




Our menu is guided by the seasons. This winter, it celebrates richness, warmth, and the soulful flavours that define the season.

CAVIAR & OYSTERS

{		2013 CHARLES HEIDSIECK CHAMPAGNE ... served with Giaveri White Sturgeon Caviar tartlet, Wagyu tallow crème fraîche & chives	79	}
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GIAVERI ITALIAN CAVIAR
served with crème fraîche sundae & potato gems

White Sturgeon	155 15g / 270 30g
Beluga x Siberian	415 30g

SOUTHERN ROCK OYSTER NATURAL
shallot mignonette, lemon

45 ½doz / 90 1doz

ENTRÉE

PASPALEY PEARL MEAT TATAKI
pickled vegetables, ponzu 38

KINGFISH CRUDO
persimmon, grapefruit, green chilli dressing, coriander confetti 38

PAN-FRIED HOKKAIDO SCALLOP (3 pcs)
potato & black truffle cream, leek crisp, chive oil 42

CONFIT JERUSALEM ARTICHOKE
cheddar cream, onion relish, quail egg 32

WAGYU TATAKI
pickled vegetables, ponzu

Sher F1 Wagyu Tenderloin	32
Stone Axe Full Blood Wagyu Tenderloin	38
Kumamoto A5 Tenderloin	85

WAGYU STEAK TARTARE
oyster emulsion, black garlic, saltbush 38

WAGYU RIB FINGERS (2pcs)
red harissa, fennel, rosemary flower 36

WAGYU & MISO BECHAMEL CROQUETTE (2pcs)
caramelised onion, mustard leaf 22

WAGYU KARUBI
master stock, turnip, caulilini, spring onion & macadamia pesto 34

WAGYU SUKIYAKI
horseradish, chives, sukiyaki sauce

Ozaki A5 Chuck Roll	36
2GR 9+ Short Rib	33

MAIN

HUMPTY DOO BARRAMUNDI
fennel & squid ink puree, scallop beurre blanc, coastal plants 48

MUSHROOM & SHALLOT TART
crème fraîche, pickled shallot, horseradish 45

WAGYU SHORT RIBS
citrus carrot, cavolo nero, black truffle jus gras, pearl onion 65

SIGNATURE WAGYU DEGUSTATION

SNACKS

Natural oyster, shallot mignonette
Puffed beef tendon, miso mayo, pickled cucumber
White Sturgeon Caviar tartlet, Wagyu tallow crème fraîche & chives

OPTIONAL ADD-ON (38PP):

PASPALEY PEARL MEAT TATAKI
pickled vegetables, ponzu

WAGYU STEAK TARTARE
oyster emulsion, black garlic, saltbush

WAGYU RIB FINGERS
red harissa, fennel, rosemary flower

WAGYU SUKIYAKI
Ozaki A5 chuck roll, horseradish, chives, sukiyaki sauce

WAGYU DUO
Kumamoto Tenderloin A5
2GR Wagyu Short Rib 9+
citrus carrot, cavolo nero, pearl onion, black truffle jus gras

DARK CHOCOLATE CRÉMEUX
spiced blood orange gel, cacao nib, freeze dried cherry,
red wine sorbet

6 courses – 325 per guest



Wine Match
Standard 120 | Prestige 200 | Museum 600

Menu available to order until 8.45pm,
Designed to be enjoyed by the whole table only.
Please inform your waiter of any allergies or dietary requirements upon ordering. We cannot guarantee to remove all traces of allergens, but we will always do our very best.

JAPANESE A5 WAGYU

KOBE *Hyogo Prefecture, Honshu*



Rump Cap A5 / 200g 245
Rost Biff A5 / 200g 155

KAGOSHIMA *Kagoshima Prefecture, Kyushu*

Porterhouse A5 / 200g 229
Scotch Fillet A5 / 400g 429
Tri-tip A5 / 200g 145

OZAKI *Miyazaki Prefecture*

Denver A5 / 250g 249

MIYAZAKI *Miyazaki Prefecture*

Half Scotch A5 / 300g 325

KUMAMOTO *Kumamoto Prefecture, Kyushu*

Tenderloin (Eye Fillet) A5 100g - 179 | 200g - 349
Porterhouse A5 / 200g 249
Scotch Fillet A5 / 400g 459

