

RAW BAR & SUSHI

“Items from our sushi bar may be served at a different time than the rest of our menu”

SUSHI ROLLS

Green Roll Avocado, Cucumber, Asparagus, Rucula, Crispy Quinoa, Wasabi Mayo, Teriyaki Glaze	180
Raw Salmon Roll Avocado, Baby Cucumber, Tempura Bits, Yuzu Mayo, Tobiko & Crispy Salmon Skin	200
Flamed Salmon Roll Crispy Prawn, Avocado, Wasabi Mayo, Teriyaki Glaze, Sesame	235
Spicy Tuna Roll Baby Cucumber, togarashi chili Mayo, Avocado, Chives, Crunchy Garlic	195
Spicy Salmon Roll Baby Cucumber, Sriracha Mayo, Crunchy Garlic, Sesame, Avocado, Salmon Caviar	250
Wagyu & Truffle Roll King oyster Mushroom Crispy Potato, Truffle Aioli, Asparagus	245
Smoked Salmon Roll Baby Cucumber, Dill & Lemon Cream Cheese, Salmon Caviar	295
Chicken Karage Roll Tempura Bits, Cucumber, Spicy Mayo, Teriyaki, Avocado, Toasted Sesame	160
Tako roll Octopus, Pickled daikon, cucumber, smoked bonito flakes, togarashi mayo, sesame	190
<i>Add : Extra 5gr of Russian sturgeon caviar to your sushi roll + 250</i>	

RAW DISHES

Ceviche Red Snapper, Prawns, octopus, Leche de Tigre, coriander, Quinoa, purple potato crisp	190
Tuna Tartar Ponzu, Yuzu & Avocado Cream, Baby Herbs, Crème Fraiche, polenta & wakame cracker	195
Salmon Carpaccio Soy & Shiso Dressing, Yuzu Mayo, Crispy Garlic, Toasted Sesame	250
Wagyu Beef Carpaccio Japanese Dressing, Truffle Aioli, Baby Herbs, Pickled Shallot, Gherkins, Toasted Sourdough	240
Salmon Tartar Tasmanian salmon, Lemon crème fraîche, Yuzu & Avocado cream, Salmon caviar	250
Beef Tartar Dry aged grass-fed Australian beef, Truffle dressing, Pickles, Shallots, Crispy potato	240
Red Snapper Crudo lemon dressing, fresh herbs, radishes, shallots, capers, dill oil, local citrus zest	200
Garden Ceviche Lombok Organic selection of vegetables & fruits, spiced purple potato pure, coriander, passion fruit leche de tigre	180

NIGIRI

Salmon	2/4/6	80/160/240
Tuna	2/4/6	60/120/150
White Fish of the day	2/4/6	60/120/150

SASHIMI

Salmon	6/9/12	200/300/400
Tuna	6/9/12	130/190/250
White Fish of the day	6/9/12	130/190/250

(Ask Our Staff About The Available Fish)

SNACKS & NIBBLES

Crab Salad Creme Fraiche, Lemon Zest, Tobiko, Yuzu Mayo, crispy Pani puri	200	Patatas Bravas Crispy Potato, Smoked Garlic Aioli, Spicy Onion Puree, Chives, Sea Salt	120
KFC Korean Style Fried Cauliflower, Spicy Gochujang Glaze, Soy & Black Vinegar Dip	100	Chickpea Hummus Olives, Pickles, House Bread	160
Polenta Chips Parmesan, Truffle Aioli	130	Cheese Board Fruits, Nuts, Pickles, House Bread <i>Add : Burrata +100</i>	345
Crispy Calamari Tartar Sauce, Bonito Flakes, Furikake, Lime	160	Charcuterie Board Imported & House Made Charcuterie, Sourdough, Pickles & Olives	345
Crispy Chicken Bites Korean Chili Glaze, Chives, Crispy Garlic, Toasted Sesame,	150	Edamame Red miso glaze, crunchy garlic, toasted sesame	100
Marinated Italian Olives Local citrus, Aromatic Herbs, House bread & Garlic Aioli	120	Tomato tartar Semi dry tomato, whipped burrata, prosciutto, olive powder, sourdough croute, basil	180

