

## To Start.

<b>Lamb Chop</b> WAKANUI spring lamb	12
<b>Pork Rib</b> house-made barbecue chipotle	10
<b>Grilled Sourdough</b> wagyu fat +2 wagyu butter	10

## Appetisers.

### Cold

<b>Tuna Tartare</b> ikura, fish skin, wasabi yoghurt +42 caviar	35
<b>Salmon Trout</b> beetroot jelly, white shoyu cream, dill	28
<b>Burratina</b> heirloom tomato, house-made granola, grape	26
<b>Caesar Salad</b> Kikorangi blue cheese, endive, poached egg, kurobuta bacon	22
<b>WAKANUI Salad</b> quail egg, french bean, baby potato, purple onion	18

### Hot

<b>US Mussel</b> parsley butter, white onion, white wine +4 sourdough	32
<b>Hokkaido Scallop</b> hakusai purée, white asparagus, preserved lemon	34
<b>Tiger Prawn</b> croutons, tomato salsa, chimichurri	30
<b>Grilled Octopus</b> tomato, jalapeño, calamansi	32
<b>Grilled Eel &amp; Foie Gras</b> lily bulb purée, shiso leaves, sansho, beetroot foam	36
<b>Boston Lobster Bisque</b> lobster meat, cheese crouton	25
<b>Soup of the Day</b>	18

## binchōtan charcoal.

The timeless art of grilling - signature dishes expertly binchōtan grilled for exceptional flavour.

Celebrated for its remarkable qualities, Japan-sourced binchōtan charcoal is known for its extended burn time and subtle fragrance; allowing the true essence of each prized produce to shine while delivering an irresistible sear.

A promise of rich, smoky flavours where flavour meets tradition.

## Mains.

<b>WAKANUI Burger</b> New Zealand beef patty, pickle, kiwi jam	32
<b>Steak Sandwich</b> brioche bun, wholegrain mustard mayonnaise	45
<b>Ocean Beef Ribeye Cut</b> 200g Wakanui, New Zealand mashed potato or hand-cut potato wedges +4 truffle oil	58
<b>A5 Wagyu Fillet</b> 120g Kagoshima, Japan seasonal vegetable, wasabi, Christmas Island salt	105
<b>WAKANUI Spring Lamb</b> half rack Wakanui, New Zealand mashed potato or hand-cut potato wedges +4 truffle oil	59
<b>Iberico Pork Chop</b> De Raza, Spain mashed potato, barbecue sauce	42
<b>Catch of the Day</b> wild-caught white fish	45
<b>Seafood Aglio Olio Spaghettini</b> mussel, scallop, prawn	39

## Prix Fixe Menu.

### Appetiser

Chef's Appetiser  
Soup of the Day

### Mains \*CHOICE OF ONE

- 52 **WAKANUI Burger**  
New Zealand beef patty, pickle, kiwi jam
- 62 **Steak Sandwich**  
brioche bun, wholegrain mustard mayonnaise
- 71 **Ocean Beef Ribeye Cut**  
200g  
Wakanui, New Zealand  
mashed potato or hand-cut potato wedges +4 truffle oil
- 118 **A5 Wagyu Fillet**  
120g  
Kagoshima, Japan  
seasonal vegetable, wasabi, Christmas Island salt
- 75 **WAKANUI Spring Lamb**  
half rack  
Wakanui, New Zealand  
mashed potato or hand-cut potato wedges +4 truffle oil
- 62 **Iberico Pork Chop**  
De Raza, Spain  
mashed potato, barbecue sauce
- 58 **Catch of the Day**  
wild-caught white fish
- 55 **Seafood Aglio Olio Spaghettini**  
mussel, scallop, prawn

### Dessert \*CHOICE OF ONE

**Hokey Pokey Ice Cream**  
house-made vanilla ice cream, honeycomb toffee

**Chef's Dessert**

**Enjoy a glass of wine +12**

RED

Masseria Doppio Passo Copertino Riserva DOC

WHITE

Craggy Range Marlborough Sauvignon Blanc