

# Wagyu

MENU

# Starters

<b>Fiery Wok Flashed Calamari</b> 炸魷魚 baby squid rings coated in a light batter and deep fried to a crisp golden finish - served with garlic aioli & marie rose sauce.	<b>\$165</b>	<b>Mighty Mussels</b> 白酒青口配蒜香多士薯條 jet fresh mussel's sautéed in a delicious white wine broth served with garlic toasts and a cup of french fries.	<b>\$195</b>
<b>Pacific King Prawn Cocktail</b> 雞尾酒蝦 3 pacific ocean king prawns, served with lemon wedges & a marie rose dipping sauce.	<b>\$265</b>	<b>Wagyu Beef Skewers</b> 和牛串燒 tender wagyu beef cubes, rolled in rock salt then flame grilled - with our special bundaberg rum bbq sauce.	<b>\$235</b>
<b>Vegetarian Dumplings</b> 香煎素餃 pan fry vegetarian dumplings served with a szechuan chili sauce	<b>\$145</b>	<b>Wagyu Nachos</b> 墨西哥粟米片 traditional mexican nachos topped with cheese	<b>\$180</b>
<b>Seasonal Oysters</b> 時令生蠔 served in the shell; choose (4 minimum) natural; kilpatrick; mornay or tempura	<b>\$ Market Price</b>	<b>Miso Cod Tacos</b> 日式鱈魚墨西哥夾餅 grilled cod fillets marinated in a miso sauce on a mexican flour tortilla with avocado and mango salsa	<b>\$165</b>
<b>Sesame Tuna</b> 芝麻吞拿魚 with wasabi mayonnaise and fresh ginger soy	<b>\$165</b>	<b>Pork Belly Lollipops</b> 烤五花肉串 crackling pork belly with smokey BBQ sauce	<b>\$165</b>
<b>Pulled Pork Sliders</b> 手撕豬肉迷你漢堡 4 pcs, with red cabbage slaw and apple cider dressing	<b>\$165</b>	<b>Korean Chicken</b> 韓式炸雞 fried chicken dunked in a succulent chili sauce	<b>\$155</b>
<b>Wagyu San Choi Bau</b> 和牛生菜包 minced wagyu beef, slow cooked with asian spices and water chestnuts - served with iceberg lettuce 'cups'	<b>\$165</b>	<b>Beef Brisket Bao</b> 牛腩肉包 tender beef brisket bao served with a rich tomato dipping sauce	<b>\$145</b>
<b>Wagyu Carpaccio</b> 意式薄和牛片 thinly sliced wagyu tenderloin; finished with fresh grated parmesan, extra virgin olive oil & a sprinkle of sea salt - served with black olive & tomato salsa.	<b>\$175</b>	<b>Spicy Tofu Tacos</b> 香辣豆腐配芒果蛋黃醬夾餅 with mango mayo	<b>\$135</b>
<b>Lamb Lollipops</b> 烤新西蘭羊肉串 the perfect way to enjoy new zealand lamb served with olives cucumber salad & mint sauce	<b>\$185</b>	<b>Tian of Crab &amp; Tuna</b> 吞拿魚他他伴蟹肉牛油果 crabmeat, combined with avocado, wasabi mayonnaise, red & yellow bell peppers & cucumber; topped with miso marinated tuna tartare - finished with cracked black pepper.	<b>\$225</b>
<b>Deep Fried Camembert</b> 炸芝士 Crumbed & deep fried, served with cranberry dipping sauce	<b>\$165</b>	<b>Seared Scallops on Crispy Wontons</b> 煎帶子雲吞 pan seared scallops on crispy wontons, with spring onion.	<b>\$220</b>

