

Wagyu

Chef's Specials

Organic Salmon Tartare

\$175

Topped with crème fraîche and caviar – served with sourdough toasts

Pan Roasted Barramundi Fillet

\$225

With eggplant puree and herb roasted vine tomatoes

Wagyu TOMOHAWK' Steak

\$1250

Approx. 1.2 kg of awesome flavour – flame grilled – served sliced,
with potato gratin and whole roasted garlic

Great to share.....

Warm Butternut Squash & Quinoa Salad

\$165

With red quinoa, baby spinach, dried cranberries and pine nuts,
in a honey lemon dressing

Dutch Apple Pie

\$ 95

With double cream

Prices subject to 10% service charge