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Steak & Seafood Grill

a la carte menu
单点菜单

signature flatbreads

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

starters

soba noodle, obsiblue prawns, leek, kizami seaweed, local cress	28
grain-fed beef tartare, cornichon, whisky mustard, shaved macadamia, miniature salad, toasted brioche	32
compressed watermelon, marinated goat cheese, chive ice cream, frisée salad	26
queensland yellow fin tuna loin, guacamole, citrus fruit salsa, piquillo pepper	35
jamón ibérico, coppa ham, salami, burratina cheese, rocket leaf, vine tomato, balsamic cream, toasted brioche	88
fremantle octopus, piquillo pepper coulis, pea tendril, chili caviar	32
polenta crumbed duck liver, butter poached daikon, new season asparagus, apple vanilla chutney, mirin soya glaze	32

mains

'amelia park' duo of lamb rack & neck, creamy rutabaga, gremolata, thyme jus	68
glacier 51 toothfish, daikon salad, kaiso seaweed, sesame foam, shiromiso glaze	74
seared smoked duck breast & duck liver, carrot orange purée, cos lettuce, spiced jus	54
grass-fed beef cheek, salsify root, morel mushroom, green pea, onion marmalade	78
linguine pasta, poached egg, black truffle, grana padano	38

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 9+ 400days plus

rump cap 300g	98
striploin 200g	146
ribeye 200g	146
tenderloin 150g	112

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+ 270days plus

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
hanging tender 200g	45

japanese wagyu

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

cuts on the bone to share

hancock "2GR" wagyu striploin 1.2kg	360
stockyard grain-fed cattleman's ribeye 1.2kg	298
stockyard grain-fed porterhouse 1kg	278

selection of sauces

creamed mushroom	cognac black pepper	red wine jus
béarnaise sauce	creamed horseradish	
chive butter cream	yuzu herb butter	

surf & turf platter to share

hancock "2GR" wagyu flank, black onyx eye fillet, skull island king prawns, king scallops, half rock lobster, house fries, truffle mayonnaise	435
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seafood platter to share

half rock lobster, humpty doo barramundi fillet, king scallops, baked oysters, skull island king prawns, fremantle octopus	325
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turf platter to share

braised grass-fed beef cheek, grain-fed beef striploin, grass-fed margra lamb rack, bangalow sweet barbeque pork ribs, spatchcock chicken	288
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from the sea

humpty doo barramundi fillet 200g	56
salmon cutlet 300g	64
queensland swordfish steak 200g	62
queensland yellowfin tuna steak 200g	61

from the farm

bangalow sweet pork chop 300g	62
grass-fed margra lamb rack 300g	95
corn-fed spatchcock chicken 600g	58

side dishes

house fries, truffle mayonnaise	16
witloof & chicory salad, pomegranate, walnut, mimolette, buttermilk	16
divella gomiti pasta, "mac & cheese", aged cheddar	16
creamed potato, raclette cheese gratin	16
kipfler potato, chorizo, caramelized onion, scallion	16
charred broccolini, egg crumb, burnt butter	16
green pea mash, apple mint, herb oil	16
mushrooms, bacon, parsley, black garlic	16

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.

石壁烤炉扁面包

康堤奶酪、卡卡杜李、酸奶油、亚鲁加鱼子酱	17
卡拉马塔橄榄、自产迷迭香	14
蒜香酵母酱, 哥瑞纳-帕达诺奶酪	14
蘑菇酱, 伊比利亚火腿	22

开胃菜

荞麦面、加勒多尼亚蓝虾、韭葱、kizami 海藻、水芹	28
谷饲牛肉鞑鞑、玉米卷饼、威士忌芥末、澳洲坚果屑、迷你沙拉、黄油圆面包	32
压缩西瓜、腌制山羊奶酪、香葱冰淇淋、沙拉	26
昆士兰黄鳍金枪鱼腰肉、鳄梨酱、柑橘莎莎	35
伊比利亚火腿、意式火腿、萨拉米香肠、布里奶酪、芝麻菜、藤番茄、黑醋酱、黄油圆面包	88
烤章鱼、墨西哥甜椒酱、豌豆卷须、辣椒鱼子酱	32
香煎鸭肝、黄油浸白萝卜、芦笋、苹果香草泥、味醂酱油釉	32

主菜

“amelia park” 羊排与羊颈肉二重奏、芜菁甘蓝酱、格莱莫拉塔、百里香酱	68
南极犬牙鱼、白萝卜沙拉、海藻、芝麻泡沫味噌釉	74
煎熏鸭胸肉、鸭肝、萝卜橘子酱、生菜、香料酱	54
草饲牛脸颊肉、婆罗门参根、羊肚菌、绿豌豆、洋葱泥	78
扁意面、水煮鸡蛋、黑松露、哥瑞纳-帕达诺奶酪	38

澳洲手选烤牛排

hancock “2GR” 纯血统和牛

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牛臀肉牛排 300g	98
西冷牛排 200g	146
肋眼牛排 200g	146
里脊牛排 150g	112

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 plus

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 methods ensure premium grass-fed quality.

西冷牛排 200g	72
肋眼牛排 250g	82
里脊牛排 200g	78
封门柳牛排 200g	45

日本和牛

枳木西冷牛排 A4 200g	146
枳木肋眼牛排 A4 200g	146

共享带骨牛排

hancock “2GR” 西冷和牛 1.2kg	360
stockyard 谷饲肋眼牛排 1.2kg	298
stockyard 谷饲大丁骨牛排 1kg	278

酱汁

蘑菇	黑胡椒	红酒
蛋黄	辣根酸奶油	
韭菜黄油奶油	柚子香草黄油	

海陆拼盘

hancock “2GR” 和牛侧腹牛排、black onyx 里脊牛排、骷颅岛大虾、帝王扇贝、半只岩龙虾、薯条	435
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海鲜拼盘

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

红烧草饲牛颊肉、谷饲西冷、草饲margra羊排、甜烤排骨、烤春鸡	288
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烤海鲜

humpty doo 鲈鱼柳 200g	56
鲑鱼柳 300g	64
昆士兰旗鱼柳 200g	62
昆士兰黄鳍金枪鱼柳 200g	61

农养

bangalow sweet 带骨猪排 300g	62
草饲margra羊排 300g	95
谷饲童子鸡 600g	58

配菜

薯条、松露蛋黄酱	16
菊苣沙拉、石榴、核桃、米莫雷特奶酪、酪乳	16
焗烤奶酪通心粉	16
焗烤马铃薯泥、瑞士奶酪	16
长土豆、西班牙香肠、焦糖洋葱、韭葱	16
小西兰花、鸡蛋、牛油	16
豌豆泥、苹果薄荷、香草油	16
炒蘑菇、培根、欧芹、黑大蒜	16

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。