# Salads

<b>Burratta &amp; Tomato Salad</b> 布拉塔芝士蕃茄沙律 sautéed australian heirloom cherry tomatoes with italian burrata drizzled with olive oil & balsamic vinegar & served with crispy toast	<b>\$150</b>	<b>Pumpkin Beetroot &amp; Goat Cheese Salad</b> 南瓜紅菜頭羊奶芝士沙律 in balsamic dressing, with pomegranate	<b>\$165</b>
<b>Wagyu Beef Thai Salad</b> 泰式和牛沙律 thin strips of grilled chilli marinated wagyu beef, over a large mixed green salad; tossed in our thai chilli dressing.	<b>\$175</b>	<b>Chicken Cous Cous Salad</b> 小麥米沙律配雞肉 flame grilled vegetables on top a mix of cous cous, tomato, red onion, cucumber and mint; drizzled with mint yoghurt dressing and topped with grilled chicken strips - served with a greek salad.	<b>\$165</b>
<b>Honey Fig Pear &amp; Feta</b> 無花果羊奶芝士沙律 mixed leaves, lemon and honey vinaigrette	<b>\$160</b>	<b>Salmon &amp; Avocado Salad</b> 三文魚牛油果沙律 with wasabi dressing	<b>\$165</b>
<b>Vietnamese Pork Salad</b> 越南五花腩沙律 crackling pork belly with fresh leaves, shredded green papaya & vietnamese herbs in honey vinaigrette dressing	<b>\$140</b>	<b>Japanese Vine Tomato Goats Curd Salad</b> 日式番茄配山羊芝士沙律 drizzled with balsamic reduction - topped with shaved parmesan and sweet basil	<b>\$175</b>
<b>Tuna Sashimi Salad</b> 吞拿魚刺身沙律 tuna sashimi salad with avocado & dukkah dressing	<b>\$165</b>	<b>Quinoa &amp; Lentil Salad</b> 扁豆藜麥沙律 with Grilled Halloumi, Fresh Leaves, Asparagus & Mint	<b>\$165</b>
<b>Red Quinoa Beetroot &amp; Burrata Salad</b> 紅藜麥紅菜頭芝士沙律 in balsamic dressing, with pomegranate	<b>\$165</b>	<b>Caramelized Fennel Salad</b> 焦糖茴香沙律 with goat's curd	<b>\$165</b>
<b>Chicken Or Beef Cob Salad</b> 公司沙律配雞肉或牛肉 choose either beef or chicken, with egg bacon avocado croutons onions and crumbled blue cheese over mixed salad greens, Italian vinaigrette dressing	<b>\$165</b>		
<b>Prawn &amp; Avocado Salad</b> 大蝦牛油果沙律 in a zesty thai dressing	<b>\$195</b>		

# Pasta

<b>Wagyu Bolognese</b> 和牛肉醬意粉 a rich wagyu beef bolognese sauce tossed with spaghetti and finished with fresh italian basil and parmesan shavings - served with garlic bread.	<b>\$170</b>	<b>Wagyu Beef &amp; Burratta Lasagna</b> 和牛芝士千層麵 a traditional rich beef and tomato lasagna, topped with our creamy cheese sauce	<b>\$175</b>
<b>Blue Swimmer Crab Linguine</b> 蟹肉扁意粉 fresh crab, garlic, chilli, white wine and virgin olive oil	<b>\$170</b>	<b>Cream Chicken &amp; Mushroom Fettucini</b> 忌廉蘑菇雞肉闊麵 chicken & mushroom, sauteed in garlic to a rich creamy sauce, pecorino cheese	<b>\$160</b>
<b>Spaghetti Vongole</b> 香蒜蜆肉意粉 fresh clams in garlic, olive oil & a little chilli	<b>\$170</b>	<b>Pesto Chicken Linguini</b> 香草雞肉扁意粉 fresh pan-fried chicken fillet tossed in herb pesto sauce	<b>\$160</b>
<b>Spaghetti Marinara</b> 香辣海鮮茄汁意粉 pasta tossed with a medley of fresh seafood, in a lightly spiced tomato sauce - topped with capers and shaved parmesan.	<b>\$195</b>	<b>Duck &amp; Porcini Mushroom Risotto</b> 鴨肉牛肝菌燴意大利飯 Tender Roast Duck & Porcini Mushrooms	<b>\$160</b>
<b>Fettucine Carbonara</b> 卡邦尼闊麵 bacon, cream & parmesan cheese	<b>\$160</b>	<b>Wild Mushroom Risotto</b> 野生蘑菇燴意大利飯 sauteed field & wild mushrooms, drizzled with truffle oil	<b>\$160</b>
<b>Fettucine Salmon</b> 白汁三文魚闊麵 fettuccine pasta cooked in a creamy white sauce blended with fresh salmon pieces.	<b>\$175</b>	<b>Green Pea &amp; Pancetta Risotto</b> 豌豆煙腩肉燴意大利飯 scallop, pancetta and minted green pea	<b>\$160</b>
<b>Lobster Mac &amp; Cheese</b> 龍蝦焗芝士通粉 lobster and macaroni pasta topped with a special cheese sauce	<b>\$265</b>	<b>Seafood Risotto</b> 香草海鮮燴意大利飯 medley of fresh herby seafood in a creamy tomato sauce	<b>\$160</b>
<b>Penne Arrabbiata</b> 香蒜茄汁長通粉 a rich tomato sauce, with fresh smashed garlic cloves and a splash of 'spice fire'; tossed with penne pasta.	<b>\$160</b>		