SALADS

Burrata Cheese	250
Rocket salad, vintage balsamic dressing, basil oil, Tomato, roasted, capsicum, Flatbread	
Caesar Salad	210
Baby Romain, Soft Boiled Egg, Parmesan, Croutons, Crispy Bacon, Roasted Chicken	
Rocket Salad	180
Wild Arugula, Pear, Blue Cheese, Walnuts, Pickled Beetroot, French Dressing	
Octopus Carpaccio Salad	180
Green Leaves, Cherry Tomato, Avocado, Lemon Vinaigrette, Kalamata Olive Emulsion, Crispy Quinoa	
Summer Tomato Salad	180
Organic tomato selection, burrata, Olive Powder, Basil Oil, Crispy Garlic, Sherry Vinegar reduction	
Tuna Tataki	230
Seaweed Salad, yuzu & Avocado Emulsion, Cherry Tomato, Pickled Radish, Sesame, Soy & Ginger	
Garden Salad	140
Mix leaves, pickled radish, red onion, cherry tomato, cucumber	

PIZZAS

Margherita	165
Fior Di Latte, Wood Roasted Tomato Sauce, Basil	
Four Cheese	195
Taleggio, Mozzarella, Scamorza, Candied Walnuts, Gorgonzola	
Mushroom & Truffle	195
Truffle Mascarpone, Wild Mushrooms, Parmesan, Fresh Mozzarella, Arugula, Crispy Enoki Mushroom	
<i>Add : 5gr fresh black truffle shaves + 200</i>	
Meat	245
Tomato Sauce, Mozzarella, Pepperoni, Chorizo, Ham, Olives	
Smoked Salmon	285
Mozzarella, Red Onion, Dill, Mascarpone, Fried Cappers, Rocket	
Prosciutto & Stracciatella	240
Fresh Mozzarella, Tomato Sauce, Arugula, Cherry Tomato	
Spicy Chorizo & Jalapeno	210
Fresh Mozzarella, Spanish Chorizo, Pickled Jalapeño, Red Onion	
Italian Sausage	190
Fresh Mozzarella, Mascarpone, Parmesan, Italian Pork & Fennel Sausage, Broccoli, Kale	

PASTA & RICE

Short Rib Tortellini	290
Smoked Goat Cheese, Butter, Parmesan Foam, Shimeji, Capers, Confit Garlic	
<i>Add : 120gr Braised short rib + 150</i>	
Gnocchi	200
Butternut, Cherry Tomato, Peas, Pesto Oil, Basil	
Penne Al Pomodoro	190
Napolitana Sauce, Cherry Tomato, Basil, toasted focaccia	
<i>Add : Burrata 100 / Seafood 70 / Italian Pork Sausage 60</i>	
Bask Fried Rice	170
Garden Vegetables, Egg, Soy & Vegan "Oyster" Sauce	
<i>Add : Chicken +40 / King Prawn +100</i>	
Chow Mein Noodles	190
Garden Vegetables, Egg, Soy, Bean Sprouts	
<i>Add Chicken +40 / King Prawn +100</i>	

MAIN

Grilled Half Chicken	230
Truffle Croquette, Chimichurri Mushrooms, Asparagus, Mushroom Puree, Chicken Jus	
Fish Of The Day	260
160gr Grilled Fish, Confit Cherry Tomato, Capers, Garlic, Olive Powder, Crispy Potato	
<i>Change To Tasmanian Salmon +150</i>	
Balinese Curry	190
Green Mango, Lemongrass, Coconut Cream, Tofu, Tempeh, Steamed White Rice	
<i>Add : Chicken +40/ Crispy Snapper +75 / King Prawn +120</i>	
Braised Short Ribs	275
36 Hours Braised Beef Short Rib, Creamy Roasted Cauliflower Puree, Baby Carrots, Red Wine Glazed Shallots	
Fish & Chips	240
Beer Battered Barramundi, Minted Mushy Peas, Tartar Sauce, Chips, Leaf Salad	

