



a la carte menu

单点菜单

australian flatbread

kalamata olives tapenade home grown rosemary	14
marmite garlic butter grana padano	14
avruga caviar comté cheese kakadu plum sour cream	17
jamón ibérico mushroom duxelles	22

starters

compressed watermelon marinated goat cheese chive ice cream frisée salad	20
nicoise salad queensland yellowfin tuna baby gem lemon vinaigrette	32
skull island prawn tartare kyuri cucumber guacamole honey mustard seed	32
fremantle octopus piquillo pepper coulis chili caviar pea tendril	32
polenta crumbed duck liver mirin soya glaze new season asparagus butter poached daikon apple vanilla chutney	32
pan-seared quail tulip red miso glaze turkish figs crystallized ice plant	28
'2GR' wagyu beef carpaccio smoked hen's egg banana shallot parmesan frisée salad	42
jamón ibérico air-dried beef coppa ham rocket salad vine tomato brie cheese balsamic cream toasted brioche	88

mains

'glacier 51' toothfish daikon salad kaiso seaweed sesame foam shiro miso glaze	74
king scallops ancient grain linguine pasta smoked pancetta crisp spicy mentaiko cream	44
seared smoked duck breast duck liver carrot-orange purée cos lettuce spiced jus	56
braised lamb shoulder puy lentil stew pomegranate essence	52
grass-fed beef short rib celeriac arancini cauliflower pine nut salsa parsley coulis	62

australian hand selected steak

hancock "2GR" fullblood wagyu

hancock agriculture, founded more than a 100 years ago, is committed to its flagship premium "2GR" wagyu cattle. sourced from the sprawling mudgee & central west region of nsw, it offers extraordinary marbling and rich buttery flavors. marble score 7+. grain-fed for 400days

rump cap 300g	98
striploin 200g	146
ribeye 200g	146
tenderloin 150g	118

black onyx grain-fed angus

black onyx is 100% pure black angus cattle, impeccably bred, reared and nurtured in the cool climate of australia's new england tablelands to precise specifications to create exceptional cuts. marble score 3+. grain-fed for 270days

striploin 200g	89
ribeye 200g	115
tenderloin 150g	104

bass strait grass-fed

peacefully raised on rye grass and clover in warm sun, saltwater winds, bass strait cattle are 100% grass-fed & free range. natural state hanging method ensures premium grass-fed quality.

striploin 200g	72
ribeye 250g	82
tenderloin 200g	78

japanese wagyu

tochigi farm striploin A4 200g	146
tochigi farm ribeye A4 200g	146

from the farm

corn-fed spatchcock chicken 600g	48
bangalow sweet pork chop 300g	58
australian barbeque baby pork ribs 450g	52
southern australian grass-fed lamb rack 300g	72

from the sea

humpty doo whole baked barramundi with opeh leaf 800g	72
salmon cutlet 300g	64
local-farmed black garouper 300g	58
queensland yellowfin tuna steak 200g	62

grilled to share

seafood platter

half rock lobster baked oysters king scallops	325
fremantle octopus skull island king prawns storm clams	
humpty doo barramundi fillet	

turf platter

braised grass-fed beef cheek grain-fed beef striploin	298
grass-fed lamb cutlet barbeque baby pork ribs	
grilled half spring chicken parmesan potato	
vegetable stew	

surf & turf platter

hancock "2GR" wagyu flank black onyx eye fillet	435
half rock lobster skull island king prawns king scallops	
parmesan potato green asparagus	

cuts on the bone

hancock "2GR" wagyu striploin ms7+ 1.2kg	360
stockyard grain-fed cattleman's ribeye ms4+ 1.2kg	298
stockyard grain-fed porterhouse ms4+ 1kg	258

choice of sauces

creamed mushroom	cognac black pepper	béarnaise
creamed horseradish	yuzu herb butter	
chive butter cream	red wine jus	add-on sauce +3

side dishes

witloof salad chicory pomegranate walnut	18
mimolette buttermilk	
grilled green asparagus parmesan cheese pine nuts	18
balsamic vinegar	
charred broccolini egg crumb burnt butter	16
nasu eggplant parmigiana basil black garlic	16
mushrooms bacon parsley black garlic	16
kipfler potato chorizo caramelized onion scallion	18
cream potato raclette cheese gratin	16
house fries smoke hickory barbeque sauce	16

all meat & seafood selections are cooked to perfection on our stone hearth grill at 750 degree celsius.