# Pizza

<b>Pizza Margherita</b> 意式芝士薄餅 fine italian tomato sauce, mozzarella cheese & fresh basil leaves on a crisp pizza base.	<b>\$130</b>	<b>Cha Cha Char</b> 洋葱車厘茄和牛薄餅 pizza margherita, topped with tender wagyu beef strips, bundy rum glazed onions & cherry tomatoes.	<b>\$190</b>
<b>The Angry Prawn</b> 香辣大蝦薄餅 classic margherita, topped with chilli marinated king prawn pieces, rocket - drizzled with chilli oil and finished with rocket & fresh parmesan.	<b>\$265</b>	<b>True Blue Wagyu Maximo</b> 肉醬什錦薄餅(可選羊奶或藍芝士) maximum enjoyment with a pizza that has it all - minced wagyu, with roasted potato and garlic pumpkin 'bites', baby spinach, cherry tomatoes, caramelized onions, crispy bacon, 'swizzled' with sour cream & your choice of feta or blue cheese.	<b>\$195</b>
<b>Green Garden Deluxe</b> 綠色田園薄餅 char grilled eggplant, zucchini, roast peppers, field mushrooms and oven roasted cherry tomatoes, with baby spinach - topped with feta cheese crumble and drizzled with garlic pesto sauce.	<b>\$160</b>	<b>Pizza Parma</b> 帕爾馬火腿薄餅 pizza margherita topped with parma ham, feta cheese, finished with parmesan & rocket; then drizzled with extra virgin olive oil.	<b>\$185</b>

# Mains

<b>US Baby Back Ribs</b> 美國燒烤豬仔骨 Slow cooked pork baby back ribs, packed with meat, coated with Bundaberg Rum glaze and then flame grilled to perfection - served with shoestring fries.	<b>\$225/ \$435</b>	<b>North Queensland Barramundi</b> 焗昆士蘭盲鱈 a true blue aussie icon....slow poached with an explosion of exotic asian herbs, spices & soy sauce - served over a bed of asian greens. an awesome meal.....	<b>\$270</b>
<b>Pork Tenderloin</b> 煙肉豬柳卷 Baked Pork Tenderloin Marinated in Pomegranate Mustard & Wrapped in Bacon	<b>\$225</b>	<b>Pan Fried Sea Bass</b> 烤鱸魚 pan roasted sea bass with parmesan potatoes, broccolini, red peppercorns and lemon beurre blanc	<b>\$290</b>
<b>Veal Schnitzel "Aussie Style"</b> 吉列薄牛仔扒 thin slices of tender veal pan fried in our own special blend of herbed crumbing - served with french fries, milanese tomato sauce, rocket salad, capers and lemon wedges.	<b>\$285</b>	<b>Rack Of Lamb</b> 香草烤羊架 Roast rack of lamb, rubbed with rosemary & topped with a herb crust - served, as cutlets with roast potatoes, French beans, rich rosemary gravy and fresh mint sauce.	<b>\$365</b>
<b>Veal Chop</b> 烤牛仔扒配馬莎拉汁 rack of veal with Marsala cream sauce, mushrooms, baby potatoes and broccoli	<b>\$278</b>	<b>Grilled Chicen Breast</b> 烤雞胸配蘑菇汁或黑椒汁 choose mushroom or pepper sauce to accompany your tender grilled chicken breast	<b>\$195</b>
<b>Braised Wagyu Beef Cheek</b> 燜牛臉肉 braised beef cheeks with seasonal vegetables & garlic mash	<b>\$295</b>	<b>Outback Wagyu Beef Pie</b> 和牛批 A true blue Wagyu beef pie....short-crust pastry case, filled with tender Wagyu pieces, potato, onion, carrots & rich gravy - served with shoe-string fries.....a meal in itself!	<b>\$195</b>
<b>Danish Pork Belly</b> 脆皮五花腩肉 slow roasted aussie pork belly - served with apple & cranberry reduction, hot mustard mash and honey sesame carrots.	<b>\$265</b>	<b>Chicken Caprese</b> 番茄菠菜芝士釀雞胸 chicken breast stuffed with spinach tomato and provolone cheese	<b>\$195</b>
<b>Sizzlin Chicken Fajitas</b> 鐵板烤雞配墨西哥薄餅 sizzling mixed veggies topped with grilled chicken strips - served with flour tortillas, piquant tomato salsa, sour cream, jalapenos & guacamole. wagyu beef option \$165 veggie option \$130	<b>\$155</b>		
<b>Grilled Salmon Steak</b> 烤三文魚扒 crispy skinned salmon fillet with double creamed mash, roasted veggies & a saffron caper sauce	<b>\$230</b>		

# Burgers

## Bombay Tandoori Chicken Burger

印度烤雞漢堡

grilled chicken with avocado, tomato, smoked streaky bacon, melted cheese, lettuce, red onion and roasted garlic aioli

\$175

## Wagyu Beef Burger 招牌和牛漢堡

\$175

100% flame grilled wagyu beef pattie, on toasted bap, with iceberg lettuce, tomato and red onion - served with fat chips and a garden salad. choose: swiss, cheddar or blue cheese. add additional toppings if you like: \$8 each mushrooms, beetroot, egg, bacon guacamole, pickles, jalapenos or an extra \$75 for foie gras.