BURGER & SANDWICHES

Burger	250
160gr Australian Beef Patty, Cheddar, Caramelized Onions, Secret Sauce, Pickles, Hand Cut Chips	
<i>Add : Double Bacon +40</i>	
Southern Fried Chicken Sandwich	190
Apple & Jicama Slaw, Gochujang Aioli, Pickled Green Lombok Chili, Sweet Potato Fries	
Roast Beef Sandwich	240
Roasted Australian Sirloin, Grilled Onions, Mushrooms, Arugula, Cheddar, Horseradish Aioli, Hand Cut Chips	
Prosciutto & Stracciatella	240
Panuzzo	
Rucola, Cherry Tomato, Basil, Olive Oil, pizza bread, extra virgin olive oil, basil	
Eggplant & Zuchini Panini	160
Grilled Mushrooms, Fresh Mozzarella, Basil, Tomato, Avocado, Pesto	
Fish & Chip Sandwich	200
Butter toasted brioche, Beer battered snapper, Tartar sauce, Baby romaine, Red onion, Pickles, Hand cut chips	

SIDES

Broccoli Salad	90
Cherry Tomato, Red Onion, Toasted Sesame Dressing	
Cauliflower Steak	85
Chimmichurri , Chickpeas Hummus	
Bask Chips	80
Crispy Double Fried	
<i>Add : Parmesan & Truffle +30</i>	
Creamy Mash Potato	90
Butter, Cream, Confit Garlic Oil	
Mushroom	70
Shallot, Garlic, Thyme, Red Wine & Onion Reduction	
Sweet Potato Fries	80
Parmesan, House Mayo	
Grilled Asparagus	100
Ancient Mustard Aioli, Crunchy Shallot	
Soup Of The Day	100
Please ask our staff	

SIGNATURE STEAK SELECTION

Our premium black angus and wagyu beef has been curated exclusively with one of Australia’s premiere beef producers. The cattle graze on the lush green fields of South Eastern Australia and are then hand selected and exported to us direct. We then dry age the beef for 30 days and cook it over locally sourced rambutan and coffee wood on our spectacular grill.

PRIME CUTS			Price Per 100 gr
Wagyu Beef Rib Eye mb 9+	From	300 gr	550
BLACK ANGUS BEEF			
Tenderloin	From	200 gr	300
Rib Eye	From	300 gr	240
Striploin	From	300 gr	220
ON THE BONE			
Bone In Rib Eye	From	500 gr	260
Porterhouse	From	600 gr	240
T-Bone	From	600 gr	230
SECONDARY CUTS			
Picanha	From	300 gr	200
Asado Short Rib	From	350 gr	200

Includes your choice of one butter or sauce:

BUTTERS		SAUCES	
Caramelised Onion and Chive	30	Chimichurri	30
Cafe de Paris	30	Red Wine Jus	30
Garlic Confit and Fresh Parsley	30	Pepper	30
Dijon Mustard and Thyme	30	Bearnaise	30

DESSERT

Sweet Quartet	210
“Our Signature Dessert” Enjoy A Selection Of Our Desserts	
Panna Cotta	120
Pandan, Pineapple, Vanilla Microsponge, Coconut Foam	
Espresso Martini	120
Meringue, Diplomat Cream, Tiramisu Gelato	
Creme Brulee	120
Lemongrass, Mango Passion Gel, Coconut Lime Sorbet	
Chocolate Cremeux	120
Crispy Tuille, Chocolate Cremeux 65%, Orange & Pomelo Squash	
Gelato	80
Made In House, Biscuit Crumble, Tuille	