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 ½doz / 90 1doz

ENTRÉE

PASPALEY PEARL MEAT TATAKI
pickled vegetables, ponzu 38

KINGFISH CRUDO (A)
yuzu vinaigrette, smoked crème fraîche, cucumber, salmon roe 38

PAN-FRIED HOKKAIDO SCALLOP (I) (3 pcs)
roasted tomato, Avruga, pickled shallot, fried sourdough 39

GRILLED ASPARAGUS
parmesan & confit garlic cream, peas, salted egg, sage crisp 34

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 (A), black garlic, saltbush 40

WAGYU CROQUETTE (2pcs)
miso bechamel, caramelised onion, mustard leaf 30

WAGYU RIB FINGERS (2pcs)
spring onion relish, shimeji, chilli ginger aioli 36

WAGYU SUKIYAKI
Ozaki A5 Chuck Roll, horseradish, chives, sukiyaki sauce 38

Seafood Origin: Australian (A) Imported (I)

MAIN

BARRAMUNDI (A)
baby spinach, anchovy & onion cream, strawberry clams 62

ROASTED ZUCCHINI & SQUASH
potato & kombu puree, salsa verde, hazelnut 45

WAGYU KARUBI
green pepper harissa, pearl onion, grilled baby leek 65

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
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

LAMINGTON
coconut crunch, passionfruit gel, sudachi & kaffir lime 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*

Tenderloin (Eye Fillet) A5	150g - 265 | 300g - 515
Half Scotch Fillet A5 / 300g	325

OZAKI *Miyazaki Prefecture*

Denver A5 / 250g	255

AUSTRALIAN FULL BLOOD WAGYU

2GR *NSW & QLD*

Porterhouse 9+ / 300g	199
Scotch Fillet 9+ / 300g	205
Rib Eye 9+	1kg - 405 | 1.2kg – 455
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+ / 700g	295

MARBLE KING *VIC*

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

MAYURA STATION 'SIGNATURE SERIES' *South Australia*

Porterhouse 9+ / 300g	215
Porterhouse on Bone 9+ / 600g	285
Scotch Fillet 9+ / 300g	205
Rib Eye 9+ / 800g	364

KIWAMI *QLD*

Denver 9+ / 200g	75

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
Porterhouse 9+ / 400g	170
Scotch Fillet 9+ / 400g	175
Rump Cap 9+ / 300g	85

AUSTRALIAN CROSS-BREED WAGYU

SHER F1 *Ballan, VIC*

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

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

STONE AXE *NSW & VIC*

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

2 GR *NSW & QLD*

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

DESSERT

MILK CHOCOLATE GANACHE
honeycomb, lemon myrtle crumble, frozen yoghurt
32

BOMBE ALASKA
pistachio gelato, strawberry ice cream, rhubarb sorbet, almond sponge
30

LAMINGTON
coconut crunch, passionfruit gel, sudachi & kaffir lime sorbet
30

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

BLACK TEA 7
Chai
English Breakfast
French Earl Grey

INFUSIONS 7
Lemongrass & Ginger
Chamomile
Peppermint
Vanilla Chai
Cascara

ARTISAN TEA 9
Jade Mountain
Jasmine Pear
Sticky Honey Rooibos
Gorgeous Geisha Green (Strawberries & Cream)

COFFEE
Espresso, Macchiato, Piccolo – 5.5
Flat White, Latte, Cappuccino – 7
(Milk - Full Cream, Skim, Almond, Oat, Soy)