

— o s i a —  
Steak & Seafood Grill

weekday lunch  
menu

## set lunch

three courses | 65 per person

### beverage recommendations

white or red wine (12cl) 18

lunch champagne (12cl) 20

lunch mocktail 10

little creatures pale ale (33cl) 12

### starters

*[add on] start with 3pcs of fresh oysters +21*

#### rocket salad

coppa ham, manchego, quince dressing

*or*

#### shakshouka

chorizo, cheddar, egg, sourdough

*[add on] soup of the day to complement the meal +8*

### main courses

#### grilled salmon trout

bomba rice, pimentos coulis, romanesco

*or*

#### grilled pork belly

potato mousseline, daikon tempura, heirloom carrots

*or*

*[upgrade to] grilled wagyu tri tip 150gm +25*

### desserts

blueberry yoghurt tart with apple sorbet

*or*







cheese selection with sesame lavash



# stone hearth flatbread

 macadamia and basil pesto	14	 iberico ham and balsamic cream	22
 lemon myrtle butter	14	 ocean trout, pollock roe	22

## starters

 <b>angus beef tartare</b> quail egg yolk, caviar, tarragon mustard, sourdough crisp	38
 <b>smoked salmon &amp; raw scallop</b> avocado, red pepper, citrus vinaigrette	34
 <b>salad of skull island prawns</b> spanish onion, trout roe, avocado, citrus dressing	48
<b>polenta crumbed foie gras</b> daikon, asparagus, bush fruit chutney, teriyaki glaze	34
  <b>poached lobster</b> pasta sheet, black bean mango salsa, butter chive sauce	54
 <b>roasted butternut acquerello rice</b> green pea, vine tomato, black truffle	42

## grills

### **margaret river grain fed beef**

margaret river beef is sourced from western australia's finest cattle. the cattle are fed on grain for 100 days to increase marbling, maximize flavor and tenderness. this beef is 100% hand selected cattle.

### **hancock "2 gr" wagyu beef**

the inspiration behind 2gr premium fullblood wagyu beef brand dates back more than 100 years. mrs. gina rinehart's great grandfather founded the h3b brand for cattle which stood for 3 hancock brothers. this 2gr brand signifies the initials of gina rinehart, along with her daughter ginia rinehart.

inside skirt steak 250g	48	flank steak ms8 250g	88
striploin 250g	68	striploin ms8 200g	185
ribeye 300g	78	ribeye ms8 200g	185
tenderloin 200g	70	tenderloin ms8 150g	145



### seafood

 humpty doo barramundi fillet 300g	48	 whole lobster 600g	96
 black grouper fillet 300g	65		



### farm

 iberico pork rack chop 300g	65	australian grain fed lamb chop 250g	72
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### selection of sauces

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

## add ons

king scallops	24	 half lobster	48	foie gras	18
 skull island prawns	38	bone marrow	14		

## side plates

 <b>hand-cut potato fries</b> truffle mayonnaise	16	 <b>potato gratin</b> raclette cheese	16
 <b>eggplant</b> spicy harissa yoghurt	14	 <b>mac and cheese</b> chive	14
<b>broccolini</b> walnut, anchovy vinaigrette	14	<b>fried mushrooms</b> parsley	14

## desserts

<b>signature hot chocolate soup</b> <i>black pepper ice cream</i>	25
<b>macadamia soufflé</b> (25 min preparation) <i>salted caramel ice cream, vanilla sauce</i>	22
<b>passion mango pavlova</b> <i>vanilla mascarpone cream, passion fruit coulis</i>	18
<b>lemon aspen curd</b> <i>citrus ivory cream, molasses and hazelnut crumble</i>	20
<b>selection of artisanal cheeses</b> <i>fruit jam and lavash bread</i>	22
<b>lamingtons (gift box of four pieces)</b> <i>beautiful gift box of signature lamingtons available for takeaway</i>	18

## after dinner cocktails

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

## sweet wines

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

## 午间套餐

三道菜 | 65 每人

### 饮品推荐

白葡萄酒 或 红葡萄酒 (12cl) 18  
香槟 (12cl) 20  
无酒精调饮 10  
little creatures pale ale 啤酒 (33cl) 12

### 开胃菜

[添加] 3颗新鲜生蚝 +21

#### 芝麻菜沙拉

火腿片、曼彻格芝士、榅桲酱  
或

#### 北非蛋

西班牙香肠、切达干酪、鸡蛋、面包  
[添加] 汤品 +8

### 主餐

#### 烤鳟鱼

邦巴米、甜椒 酱、罗马花椰菜  
或

#### 烤五花肉

土豆泥、白萝卜天妇罗、胡萝卜  
或

[升级] 和牛嫩角尖牛扒150gm +25

### 甜点

蓝莓酸奶挞配苹果冰淇淋

or

乳酪 搭配 芝麻脆饼

## 石壁烤炉扁面包

坚果和罗勒	14	伊比利亚火腿、油醋酱	22
柠檬香桃黄油	14	鳟鱼、明太子酱	22

## 开胃菜

安格斯牛肉鞑靼 鹌鹑蛋黄、鱼子酱、龙蒿芥末、黑麦酥	38
烟熏鲑鱼和生鲜扇贝 牛油果、红辣椒、酸橙醋汁	34
骷颅岛大虾沙拉 西班牙洋葱、鳟鱼卵、牛油果、酸橙汁	48
煎鹅肝 白萝卜、芦笋、果泥、照烧酱	34
黄油龙虾 意大利面皮、黑豆芒果莎莎酱、细香葱黄油酱	54
胡桃南瓜炖饭 青豆、番茄、黑松露	42

## 烧烤

### — margaret river 谷饲安格斯牛

内侧腹肉牛扒250克	48
西冷牛扒 250克	68
肋眼牛扒300克	78
里脊牛扒200克	70

### — hancock “2 gr” 和牛

牛腩牛扒ms8 250克	88
西冷牛扒 ms8 200克	185
肋眼牛扒 ms8 200克	185
里脊牛扒 ms8 150克	145

### 海鲜

— humpty doo 金目鲈鱼柳 300克	48	— 龙虾 600克	96
— 黑石斑鱼柳300克	65		

### 农养

伊比利亚带骨猪扒300克	65	草饲羊架250克	72
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### 酱汁

蘑菇黑胡椒酱、红酒酱、阿根廷酱

辣根酸奶油、香草黄油

## 添加

帝王扇贝	24	— 龙虾 (半)	48	煎鹅肝	18
— 骷颅岛大虾	38	牛骨髓	14		

## 小菜

厚切薯条 松露蛋黄酱	16	焗烤土豆泥 奶酪	16
茄子 哈里萨辣酱优格	14	焗烤芝士通心粉泥 细香葱	14
西兰花 核桃、鳀鱼酱	14	炒蘑菇 香菜	14

## 甜点

招牌热巧克力汤 黑胡椒冰淇淋	25
坚果舒芙蕾 (25 分钟) 海盐焦糖冰淇淋、香草酱	22
百香芒果帕芙洛娃 香草马斯卡彭奶油、百香果酱	18
阿斯彭柠檬冻 柑橘奶油、糖蜜榛果碎	20
精选乳酪拼盘 果酱、芝麻脆饼	22
林明顿蛋糕 (4个) 精美礼盒装	18

## 餐后鸡尾酒

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

## 甜酒

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oliver's taranga, 20 yo "the banished" fortified grenache <i>mclaren vale, australia</i>	26