

— o s i a —
Steak & Seafood Grill

à la carte
menu

signature set menu
five course tasting menu

octopus carpaccio

bush tomato chutney, avocado, lemon gel

riesling “peggy’s hill” 2021, henschke, eden valley

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skull island prawn “kataifi”

wasabi mayonnaise

roussanne “roux beauté” 2019, yangarra, mclaren vale

...

polenta crumbed foie gras

daikon, asparagus, spiced fruit chutney

noble one botrytis 2018, de bortoli, new south wales

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sea urchin risotto

scallop, black mussels

pinot noir “spanish springs” 2018, aequorea, california

or

“2gr” wagyu tenderloin

celeriac - parsley puree, burnt shallot, smoked tomato jus

cabernet sauvignon “artemis” stag’s leap wine cellars 2018, napa valley

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iced souffle

yoghurt, macadamia, sesame crisp

menu **188 per person**
inclusive coffee or tea

wine pairing **88 per person**

 **signature seafood platter for two**



178

half lobster, fish collar, king scallops, skull island prawns, fremantle octopus,
little neck clams, cocktail sauce


side plates

<p> hand-cut potato fries 16 truffle mayonnaise</p>	<p> potato gratin 16 raclette cheese</p>
<p> heirloom baby carrots 16 pomegranate, pistachio, cumin yoghurt</p>	<p> mac and cheese 14 chive</p>
<p> pea tendril 14 garlic, olive oil</p>	<p> vine tomato 14 feta cheese, balsamic cream</p>

stone hearth flatbreads

 toasted macadamia basil pesto	14	rockliff spanner crab salmon roe	24
 black garlic butter comte cheese	14	roasted bone marrow stilton	22

starters

air dried beef salad baby beetroot, endive, ranch dressing	34
raw kingfish beechwood smoked ox heart tomato, burratina, lemon myrtle oil	40
fremantle octopus granny smith apple slaw, kyuri cucumber, jalapeno chili jam	34
beef broth angus tenderloin, bone marrow, soft herbs	27
 skull island king prawns kataifi pastry, wasabi mayo	108
éclair of brittany blue lobster salted egg custard, white vinegar powder	128
grilled sweetwater black marron lobster jalapeno butter, grilled lemon	188
half shell scallops finger lime, chili caviar, parsley cream	116
carabinero prawns angel hair pasta, seaweed strip, sea crustacean cream (S or M)	68/108

grills


pure black angus grass fed beef

hancock "2 gr" wagyu beef





black onyx angus grain fed beef

striploin 300g	72	flank steak 250g	88	hanging tender 250g	74
ribeye 300g	92	striploin 200g	185	striploin 250g	104
tenderloin 250g	94	ribeye 200g	185	ribeye 300g	130
		tenderloin 150g	145	tenderloin 200g	104



farm

 iberico pork rack chop 300g	70	australian grain fed lamb chop 250g	78
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seafood

 humpty doo barramundi fillet 300g	52	 murray cod fillet 250g	80
 black grouper fillet 300g	65	 whole lobster 600g	96

selection of sauces

mushroom and black pepper, classic red wine, béarnaise
 horseradish sour cream,  herb butter

add ons

king scallops	24	half lobster	50
skull island prawns	48	foie gras	18

desserts

signature hot chocolate soup <i>black pepper ice cream</i>	25
hazelnut soufflé (25 min preparation) <i>rosella ice cream, vanilla sauce</i>	20
wattleseed pavlova <i>toasted macadamia, salted caramel</i>	20
banana tart <i>meringue, almond cream, rum and raisin ice cream</i>	22
selection of artisanal cheeses <i>fruit jam and lavash bread</i>	22
lamingtons (gift box of four pieces) <i>beautiful gift box of signature lamingtons available for takeaway</i>	18

after dinner cocktails

nightcap <i>strawberry infused cognac, white cacao, espresso, milk</i>	24
clarified milk punch piña colada <i>rum, falernum, coconut, lime, pineapple</i>	22

sweet wines

de bortoli, noble one botrytis sémillon <i>new south wales, australia</i>	22
oliver's taranga, 20 yo "the banished" fortified grenache <i>mclaren vale, australia</i>	26