

ANTIPASTI

AUSSIE OYSTER (SEASON)

Natural Oyster. Minimum 6 Pieces

5.0

HOMEMADE FOCACCIA BREAD

Herb Balsamic & Hummus Dip

12.0

CRISPY CALAMARI RINGS

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

17.0

PAN-SEARED SESAME TUNA

Sesame Tuna with Fennel Salad, Pomegranate, Cherry Tomatoes,
Pine Nut & Avruga Caviar

22.0

GRILL OCTOPUS

Grill Octopus with Fresh Horseradish, San Marzano Tomatoes & Minted Green Pea Puree

22.0

ITALIAN BURRATINA & PARMA HAM

Burratina with Parma ham, San Marzano Tomatoes, Mizuna Salad & Basil Pesto

22.0

MEDITERRANEAN MUSSEL & CLAM BROTH

Venus Clam, Green Mussel with Fresh Tomatoes, Basil, Croutons & EVO Oil

22.0



Vegetarian



Chef's Recommendation

SALAD AND SOUP

OCTOPUS SALAD

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

22.0

SEASONAL VEGETABLES SALAD

Mesclun Salad, Broccolini, San Marzano Tomatoes, Pecorino Cheese,
Snow Peas, Asparagus & Walnut Dressing

20.0

GRILL ARTICHOKE SALAD

Artichoke with Feta Cheese, Tomatoes, Mizuna Salad, Japanese Cucumber,
Kalamata Olive & Lemon Dressing

20.0

CLASSIC TRUFFLE MUSHROOM SOUP

Croutons & Truffle Cream

13.0

HOMEMADE SOUP OF THE DAY

Please enquire with our staff for daily availability

13.0



Vegetarian



Chef's Recommendation

RISOTTO & PASTA

PORCINI MUSHROOM RISOTTO

Wild Mushrooms (Porcini, Shimeji, Button, Shitake) Parmesan Cheese, Butter & Truffle Oil
23.0

SQUID INK RISOTTO

Leek, Spring Onion, Cherry Tomatoes, Pine Nut, Fresh Squid in Squid Ink Sauce
23.0

AMATRICIANA PAPPARDELLE

24hr Slow Cooked Red Wine Pork Ragout with Pecorino Cheese, Yellow Onion & EVO Oil
23.0

HAM & DUO CHEESE MACARONI

Bacon, Mozzarella Cheese, Parmesan Cheese in Cream Sauce
19.0

SQUID INK TAGLIOLINI

Prawns, Crab with Garlic, Chilli & Pomodoro Sauce
22.0

VONGOLE SPAGHETTI

Venus Clam with San Marzano Tomatoes, Fresh Basil in White Wine Sauce
23.0

MAMMOLI GNOCCHI SALMON CREAM

Vitelotte Potato Gnocchi with Smoke Salmon, Yellow Onion, Parmesan Cheese & Fresh Dill
23.0

CAPELLACCI

Yellow Pumpkin Pasta with Artichoke Puree, Sage Butter, Pomegranate, Tomatoes & Pecorino Cheese
22.0



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Chef's Recommendation

MAIN COURSE

PAN-FRIED SALMON TROUT (NORWEGIAN) 29.0

Sea Asparagus, Tomatoes, Onion Relish, Almond Mash Potatoes & Lemon Foam

 Best Paired with Bouchard Pere & Fils Coteaux Bourguignons Chardonnay, France

HERB CRUSTED BARRAMUNDI 29.0

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

 Best Paired with OTQ Sauvignon Blanc, New Zealand

SLOW COOKED 6 HOURS AGNELLO (AUSTRALIA) 38.0

Sous-Vide Lamb Rack with Almond Mash Potatoes, Confit Tomatoes,
Broccolini & Berries Sauce

 Best Paired with Two Hands Angel's Share Shiraz, Australia

IBERICO PORK RACK (SPAIN) 38.0

Iberico Pork Rack with Roasted Pumpkin, Tomatoes Confit, Asparagus & Spicy Balsamic Sauce

