

ANTIPASTI

HOMEMADE FOCACCIA BREAD

Herb Balsamic & Hummus Dip

14.0

CRISPY CLAMARI RINGS

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

18.0

GRILL ARTICHOKE SALAD

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

18.0

CLASSIC VITELLO TONNATO

Mizuna Salad, Capers, San Marzano Tomatoes & Tuna Sauce

23.0

GRILL OCTOPUS

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

23.0

ITALIAN BURRATINA DI PARMA HAM

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

24.0

PAN-SEARED FOIE GRAS

Fresh Raspberry, Pistachio Nut, Brioche, Onion Marmalade & Berries Sauce

28.0



Vegetarian



Chef's Recommendation

SOUP

HOMEMADE SOUP OF THE DAY

Please Enquire with Our Staff for Daily Availability

13.0

CLASSIC TRUFFLE MUSHROOM SOUP

Croutons & Truffle Cream

13.0

MEDITERRANEAN MUSSEL & CLAM BROTH

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

24.0



Vegetarian



Chef's Recommendation

RISOTTO & PASTA

MACARONI HAM & DUO CHEESE

Bacon, Mozzarella Cheese, Parmesan Cheese in Cream Sauce
20.0

SPAGHETTI SALMON CREAM

Smoke Salmon, Yellow Onion, Parmesan Cheese & Fresh Dill
23.0

PORCINI MUSHROOM RISOTTO

Wild Mushroom (Porcini, Shimeji, Button, Shitake)
Parmesan Cheese, Butter & Truffle Oil
24.0

RUSTIC EGG TAGLIATELLE

Prawns, Crab with Garlic, Chilli & Pomodoro Sauce
24.0

SPAGHETTI VONGOLE

Venus Clams with San Marzano Tomatoes,
Fresh Basil in White Wine Sauce
24.0

SARDINIA GNOCCHETTI AMATRICIANA

24hr Slow Cooked Red Wine Pork Ragout with Pecorino Cheese,
Yellow Onion & EVO Oil
24.0

LINGUINE LOBSTER

Half Lobster Served with San Marzano Tomatoes, Fresh Basil,
Light Tomato Sauce & Garlic Crumb
45.0



Vegetarian



Chef's Recommendation

MAIN COURSE

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

PAN-FRIED SALMON TROUT (NORWEGIAN) 32.0

Green Asparagus, Tomatoes, Onion Relish
Couscous & Lemon Foam

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

SPRING CHICKEN 32.0

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

 Best Paired with Elephant Hill, Pinot Noir, New Zealand

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

RIB EYE (O'CONNOR) 38.0

300g. 200+ Days Grain-Fed, Australia. Baby Potato,
Green Asparagus & Mushroom Sauce

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

SLOW COOKED 6 HOURS AGNELLO (AUSTRALIA) 38.0

Sous-Vide Lamb Rack with Potato Gratin, Confit Tomatoes,
Broccoli & Berries Sauce

 Best Paired with Merryvale Starmont Cabernet Sauvignon, Napa Valley



Vegetarian



Chef's Recommendation



Wine Recommendation

PLATTER FOR SHARING

TEQUILA AND LIME PORK SPARE RIBS (USA) 55.0

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

MEDITERRANEAN-STYLE SEA BASS CARTOCCIO (600G-700G) 58.0

Zucchini, Cherry Tomatoes, Potatoes, Seafood Stock, Fresh Basil

DRY AGE FIORENTINA(VINTAGE) 128.0

800g, Grass Fed, Angus T-BONE, 35-Day Dry-Aged, Australia

CAPE BYRON "TOMAHAWK" (AUSTRALIA) 138.0

1.3kg Angus Grass-Fed, AUS Origin

COTE DE BOEUF (JACK'S CREEK) 138.0

1.1kg 120+Days Grain-Fed MS4, ANGUS OP RIBS, Australia

SIDES

FUNGI 10.0

Wild Mushroom (Porcini, Shimeji, Button, Shitake)

FRITTE 10.0

Deep-Fried Buffalo Junior Fries

INSALATA 10.0

Mesclun Salad with Lemon Dressing

PATATE 10.0

Oven-Baked Potatoes with Rosemary & Garlic

ASPARAGI 12.0

Asparagus with Shave Parmesan Cheese

POMODORO 14.0

San Marzano Tomatoes with Basil & Extra Virgin Olive Oil

Our Wheeler's Estate Signature Steak that's Served with English Mustard, Dj Mustard, Pepper, Mushroom Sauce & Mint Jelly. A True Beef Experience.

JACK'S CREEK

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

KID'S MENU

CRISPY CHICKEN KARAAGE
Crispy Chicken Karaage 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



 Vegetarian  Chef's Recommendation