AUSTRALIAN FULL BLOOD WAGYU

2GR *NSW & QLD*

Porterhouse 9+ / 300g 209
Scotch Fillet 9+ / 300g 209
Denver 9+ / 250g 89
Short Rib Meat 9+ / 200g 89
Tomahawk 9+ / 1.2kg 415
T-Bone 9+ 750g - 345 | 900g - 405

STONE AXE *NSW & VIC*

Tenderloin (Eye Fillet) 8 / 200g 165
Porterhouse 8 / 300g 159
Porterhouse 9+ / 400g 215
Porterhouse on Bone 9+ / 600g 230
Scotch Fillet 8 / 300g 159
Scotch Fillet 9+ / 400g 225
Rib Eye 9+ 700g - 289 | 750g - 305

MAYURA STATION 'SIGNATURE SERIES' *South Australia*

Porterhouse 9+ 300g - 205 | 400g - 265
Scotch Fillet 9+ / 300g 199
Rib Eye 9+ / 700g 325

MARBLE KING *VIC*

Tenderloin (Eye Fillet) 9+ / 200g 145
Porterhouse 9+ / 300g 140
Scotch Fillet 9+ / 300g 140
Rump Cap 9+ / 300g 80

SHER *Ballan, VIC*

Porterhouse 9+ / 500g 275
Scotch Fillet 9+ / 500g 275

AUSTRALIAN CROSS-BREED WAGYU

SHER F1 *Ballan, VIC*

Tenderloin (Eye Fillet) 9 / 200g 105
Scotch Fillet 9 / 300g 115

THE PHOENIX *QLD*

Porterhouse 7 / 300g 89

WESTHOLME F1 *NT & QLD*

Porterhouse 8 / 400g 115

DRY-AGED WAGYU

Selection of thoughtfully dry-aged steaks with superior tenderness and flavour

SHER FULL BLOOD *Ballan, VIC*

Scotch Fillet 9+ / 300g (40 days) 275
Porterhouse 9+ / 300g (45 days) 275

2 GR *NSW & QLD*

T-Bone 9+ / 850g (68 days) 375
Porterhouse on Bone 9+ (90 days) 600g - 295 | 700g - 345

STONE AXE *NSW & VIC*

Porterhouse on Bone 9+ / 550g (75 days) 265
Rib Eye 9+ / 600g (56 days) 285

SAUCE A5 Wagyu Beef Fat Butter 8 | Pepper 8 | Mushroom 8 | Red Wine Jus 8 | Béarnaise 8 | Sundried Tomato Pesto 7

SIDES Onion rings, rosemary salt 20 | Stir fried greens 18 | Garden Salad 18 | Hand cut steak chips 16
Shoestring fries 13 | Mash potato 16 | Pan-fried foie gras, mash, red wine jus 65

A 15% surcharge applies on all public holidays. We do not apply any additional fees for debit, credit, or AMEX payments.

DESSERT

DARK CHOCOLATE CRÉMEUX
spiced blood orange gel, cacao nib, freeze dried cherry,
red wine sorbet

33

PUMPKIN CHEESECAKE BRÛLÉE TART
walnut crumble cluster, buttermilk ice cream, salted caramel

27

WARM HOJICHA OLIVE OIL CAKE
light mandarin syrup, mandarin sorbet

27

AFFOGATO
Vanilla Ice Cream, Espresso, chocolate honeycomb

20

28 - with bartender's Butterscotch Amaro liqueur

DESSERT COCKTAIL

TIRAMISU MARTINI
Baileys Irish Cream, Kahlua, Mozart white chocolate liqueur,
egg white, coffee, cream

28

TEA 6.5

English Breakfast

French Earl Grey

Jasmine Pear

Gorgeous Geisha Green (Strawberries & Cream)

'Spi' Chai

INFUSIONS 6.5

Lemongrass & Ginger

Peppermint

Rooibos & Vanilla

Vanilla Chai

COFFEE

Espresso, Macchiato, Piccolo – 5.5

Flat White, Latte, Cappuccino – 6.5

(Milk - Full Cream, Skim, Almond, Oat, Soy)