



Our menu is guided by the seasons. This season, it celebrates freshness, vibrancy, and delicate flavours that capture the spirit of Spring.

## CAVIAR & OYSTERS



2018 CHARLES HEIDSIECK CHAMPAGNE  
... served with Giaveri White Sturgeon Caviar (I) tartlet, Wagyu tallow crème fraîche & chives 79

GIAVERI ITALIAN CAVIAR (I)  
served with crème fraîche sundae & potato gems

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

SOUTHERN ROCK OYSTER NATURAL (A)  
shallot mignonette, lemon 45 ½ doz / 90 1doz

## ENTRÉE

|                                                                                                    |    |
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| PASPALEY PEARL MEAT TATAKI<br>pickled vegetables, ponzu                                            | 38 |
| KINGFISH CRUDO (A)<br>yuzu vinaigrette, smoked crème fraîche, cucumber, salmon roe                 | 38 |
| PAN-FRIED HOKKAIDO SCALLOP (I) (3 pcs)<br>roasted tomato, Avruga, pickled shallot, fried sourdough | 39 |
| GRILLED ASPARAGUS<br>parmesan & confit garlic cream, peas, salted egg, sage crisp                  | 34 |

|                                           |    |
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| WAGYU TATAKI<br>pickled vegetables, ponzu |    |
| Sher F1 Wagyu Tenderloin                  | 32 |
| Stone Axe Full Blood Wagyu Tenderloin     | 38 |
| Kumamoto A5 Tenderloin                    | 85 |

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| WAGYU STEAK TARTARE<br>black truffle & oyster emulsion (A), black garlic, saltbush | 40 |
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| WAGYU & BLACK TRUFFLE CROQUETTE (2pcs)<br>miso bechamel, caramelised onion, mustard leaf | 30 |
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| WAGYU RIB FINGERS (2pcs)<br>spring onion relish, shimeji, chilli ginger aioli | 36 |
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| WAGYU SUKIYAKI<br>Ozaki A5 Chuck Roll, horseradish, chives, sukiyaki sauce | 38 |
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## MAIN

|                                                                         |    |
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| BARRAMUNDI (A)<br>baby spinach, anchovy & onion cream, strawberry clams | 62 |
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| ROASTED ZUCCHINI & SQUASH<br>potato & kombu puree, salsa verde, hazelnut | 45 |
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| WAGYU KARUBI<br>green pepper harissa, pearl onion, grilled baby leek | 65 |
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## SIGNATURE WAGYU DEGUSTATION

### SNACKS

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

OPTIONAL ADD-ON (38PP):  
PASPALEY PEARL MEAT TATAKI (A)  
pickled vegetables, ponzu

WAGYU STEAK TARTARE  
black truffle & oyster emulsion (A), black garlic, saltbush

WAGYU RIB FINGERS  
spring onion relish, shimeji, chilli ginger aioli

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

WAGYU DUO  
Kumamoto Tenderloin A5  
2GR Wagyu Karubi  
green pepper harissa, pearl onion, grilled baby leek, red wine jus

DARK CHOCOLATE CRÉMEUX  
spiced blood orange gel, cacao nib crumble, mulled wine sorbet

6 courses – 325 per guest  
Menu available to order until 8.30pm only.

Wine Match  

Standard 120 | Prestige 180 | Museum 540

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.

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

## JAPANESE A5 WAGYU

KOBE *Hyogo Prefecture, Honshu*



Rump Cap A5 / 200g 265  
Rost Biff A5 / 200g 155

KUMAMOTO *Kumamoto Prefecture, Kyushu*

Tenderloin (Eye Fillet) A5 100g - 185 | 200g - 355  
Porterhouse A5 / 200g 249  
Scotch Fillet A5 / 400g 429

KAGOSHIMA *Kagoshima Prefecture, Kyushu*

Porterhouse A5 / 200g 229  
Scotch Fillet A5 / 400g 429  
Tri-tip A5 / 200g 155

MIYAZAKI *Miyazaki Prefecture*

Half Scotch A5 / 300g 325

OZAKI *Miyazaki Prefecture*

Denver A5 / 250g 255

## AUSTRALIAN FULL BLOOD WAGYU

2GR *NSW & QLD*

Porterhouse 9+ / 300g 199  
Delmonico 9+ / 500g 235  
Scotch Fillet 9+ / 300g 199  
Denver 9+ / 250g 89

