

## SPECIAL DISHES

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These are our best and most successful dishes. Some are results of pure luck, like the times when our crazy ideas paid off, while others are from repeated failures. Whatever the reason, these are all especially memorable.

### Wagyu Tomahawk Rib-eye Steak

Sanchoku Wagyu Rib-eye that has been brined for 7 to 14 days. • 4/5 marbling grade beef. • Served with sides. • In Savoury Brown Sauce or Truffle Sauce. • A 30 to 45 minutes preparation time is needed. Price is per kilogram.

**\$179**

### Wagyu Short Ribs

Sanchoku Wagyu Short Ribs. 4/5 marbling grade beef. • Served with sides. • In Orange Ginger Sauce or BBQ Sauce. • A 30 to 45 minutes preparation time is needed. 1 day advance pre-order needed. Price is per kilogram.

**\$169**

### Wagyu Porterhouse

Sanchoku Wagyu Porterhouse available in Truffle or Savoury Brown sauce. Price is per kilogram.

**\$169**

## STARTERS

2 soups are available each day, please check with your server on what is available.



### Salted Fish Buffalo Mozzarella Burratina

Burratina served with salted fish, cured tomatoes, honey comb and black sesame seeds on a bed of crispy focaccia.

**\$36.90**

### Muddy Mushroom Soup

Button mushrooms caramelised over 3 hours with pork bone stock.

**\$6.90**

### Beefy Tomato Soup

Beef bone stock, tangy tomatoes and sour cream.

**\$6.90**

### Chicken Soup

Stock from chicken carcasses, pearl barley, vegetables and other secret ingredients.

**\$6.90**

### Power Chowder

Fresh live clams, bacon and pork bone stock.

**\$6.90**

### Punchy Pesto & Crackers

Our signature Punchy Pesto paired with crunchy crackers. Punchy Pesto contains seafood, nuts and cheese.

**\$7.50**

## PASTAS & RISOTTOS

Gluten-free pasta available at \$3.90/serving, additional 5 minutes waiting time needed.

### ★ Squid Ink Lobster Stock Risotto

With tiger prawns, scallops and lobster stock made from 10kg of lobster heads pressure-cooked to yield only less than 1kg of super thick and umami reduced stock.

**\$49.90**

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### Caramel Carnivore

Featuring home-made premium fresh pork meatballs, hand-made in-house and prepared with onions that are caramelised for over 3 hours until toasty and sweet, adding also pork bone bits and caramelised garlic.

**\$24.90**

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### Salmon Carbonara

Salmon that has been brined for at least 4 days pan-fried till just cooked, with lip-smacking blackened skin and paired with a light yet tasty carbonara without any cheese or bacon.

**\$31.90**

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### Mad Mac & Cheese

Lots of bacon and caramelised onions dissolved into a creamy cheese sauce. Cheddar, Pecorino and other premium cheeses. Served with short pasta.

**\$23.90**

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### Clammy Addiction

Just probably the most addictive pasta you will eat, with clams, bacon and shrimp.

**\$25.90**

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### Punchy Pesto Pasta with Prawns & Squid

Prepared with our signature Punchy Pesto, with toasted seafood seasoned with coarse ground Cornish sea salt and crushed black pepper.

**\$25.90**

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## SIDES

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### Kombu Sauce Lobster Tail

Deeply umami and tasty

**\$45.90**

### Burnt Cherry Toms & Toasted Baby Squid

Sweet and smoky cherry tomatoes burnt and topped with toasted baby squid in a delicious sauce of reduced craft beer and cheeses.

**\$18.90**

### Salt & Pepper Prawns

Charred until fragrant and seasoned only with salt and pepper.

**\$14.90**

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### Aged Home-made Thick Cut Bacon

Thick and juicy bacon cured for one week before serving.

**\$16.90**

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### Twice Sauteed Shrooms

Mushrooms caramelised over 2 hours until chewy and nutty.

**\$11.90**

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### Chilli Con Carne

Our Chilli Con Carne with Beef Marrow & Beef Tendon. Made with 6 different chillies including 4 Mexican chiles. With home made Garlic Naan.

**\$18.90**

## MEATS

### ★ Break Up Steak

Our unique treatment produces an exceptionally savoury flavour, such that aged beef found elsewhere are bland by comparison. Add to that, an incomparable tenderness and an unbeatable price point, it's no wonder that this is a very popular dish. 300g rib-eye before cooking and served with 1 side.

**\$45.90**

### Savoury Lamb Shank

A lamb shank that is tender but not over-cooked and deeply flavourful but not gamey. • Served on a bed of delicious spinach mash.

**\$31.90**



### Bultarra Saltbush Doprer Lamb Green Curry

An extremely deeply flavourful and spicy green curry that packs a knockout punch. With grain fed lamb rump that is not gamey, very flavourful and very tender. Served with Japanese rice, fresh coriander and beef stock.

**\$36.90**



### Rustic Pork Chops

Borrowdale certified free range Australian pork brined for 2 days for superior juiciness and taste. • Served with a side of Twice Sautéed Shrooms.

**\$31.90**

### Smoked Char Siu St Louis Pork Ribs

Prepared with 21 ingredients, brined for 2 days and hickory smoked, these pork ribs are tender and juicy. • Served with a side of homemade Coleslaw.

**\$31.90**

### Nam Yu Roast Chicken ( Pre-order)

Nam Yu (fermented red rice yeast) roasted chicken served with glutinous rice and purple cabbage. • Prepared with fresh Sakura Chicken. • Up to X days advance notice needed.

**\$42.90**

## DESSERT

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### Passionfruit Curd Dip

Shortbread crust to dip in passion fruit curd with dark cherry jam.

**\$7.50**

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### Frozen Peanut Butter Custard

Small, but super, duper dense!

**\$6.90**

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### ★ Classic Creme Brulee

Made from Madagascan Bourbon/Tahitian vanilla extract with vanilla seeds, this is probably the best crème brûlée you'll have!

**\$6.90**

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### Midori Sorbet

Honeydew melon liquor, undiluted lemon juice and ginger juice.

**\$5.90**

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### The Ultimate Kaya Toast

Smooth, velvety and fragrant home-made kaya made from coconut cream, egg yolks and pandan leaves.

**\$7.50**

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### Premium Ice-Cream

Indulge in our heavenly pandan or Valrhona chocolate flavours.

**\$4.90**

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