

# Ala Carte Menu

## TO START

**Duck & Fig \$13**  
*house made duck rilette, fresh figs, blackcurrant gel, toast*

**Hand-Crafted Ricotta and Plum \$10**  
*kale, pomegranate, argan oil*

**Baked Camembert Cheese \$13**  
*Rosemary, Garlic, Hazelnuts*  
\*10 minutes waiting time

**Onion Veloute \$11**  
*beef broth, charred garlic confit, toast*

## CHARCOAL GRILL

*+\$17 to complete your choice of main with a side & dessert  
Note that our beef cuts are subjected to availability.*

**Nipponham Angus 150 Day Grain Fed Flat Iron (200g) \$22**

**Stockyard Wagyu Marble Score 4/5 Onglet (200g) \$38**

**Mayura Signature Marble Score 9+ Wagyu Tri-tip (200g) \$55**

**400 Day Grain Fed F1 Wagyu Marble Score 8/9 Rump Cap (200g) \$55**

**400 Day Grain Fed F1 Wagyu Marble Score 4/5 Deckle (300g) \$65**

**400 Day Grain Fed F1 Wagyu Marble Score 4/5 Denver (300g) \$75**

## MAINS

**10 hour Slow Cooked Pork Belly \$25**  
*Pancetta Sauerkraut, Oyster mushrooms, Red wine sauce*

**Rabbit in Wonderland (V) \$22**  
*Jerusalem Artichoke Puree, Crushed potatoes, Carrots, Kale, Heirloom tomatoes*

## HOUSE MADE SAUCES

*Done from scratch, the traditional way*

**Bordelaise \$4**  
*Oxtail, Bone Marrow, Red wine, Port, Madeira*

**Chimichurri \$3**  
*Parsley, Red Wine Vinegar, Chilli*

**Horseradish Crème \$3**  
*Freshly grated Horseradish, Creme Fraiche*

**Green Peppercorn \$4**  
*Oxtail, Bone Marrow, Green peppercorns, Port, Madeira*

## SIDES

**Creamed Kale | \$8**

**Truffle fries | \$7**

**Sauteed Thyme Mushroom Medley | \$8**

**Pomme Puree | \$7**

**Charred Broccolini | \$8**

## DESSERT

**Foie Gras Panna Cotta | \$12**

**Sticky Date Pudding | \$12**

**Tiramisu | \$12**

**Basque Burnt Cheesecake | \$12**

*\*One main course per person.  
\*Prices are subjected to GST and service charge*

# Beverage List

## RED WINES

**Château Loumelat Bordeaux Rouge 2015, France**  
Glass | \$13  
Bottle | \$65

**Alamos Malbec 2017, Argentina**  
Glass | \$14  
Bottle | \$70

**Yalumba Barossa Patchwork Shiraz 2016, South Australia**  
Glass | \$15  
Bottle | \$75

**M. Chapoutier Crozes-Hermitage Les Meysonniers 2017, France**  
Glass | \$22  
Bottle | \$110

**Petaluma Cabernet Sauvignon 2016, Coonwara Australia**  
Bottle | \$125

## WHITE WINES

**Petit Clos Sauvignon Blanc, 2016, New Zealand**  
Glass | \$13  
Bottle | \$65

**Louis Jadot Chablis Cellier de La Sablière 2017, France**  
Bottle | \$120

## CLASSIC COCKTAILS

**Mojito | \$18**  
**Negroni | \$18**  
**Side Car | \$18**  
**Old Fashioned | \$18**  
**Espresso Martini | \$18**

## THE HARD STUFF

**The Botanist Gin | \$15**  
**Ron Zacapa 23 Solera Rum | \$17**  
**Nikka from the Barrel | \$21**  
**Glenfiddich 12 years Single Malt | \$18**  
**Laphroaig 10 years Islay Scotch | \$18**  
**Monkey Shoulder Blended Scotch | \$16**  
**Woodford Reserve Distiller's Select | \$16**

## SOFT DRINKS

**Coke, Coke Zero, Ginger Ale | \$6**  
**Bundaberg Ginger Beer | \$8**

## COFFEE

**Black | \$4**  
**White | \$5.**  
*Iced +1.5*

## TEA

**English Breakfast / Chamomile / Earl Grey /  
Lemon Ginger Sencha | \$5**

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