STONE AXE *NSW & VIC*

Tenderloin (Eye Fillet) 8 / 200g 169  
Porterhouse 8 / 300g 165  
Porterhouse 9+ / 400g 225  
Porterhouse on Bone 9+ / 600g 240  
Scotch Fillet 8 / 300g 165  
Scotch Fillet 9+ / 400g 225  
Rib Eye 9+ / 650g 275

MAYURA STATION 'SIGNATURE SERIES' *South Australia*

Porterhouse 9+ / 300g 215  
Scotch Fillet 9+ / 300g 205  
Rib Eye 9+ 700g - 335 | 800g - 364

MARBLE KING *VIC*

Porterhouse 9+ / 300g 145  
Scotch Fillet 9+ / 300g 150

SHER *Ballan, VIC*

Porterhouse 9+ / 500g 275  
Scotch Fillet 9+ / 500g 275  
T-Bone 9+ / 1kg 425

JOKER *QLD*

Tenderloin (Eye Fillet) 9+ / 200g 145  
Scotch Fillet 9+ / 400g 175  
Porterhouse 9+ / 400g 170  
Rump Cap 9+ / 300g 85

## AUSTRALIAN CROSS-BREED WAGYU

SHER F1 *Ballan, VIC*

Tenderloin (Eye Fillet) 9 / 200g 110  
Scotch Fillet 9 / 300g 120

SANCHOKU *QLD*

Porterhouse 7 / 300g 75

BLACK OPAL F1 *VIC & TAS*

Scotch Fillet 9+ / 400g 125

## 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) 280  
Porterhouse 9+ / 300g (45 days) 280

2 GR *NSW & QLD*

Scotch Fillet 9+ / 300g (90 days) 299  
Porterhouse on Bone 9+ / 600g (90 days) 325

STONE AXE *NSW & VIC*

Porterhouse on Bone 9+ (60 days) 700g - 350 | 800g - 385  
Rib Eye 9+ / 700g (60 days) 355  
Porterhouse 9+ / 400g (80 days) 325

## SAUCE

A5 Wagyu Beef Fat Butter 8 | Pepper 8 | Mushroom Truffle 15 | Red Wine Jus 8 | Béarnaise 8 | Sundried Tomato Pesto 7

## SIDES

Onion rings, rosemary salt 22 Stir fried greens 20 Garden Salad 18 Hand cut steak chips 18  
Shoestring fries 14 Mash potato 16 Pan-fried foie gras, mash, red wine jus 75

{ MANJIMUP BLACK TRUFFLE 5 grams - 35  
sourced from Western Australia 10 grams - 70 }

## DESSERT

DARK CHOCOLATE CRÉMEUX  
spiced blood orange gel, cacao nib crumble,  
mulled wine sorbet  
33

PUMPKIN CHEESECAKE BRÛLÉE TART  
walnut cluster, salted caramel, buttermilk ice cream  
27

HOJICHA CAKE  
salted hojicha ganache, grilled mandarin compote, mandarin sorbet  
27

AFFOGATO  
vanilla ice cream, espresso, honeycomb chocolate  
20  
28 - with bartender's Butterscotch Amaro liqueur

## DESSERT COCKTAILS

TIRAMISU MARTINI  
Baileys Irish Cream · Kahlua · Mozart white chocolate liqueur  
egg white · coffee · cream  
30

SGROPPINO  
Vodka · Lillet Blanc · Pavan Liqueur  
lemon sorbet · Prosecco  
30

TEA 6.5  
English Breakfast  
French Earl Grey  
Jasmine Pear  
Gorgeous Geisha Green (Strawberries & Cream)  
'Spi' Chai

INFUSIONS 6.5  
Lemongrass & Ginger  
Peppermint  
Sticky Honey Rooibos  
Vanilla Chai

COFFEE  
Espresso, Macchiato, Piccolo – 5.5  
Flat White, Latte, Cappuccino – 6.5  
(Milk - Full Cream, Skim, Almond, Oat, Soy)