

ANTIPASTI

AUSSIE OYSTER

Natural Oyster. Minimum 6 Pieces

5.0

HOMEMADE FOCACCIA BREAD

Herb Balsamic & Hummus Dip

10.0

CALAMARI RINGS

Lightly Crumbed and Flash Fried with Spicy Asian Sauce and Garden Salad

17.0

SESAME TUNA

Pan-Seared Sesame Tuna with Eggplant Puree,
Blood Orange & Avruga Caviar

20.0

DUO PRAWNS

Pan - Fried Prawns with Guacamole, Diced Tomatoes,
Onion & Cold Risotto

22.0

BURRATINA & PARMA HAM

Burratina with Parma ham, Rucola Salad, Cherry Tomatoes
& Balsamic Cream

22.0

TAJIMA WAGYU BEEF CARPACCIO

Thinly Sliced Wagyu with Asparagus, Rucola Salad, Cherry Tomatoes, Capers,
Parmesan Cheese & Lemon Dressing

22.0



Vegetarian



Chef's Recommendation

SALAD AND SOUP

OCTOPUS SALAD

Pine Nuts, Cherry Tomatoes, Celery, Japanese Cucumber,
Olives & Spanish Onion

20.0

FRESH GARDEN SALAD

Mesclun Salad with Cucumber, Cherry Tomatoes,
Broccoli & Balsamic Cream

16.0

RUCOLA SALAD

Feta Cheese, Cherry Tomatoes, Spanish Onion, Golden Raisins

16.0

HOMEMADE CLASSIC MUSHROOM SOUP

Garlic Croutons & Truffle Cream

12.0

HOMEMADE SOUP OF THE DAY

Please enquire with our staff for daily availability



Vegetarian



Chef's Recommendation

RISOTTO & PASTA

MUSHROOM RISOTTO

Wild Mushrooms (Shimeji, Button, Shitake) Parmesan Cheese & Truffle Oil
20.0

SQUID INK RISOTTO

Leek, Spring Onion, Cherry Tomatoes, Fresh Squid in Squid Ink Sauce
22.0

ORECCHIETTE (POMODORO OR ARRABIATA)

Cherry Tomatoes, Yellow Onion, Green Zucchini, Broccoli & Tomato Sauce
18.0

HAM & CHEESE MACARONI

Bacon, Mozzarella Cheese, Parmesan Cheese & Cream Sauce
18.0

SALMON CREAM SPAGHETTI

Smoke Salmon, Yellow Onion, Parmesan Cheese, Parsley & Fresh Dill
22.0

LINGUINE (A. O. P) CRAB MEAT & PRAWNS

Garlic, Chilli, Crab Meat, Prawns, Parsley & Extra Virgin Olive Oil
22.0

HOMEMADE CLASSIC FRESH PASTA

Please enquire with our staff for daily availability



 Vegetarian  Chef's Recommendation

MAIN COURSE

SLOW COOK 12 HOURS PORK JOWL

Roasted Potato, Japanese Cucumber, Cherry Tomatoes, Peanut,
Crispy Shallot & Japanese Dressing

25.0

CHICKEN ROULADE

Mushrooms, Pistachio Nut, Mash Potato & Taleggio Cheese Sauce

26.0

HERB CRUSTED BARRAMUNDI

Oven-Baked Herb Sea Bass with Mash Potato, Asparagus,
Rucola Salad & Lemon Dressing

28.0

PAN-FRIED SALMON

Green Zucchini, Tomatoes Confit, Onion Relish, Olive Salsa
& Balsamic Cream

28.0

RIB EYE 300G (AUSTRALIA) ☩

200 days Grain Fed Rib Eye "Tagliata" Style with Roasted Potato,
Grilled Vegetables & Mushroom Sauce

36.0

PAN-FRIED LAMB RACK ☩

Mash Potato, Confit Tomatoes, Shallot Pickled & Spicy Balsamic Sauce

38.0



Vegetarian



Chef's Recommendation

PLATTER FOR SHARING

TEQUILA AND LIME PORK SPARE RIBS (USA)

Slow-Cooked for 18 Hours, Basted in a Zestful Tequila Sauce. Chef selected sides.

50.0

OVEN-BAKED FLOUNDER (NEW ZEALAND)

Baked with Parmesan Cheese and Lemon Dressing, with a Side of Seasonal Vegetables and Roasted Potatoes

65.0

CAPE BYRON "TOMAHAWK" (AUSTRALIA)

Our Wheeler's Estate Signature Steak That's Served with Mesclun Salad, Sautéed Assorted Mushrooms, Chips and Beef Gravy. A True Beef Experience. Feeds 4 People

158

KID'S MENU

POPCORN CHICKEN

Lightly Spiced Crispy Coated Chicken

10.0

CALAMARI RINGS

Bread-Crumbed and Flash Fried with Garden Salad

10.0

HAM & CHEESE MACARONI

Bacon, Mozzarella Cheese & Cream Sauce

10.0



Vegetarian



Chef's Recommendation

DESSERT

CHOCOLATE DOME

Fresh Berries and Mixed Berry Compote
12.0

COCONUT PANNA COTTA

Fresh Berries and Mixed Berry Compote
12.0

DAILY DESSERTS AND CAKES

Please enquire with our staff for daily availability
12.0



Vegetarian



Chef's Recommendation