prices are subject to 10% service charge and prevailing goods and services tax. please inform us should you have any special dietary requirements or allergies.

 Pork 含有猪肉  Gluten-free 不含麸质  Lactose-free 不含乳糖  Alcohol 含有酒精  Vegetarian 素食  Sustainably Sourced 可持续采购的农产品

石壁烤炉扁面包

卡拉马塔橄榄 自产迷迭香	14
蒜香酵母酱 格拉娜帕达诺芝士	14
亚鲁加鱼子酱 康堤芝士 卡卡杜李 酸奶油	17
伊比利亚火腿 蘑菇泥	22

开胃菜

压缩西瓜 腌制羊奶芝士 香葱冰淇淋 苦苣沙拉	20
尼斯沙拉 昆士兰黄鳍金枪鱼 生菜 柠檬油醋酱	32
骷髅岛虾塔塔 黄瓜 鳄梨酱 蜂蜜芥末籽	32
烤章鱼 墨西哥甜椒酱 辣椒鱼子酱 豌豆须	32
香煎鸭肝 味醂酱油 芦笋 黄油浸白萝卜 苹果香草酱	32
香煎鹌鹑 红味增 无花果 冰菜	28
‘2GR’ 博切生和牛片 烟熏蛋 红葱 帕马森 苦苣沙拉	42
伊比利亚火腿 风干牛肉 意式火腿 芝麻叶 藤番茄 布里芝士 黑醋酱 布里欧土司面包	88

主菜

“glacier 51” 南极犬牙鱼 白萝卜沙拉 海藻 芝泡沫 味噌	74
扇贝 谷物扁意大利面 烟熏脆培根 辣明太子酱	44
熏鸭胸肉 鸭肝 萝卜橘子酱 生菜 香料肉汁	56
炖羊肩肉 扁豆 石榴浓缩液汁	52
草饲牛肋排 芹菜根炖饭丸子 花椰菜松子莎莎酱 欧芹泥	62

澳洲手选烤牛排 hancock “2GR”纯血统和牛

hancock agriculture, founded more than a 100 years ago, is committed to its flagship premium “2GR” wagyu cattle. sourced from the sprawling mudgee & central west region of nsw, it offers extraordinary marbling and rich buttery flavors. marble score 9. 400days grain-fed

牛臀肉牛排 300g	98
西冷牛排 200g	146
肋眼牛排 200g	146
里脊牛排 150g	118

澳洲 black onyx 谷饲安格斯

black onyx is 100% pure black angus cattle, impeccably bred, reared and nurtured in the cool climate of australia’s new england tablelands to precise specifications to create exceptional cuts. marble score 3+ 270days grain-fed

西冷牛排 200g	89
肋眼牛排 200g	115
里脊牛排 150g	104

bass strait 草饲

peacefully raised on rye grass and clover in warm sun , saltwater winds, bass strait cattle are 100% grass-fed & free range. natural state hanging method ensures premium grass-fed quality.

