a herb crust - served, as cutlets with roast potatoes, French beans, rich rosemary gravy and fresh mint sauce.	
Veal Schnitzel "Aussie Style" 吉列薄牛仔扒	\$290	Grilled Chicken Breast 烤雞胸配蘑菇汁或黑椒汁	\$200
thin slices of tender veal pan fried in our own special blend of herbed crumbing - served with french fries, milanese tomato sauce, rocket salad, capers and lemon wedges.		choose mushroom or pepper sauce to accompany your tender grilled chicken breast & vegetables	
Braised Wagyu Beef Cheek 燜牛臉肉	\$300	Outback Wagyu Beef Pie 和牛批	\$200
braised beef cheeks with seasonal vegetables & garlic mash		A true blue Wagyu steak pie.....short-crust pastry case, filled with tender Wagyu pieces, potato, onion, carrots & rich gravy - served with shoe-string fries.....a meal in itself!	
Danish Pork Belly 脆皮五花腩肉	\$270	Chicken Caprese 番茄菠菜芝士釀雞胸	\$200
slow roasted aussie pork belly - served with apple & cranberry reduction, hot mustard mash and honey sesame carrots.		chicken breast stuffed with spinach tomato and provolone cheese	
Sizzling Chicken Fajitas 鐵板烤雞配墨西哥薄餅	\$160	Shepherd's Pie 牧羊人批	\$170
sizzling mixed veggies topped with grilled chicken strips - served with flour tortillas, piquant tomato salsa, sour cream, jalapenos & guacamole. wagyu beef option \$165 veggie option \$130		slow cooked minced lamb, baked with a topping of potato & parsnip mash - with peas & beans	
Grilled Salmon Steak 烤三文魚扒	\$235	Seafood Pie 招牌海鮮批	\$255
crispy skinned salmon fillet with double creamed mash, roasted veggies & a saffron caper sauce		salmon, prawn, snapper, peas and leeks	
North Queensland Barramundi 烩昆士蘭盲鱈	\$275	Slow Braised Lamb Shank 慢煮羊膝	\$200
a true blue aussie icon.....slow poached with an explosion of exotic asian herbs, spices & soy sauce - served over a bed of asian greens. an awesome meal.....		mashed potatoes, broccoli and honey sesame carrots	
Pan Fried Sea Bass 烤鱸魚	\$295	Chicken Parmigiana 香煎芝士醬雞胸	\$245
pan roasted sea bass with parmesan potatoes, broccolini, red peppercorns and lemon beurre blanc		served with french fries and a bocconcini & and vine tomato salad	

Prices subject to 10% service charge

Burgers

Wagyu Beef Burger 招牌和牛漢堡 \$180

100% flame grilled wagyu beef pattie, on toasted bap, with iceberg lettuce, tomato and red onion - served with fat chips and a garden salad. choose: swiss, cheddar or blue cheese. add additional toppings if you like: \$8 each mushrooms, beetroot, egg, bacon guacamole, pickles, jalapenos or an extra \$75 for foie gras.

Steak Sandwich 牛扒三文治 \$195

grilled wagyu steak with egg, cheese, bacon, onions & fresh garden salad on turkish toast

BBQ Chicken Burger 雞肉漢堡 \$185

grilled chicken with avocado, tomato, smoked streaky bacon, melted cheese, lettuce, red onion and roasted garlic aioli

Veggie Burger 素菜漢堡 \$155

halumi, avocado, tomato, lettuce, red onion, beetroot, cucumber and roasted garlic aioli

Wagyu Steak

Wagyu.....beef is striking because of its wonderful marbling which results in a never-before-experienced succulence that sends the taste buds reeling. The fat in the meat has more monounsaturated fats and melts at room temperature which makes Wagyu beef suitable as part of a lower-cholesterol diet. The high degree of marbling adds an extraordinary depth of flavour which makes Wagyu beef a culinary delicacy. Our Chefs have been well trained in the art of selecting the absolute best cuts and are well versed in the careful slow cooking process to maximize the taste of each cut, this ensures you will enjoy a mouthwatering experience...after all; our reputation is at steak.....

Wagyu Tenderloin 和牛牛柳 8oz - \$620 10oz - \$735 12oz - \$920

Wagyu Sirloin 和牛西冷扒 8oz - \$620 10oz - \$735 12oz - \$920

Wagyu Rump 和牛後腿扒 16oz - \$575

Wagyu Hangar Steak 和牛牛腩扒 \$395

Marinated in garlic and herbs with a rich rosemary and Shiraz reduction.

Wagyu Rib-Eye 和牛肉眼扒 10oz - \$645 12oz - \$775

Wagyu OP Rib on the Bone 1kg 牛肋骨脊肉 \$1455

a beast of a steak - flame grilled, and served sliced on a board, with thick cut chips, portobello mushroom, rocket & parmesan salad - great for 2/3 to share

Wagyu Surf, Turf n Quack

Take a Wagyu steak and add any of the following:

- 2 Grilled King Prawns add \$145 王帝蝦兩隻
- Medallion of Pan seared Foie Gras add \$145 香煎鵝肝

Non-Wagyu alternatives

U.S. Prime Black Angus Sirloin 美國黑安格斯西冷扒 8oz - \$365 10oz - \$440 12oz - \$490

Superb cut of famous Black Angus carefully grilled to your liking

U.S. Prime Black Angus Rib-Eye 美國黑安格斯肉眼扒 10oz - \$385 12oz - \$455

An awesome steak.....bursting with flavour

New Zealand Prime Beef Tenderloin 新西蘭頂級牛柳 6oz - \$270 8oz - \$300

The choicest cut of Kiwi beef fillet; flame grilled just the way you like it.....

Bacon wrapped Fillet Mignon 煙肉菲力牛扒 8oz - \$290

8oz fillet of prime N.Z. beef, wrapped in smoked back bacon, topped with a light mushroom pâté and then oven baked.

Add Danish blue cheese to any steak: \$40 extra

Each steak is served with a Portobello mushroom, whole roast garlic, rocket salad, your choice of one side dish and a selection of sauces from the lists below:

Additional side dishes can be ordered as required.

每客牛扒都配有蘑菇, 整個烤大蒜及火箭沙律, 自選配菜一個及醬汁。另加丹麥藍芝士+\$40

6oz - 170gm 8oz - 226gm 10oz - 283gm 12oz - 340gm 16oz - 453gm

Side Dishes - \$55 each

Wasabi Mash
Hot Mustard Mash
Garlic Mash Double Cream Mash
Sweet Potato Mash
Mushy Pea Mash
Baked Potato with sour cream & chives
Garlic Chilli Fat Chips
French Fries
Shoe String Fries

Potato Au Gratin
Wok Tossed Asian Greens
Honey Sesame Carrots
Cauliflower Au Gratin
Garlic Mushrooms
Creamed Spinach
Minted Peas & Green Beans
Grilled Asparagus
Rosemary Roast Potatoes

Sauces
Saucehomestead Peppercorn Sauce
Creamy Mixed Mushroom
Roasted Tomato & Red Pepper
Pesto
Bundy Rum Bbq Splash Sauce
Gorgonzola Cream
Wasabi & Shiso Bearnaise
Herb & Shallot Butter
Blue Cheese Butter

Asian Ginger & Soy Sauce
Hollandaise Sauce