## Steak Sandwich 牛扒三文治

\$190

grilled wagyu steak with egg, cheese, bacon, onions & fresh garden salad on turkish toast

## Slow Cooked Beef Brisket Baguette

\$195

慢燉牛腩配法式麵包

slow cooked beef brisket on sweet potato mash with steamed greens & rich gravy

# Wagyu Steak

Wagyu.....beef is striking because of its wonderful marbling which results in a never-before-experienced succulence that sends the taste buds reeling. The fat in the meat has more monounsaturated fats and melts at room temperature which makes Wagyu beef suitable as part of a lower-cholesterol diet. The high degree of marbling adds an extraordinary depth of flavour which makes Wagyu beef a culinary delicacy. Our Chefs have been well trained in the art of selecting the absolute best cuts and are well versed in the careful slow cooking process to maximize the taste of each cut, this ensures you will enjoy a mouthwatering experience...after all; our reputation is at steak.....

## Wagyu Tenderloin 和牛牛柳

8oz - \$615 10 oz - \$730 12 oz - \$915

## Wagyu Sirloin 和牛西冷扒

8oz - \$615 10 oz - \$730 12 oz - \$915

## Wagyu Rump 和牛後腿扒 16oz - \$570

## Wagyu Hangar Steak 和牛牛腩扒 \$390

Marinated in garlic and herbs with a rich rosemary and Shiraz reduction.

## Wagyu Rib-Eye 和牛肉眼扒

10oz - \$640 12oz - \$770

## Wagyu Surf, Turf n Quack

Take a Wagyu steak and add any of the following:

- **2 Grilled King Prawns** add \$140 王帝蝦兩隻
- **Medallion of Pan seared Foie Gras**  
add \$140 香煎鵝肝

## Non-Wagyu alternatives

### U.S. Prime Black Angus Sirloin 美國黑安格斯西冷扒

8oz - \$360 10oz - \$435 12oz - \$485  
Superb cut of famous Black Angus carefully grilled to your liking

### U.S. Prime Black Angus Rib-Eye 美國黑安格斯肉眼扒

10oz - \$380 12oz - \$450  
An awesome steak.....bursting with flavour

### New Zealand Prime Beef Tenderloin 新西蘭頂級牛柳

6oz - \$265 8oz - \$295  
The choicest cut of Kiwi beef fillet; flame grilled just the way you like it.....

### Bacon wrapped Fillet Mignon 煙肉菲力牛扒

8oz - \$285  
8oz fillet of prime N.Z. beef, wrapped in smoked back bacon, topped with a light mushroom pâté and then oven baked.

### Add Danish blue cheese to any steak: \$40 extra

Each steak is served with a Portobello mushroom, whole roast garlic, rocket salad, your choice of one side dish and a selection of sauces from the lists below:  
Additional side dishes can be ordered as required.

每客牛扒都配有蘑菇, 整個烤大蒜及火箭沙律, 自選配菜一個及醬汁。另加丹麥藍芝士+\$40

6oz - 170gm 8oz - 226gm 10oz - 283gm 12oz - 340gm 16oz - 453gm

## Side Dishes - \$55 each

Wasabi Mash  
Hot Mustard Mash  
Garlic Mash Double Cream Mash  
Sweet Potato Mash  
Mushy Pea Mash  
Baked Potato with sour cream & chives  
Garlic Chilli Fat Chips  
French Fries  
Shoe String Fries  
Potato Au Gratin

Wok Tossed Asian Greens  
Honey Sesame Carrots  
Cauliflower Au Gratin  
Garlic Mushrooms  
Creamed Spinach  
Minted Peas & Green Beans  
Grilled Asparagus  
Rosemary Roast Potatoes

### Sauces

Saucehomestead Peppercorn Sauce  
Creamy Mixed Mushroom  
Roasted Tomato & Red Pepper  
Pesto  
Bundy Rum Bbq Splash Sauce  
Gorgonzola Cream  
Wasabi & Shiso Bearnaise  
Herb & Shallot Butter  
Blue Cheese Butter

Asian Ginger & Soy Sauce  
Hollandaise Sauce

Prices subject to 10% service charge