西冷牛排 200g	72
肋眼牛排 250g	82
里脊牛排 200g	78

日本和牛

枋木西冷牛排 A4 200g	146
枋木肋眼牛排 A4 200g	146

农养

玉米喂养童子鸡 600g	48
bangalow sweet 带骨猪排 300g	58
澳洲烤猪肋排 450g	52
南澳草饲羊排 300g	72

烤海鲜

香烤原条humpty doo全鲈鱼配乌巴叶800g	72
鲑鱼柳 300g	64
黑石斑 300g	58
昆士兰黄鳍金枪鱼腰肉 200g	62

共享烧烤拼盘

海鲜拼盘

半只岩龙虾 焗烤生蚝 帝王扇贝 章鱼 骷颅岛大虾 风暴蛤 鲈鱼柳	325
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肉类拼盘

炖草饲牛颊肉 谷饲西冷牛排 草饲羊排 烤猪肋排 玉米喂养童子鸡 帕尔马马铃薯 炖菜	298
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海陆拼盘

hancock “2GR” 和牛侧腹牛排 black onyx 里脊牛排 半只岩龙虾 骷颅岛大虾 帝王扇贝 帕尔马马铃薯 芦笋	435
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带骨牛排

hancock“2GR”西冷和牛 ms7+ 1.2kg	360
stockyard 谷饲肋眼牛排 ms4+ 1.2kg	298
stockyard 谷饲大丁骨牛排 ms4+ 1kg	258

酱汁

蘑菇酱	黑胡椒酱	蛋黄酱
奶油辣根	柚子香草黄油	
韭菜奶油酱	红酒酱	添加酱汁 +3

配菜

菊苣沙拉 石榴 核桃 米沫莱特芝士 脱脂乳	18
烤芦笋 帕马森芝士 松子 葡萄醋	18
小西兰花 鸡蛋屑 焦化黄油	16
帕尔马芝士烤日本茄子 罗勒 黑大蒜	16
炒蘑菇 培根 罗勒 黑大蒜	16
长土豆 西班牙香肠 焦糖洋葱 韭葱	18
焗烤马铃薯泥 焦糖洋葱 瑞士芝士	16
薯条 烟熏山核桃烧烤酱	16

食材均在750度的网格烤炉下烘烤。

价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏，请通知我们的服务人员。

 Pork 含有猪肉 |  Gluten-free 不含麸质 |  Lactose-free 不含乳糖 |  Alcohol 含有酒精 |  Vegetarian 素食 |  Sustainably Sourced 可持续采购的农产品

desserts menu

甜品菜单

desserts

signature hot chocolate soup	25
sesame crisp kampot pepper ice cream	
raspberry souffle (small /large)	22 / 32
waiting time 25 min	
raspberry crisp yoghurt ice-cream	
poached golden pear	24
walnut crumb blondie sake foam cinnamon broth pear sorbet	
lemon myrtle pavlova	22
candied kumquat sable breton honey cream grapefruit ice-cream	
selection of artisanal cheeses	32
fruit chutney wattleseeds lavash	
lamingtons	18
signature lamingtons chocolate hazelnut raspberry rose coconut crumb	

after dinner cocktails

espresso martini	24
vodka, coffee liqueur , espresso, syrup	

sweet wines

de bortoli, noble one botrytis sémillon	22
new south wales, australia (75ml)	
oliver’s taranga, 20 yo “the banished” fortified grenache	26
mclaren vale, australia (75ml)	

甜点

招牌热巧克力汤	25
芝麻脆片 黑胡椒冰淇淋	
覆盆子舒芙蕾（小/大）	22 / 32
等待时间25分钟	
覆盆子脆 酸奶冰淇淋	
炖梨	24
核桃屑 布兰迪蛋糕 清酒沫 肉桂汤 梨子冰淇淋	
柠檬香桃木帕芙洛娃	22
糖渍金桔 萨布蕾曲奇 奶油蜂蜜 葡萄柚冰淇淋	
精选乳酪拼盘	32
果酱 金合欢籽脆片	
林明顿蛋糕	18
巧克力榛果 玫瑰覆盆梅 椰丝	

餐后鸡尾酒

espresso martini	24
vodka, coffee liqueur , espresso, syrup	

甜酒

de bortoli, noble one botrytis sémillon	22
new south wales, australia (75ml)	
oliver’s taranga, 20 yo “the banished” fortified grenache	26
mclaren vale, australia (75ml)	