 Best Paired with OTQ Pinot Noir, New Zealand

SPRING CHICKEN 29.0

Roasted Spring Chicken with Apple Jus, Apple Cider, Roasted Potato, Mesclun,
Couscous & Lemon Mayonnaise

 Best Paired with Elephant Hill, Pinot Noir, New Zealand



Vegetarian



Chef's Recommendation



Wine Recommendation

WAGYU

WAGYU BEEF CARPACCIO (JACK'S CREEK) 22.0

Thinly Sliced Wagyu with Asparagus, Pecorino Cheese, San Marzano Tomatoes & Quail Egg

 Best Paired with Andeluna 1300 Malbec, Argentina

WAGYU STRIPLOIN (JACK'S CREEK) 75.0

Australian Wagyu Beef Striploin M7, Sauteed Porcini Mushroom, Baby Potatoes, Bacon & Gorgonzola Cheese Sauce

 Best Paired with Masi Costasera Amarone Veneto, Italy

JACK'S CREEK WAGYU

Jack's creek grain fed cattle begin life on the natural pastures of eastern Australia. At 16 months age, the cattle are then relocated to feedlots located throughout New South Wales.

This process ensure the cattle are grown to their full potential with balance of muscle and marbling. The feed includes Barley, Wheat, Corn and Almond kernel shells - specially formulated to impart consistent marbling and eating quality.



Vegetarian



Chef's Recommendation



Wine Recommendation

BEEF

RIB EYE 300G (O'CONNOR) 36.0

200 Days Grain Fed Rib Eye with Roasted Potatoes, Grill Vegetables & Mushroom Sauce

 *Best Paired with Bouchard Pere & Fils Coteaux Bourguignons Pinot Noir, Gamay, France*

BEEF SHORT RIB (O'CONNOR) 38.0

Sous-Vide 24 Hours with Chef Special Recipe, Broccolini, Baby Potatoes & Parmesan Chip

 *Best Paired with BV Cabernet Sauvignon, California, USA*

O'CONNOR

For three generations the O'connor family has been sourcing the finest quality beef from South Gippsland, grazing on what is undeniably Australia's most prized environment for producing premium beef.

Entirely free range cattle, they are raised on unnatural diet of Gippsland pure pastures, without any artificial growth hormones, and tested free of antibiotics and chemicals. They are the best Angus and Hereford cattle breeds, flourishing in the crisp fresh air, pristine water and nutrient rich pastures.

After selecting only the best steers, they are then hand graded for colour and marbling to ensure they are providing the utmost tenderness, texture and taste.



Vegetarian



Chef's Recommendation



Wine Recommendation

PLATTER FOR SHARING

TEQUILA & LIME PORK SPARE RIBS (USA) 55.0

Slow-Cooked for 18 Hours, Basted in a Zestful Tequila Sauce.
Chef Selected Sides.

 *Best Paired with Jules Taylor, Pinot Noir, New Zealand*


OVEN-BAKED FLOUNDER (NEW ZEALAND) 65.0

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

 *Best Paired with Wild Rock, Sauvignon Blanc, New Zealand*

CAPE BYRON "TOMAHAWK" (AUSTRALIA) 148.0

Our Wheeler's Estate Signature Steak that's Served with
Mesclun Salad, Sauteed Assorted Mushroom,
Chip & Beef Jus. A True Beef Experience.
Feed 4 People

 *Best Paired with Caparzo Brunello di Montalcino*



Vegetarian



Chef's Recommendation



Wine Recommendation

KID'S MENU

NUGGET

Chicken Nugget with Garden Salad

10.0

FISH FINGERS

Fish Fingers with Tartar Sauce & Garden Salad

10.0

HAM & CHEESE MACARONI

Bacon, Mozzarella Cheese & Cream Sauce

10.0

DESSERT

CARAMEL PANNA COTTA

Fresh Berries & Mixed Berry Compote

12.0

CHOCOLATE DOME

Fresh Berries and Mixed Berry Compote

12.0

DUO PROFITEROLES

Pistachio Nut & Fresh Berries

14.0

AFFOGATO

Vanilla Ice Cream with Single Espresso

8.0

VANILLA MILKSHAKE

14.0

VANILLA ICE CREAM

5.0



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