



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

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)
persimmon, grapefruit, green chilli dressing, coriander confetti 38

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

CONFIT JERUSALEM ARTICHOKE
cheddar cream, onion relish, quail egg 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
black truffle & oyster emulsion (A), black garlic, saltbush 40

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

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

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

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

MAIN

BARRAMUNDI (A)
fennel & squid ink puree, scallop beurre blanc, coastal plants 52

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

WAGYU SHORT RIBS
citrus carrot, cavolo nero, red wine jus, pearl onion 72

SIGNATURE WAGYU DEGUSTATION Menu available to order until 8.30pm only.

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
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

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

6 courses – 325 per guest



Wine Match
Standard 120 | Prestige 200 | Museum 600

Menu available to order until 8.30pm,
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.

Seafood Origin: Imported (I) Australian (A)

JAPANESE A5 WAGYU

KOBE *Hyogo Prefecture, Honshu*



Rump Cap A5 / 200g

265

KAGOSHIMA *Kagoshima Prefecture, Kyushu*

Porterhouse A5 / 200g

229

Scotch Fillet A5 / 400g

429

Tri-tip A5 / 200g

155

OZAKI *Miyazaki Prefecture*

Denver A5 / 250g

255

KUMAMOTO *Kumamoto Prefecture, Kyushu*

Tenderloin (Eye Fillet) A5

100g - 185 | 200g - 355

Porterhouse A5 / 200g

249

Scotch Fillet A5 / 400g

429

MIYAZAKI *Miyazaki Prefecture*

Half Scotch A5 / 300g

325

AUSTRALIAN FULL BLOOD WAGYU

2GR *NSW & QLD*

T-Bone 9+

750g - 345 | 900g - 405

Denver 9+ / 250g

89

MAYURA STATION 'SIGNATURE SERIES' *South Australia*

Porterhouse 9+

300g - 215 | 400g - 285

Scotch Fillet 9+ / 300g

205

Rib Eye 9+ / 700g

335

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+ / 800g

335

MARBLE KING *VIC*

Tenderloin (Eye Fillet) 9+ / 200g

155

Scotch Fillet 9+ / 300g

145

Rump Cap 9+ / 300g

85

SHER *Ballan, VIC*

Porterhouse 9+ / 500g

275

Scotch Fillet 9+ / 500g

275

JOKER *QLD*

Scotch Fillet 9+ / 400g

175

Porterhouse 9+ / 250g

170

AUSTRALIAN CROSS-BREED WAGYU

SHER F1 *Ballan, VIC*

Tenderloin (Eye Fillet) 9 / 200g

110

Scotch Fillet 9 / 300g

120

THE PHOENIX *QLD*

Porterhouse 7 / 300g

89

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*

Porterhouse on Bone 9+ / 600g (90 days)

295

T-Bone 9+ / 750g (90 days)

385

STONE AXE *NSW & VIC*

Porterhouse on Bone 9+ / 500g (75 days)

250

Rib Eye 9+ / 600g (75 days)

300

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 sourced from Western Australia	5 grams - 35 10 grams - 70	}
---	---	--	---

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 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, 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)