



Gourmet Tasting Menu

*Choose your Beef: Japanese A5 Beef Fillet 2950 or AUS Black Angus Beef Fillet 2490
Wine Pairing +1390*

Trio of Amuse Bouche

Selection of miniature appetizers to excite your palate

Appetizer

Lobster & Prawn Ravioli with Champagne & Truffle oil Sauce

*Prosecco D.O.C. Extra Dry Follador, Treviso
Italy, alc. 11.5%vol.*

Pre Main Course

Roasted Snow Fish with Almond, Spinach and White Bean
Swede Purée, Prosecco cream sauce

*Chardonnay Villages De Bortoli Family Winemakers, Yarra Valley
Australia, 2017, alc. 12.7%vol.*

Main Course

Japanese A5 Miyazaki or Australian Black Angus Beef Fillet Steak

*Bordeaux Merlot – Cabernet Sauvignon
Michel Lynch, Appellation Bordeaux Contrôlée
France, 2018, alc. 13%vol.*

Dessert

Brownie with Chocolate Lava & Vanilla Ice Cream
*Noble One Botrytis Semillon, De Bortoli Family Winemakers, Yarra Valley
Australia, 2018, alc. 10%vol.*

Dinner Set Menu

Menu with Salmon 1490 or Menu with Beef 1890

Trio of Amuse Bouche

Selection of miniature appetizers to excite your palate

Appetizer

Lobster & Prawn Ravioli with Champagne & Truffle oil Sauce

Main Course

Line caught Norwegian Salmon Fillet with Tarragon Sauce
Crushed steamed Potato, Carrot Purée with a hint of Ginger
or

Australian Grain Fed Beef Fillet
Grilled Beef Fillet with Gratin Dauphinoise, Vegetables, Pepper Sauce

Dessert

Brownie with Chocolate Lava & Vanilla Ice Cream

Cold Appetizers

French Specials GEAY (Queen) Oyster #3	1 Dozen 1380 – Half Dozen 690 - 115 each
Irish Carlingford Oyster #3	1 Dozen 1440 – Half Dozen 720 - 120 each
French - Irish Majestic (King) Oyster #4	1 Dozen 1560 – Half Dozen 780 - 130 each

(Subject to daily stock availability, can be reserved in advance)

Caviar Royal Oscietra

15g – 1490

Served with traditional Condiments:
Boiled Egg, Freshly made soft Pancakes
sour cream, capers etc

30g - 2490

New XXL (350g) Alaskan King Crab Legs

1800 Per Leg

Highly recommended
Amazing quality, Juicy and Tender

Delicious Smoked Duck Breast with Rocket Salad and Parmesan Cheese 450

New Duck Liver Parfait 420

Delicious smooth Pate served with Onion Marmalade, Apple Chutney, Fruit Purée and toasted Crostini's

(v) "Not a Greek Salad" 480

Delicious Combination of 13 ingredients including Greek Feta cheese, semi-roasted cherry tomatoes, Japanese cucumber pesto, pistachio walnut almond, Caper flowers, mint and watermelon

Caesar Salad with Parma Ham and Parmesan Mousse 450

Bresaola 450

Air-dried salted Beef from Valtellina, northern Italy seasoned with Extra Virgin Olive Oil and Lemon Juice
Garnished with 24 month aged Parmesan Cheese and Rocket Salad

Steak Tartare 690

Spicy Raw chopped Black Angus fillet steak with onions, capers, pepper, Worcestershire sauce
and other seasonings served with crostini bread

Beef Carpaccio Large 690 / Med 490

Thinly sliced raw black angus beef topped with salt, pepper, olive oil, balsamic,
Parmigiano Reggiano and Rocket Leaves

Cold Cuts and Cheese Large 890 / Med 650

24 Months Parma Ham, Milano Salami, Mixed Cheese and Garnishes

Soup

Lobster Bisque Soup dressed with Cognac and Lobster Meat 590

(v) Porcini (Cèpes) and wild Mushrooms Soup with Croutons 420

Warm Appetizers

Pan seared Foie Gras 990

Pan seared Duck Liver on Toast & Duck Liver Pâté with Fruits Compote

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Crispy Duck 420

*Crispy Fried strips of duck served on a julienne of crispy vegetables and bean shoots
with a plum and Hoy Sin Sauce*

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Spicy Prawns with Avocado Salsa 490

Mild – Medium – Spicy 🌶️

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Burgundy Snails – Escargots de Bourgogne 570

French Burgundy Snail baked with Butter, Garlic and Parsley

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Pan fried Blue Crab Cake with Remoulade sauce 590

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Pan Seared Tiger Prawns and Japanese Scallops 650
*in a Sweet Coconut Milk and Spicy Chili Sauce, Parma Ham Crisp,
Coriander, Red Radish and Cucumber*

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Lobster & Prawn Ravioli with Champagne & Truffle Oil Sauce 550

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Organic Tasmanian Mussels - Moules Marinière 690

Cooked with white wine, cream, leek, carrot, spring onion and parsley

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New White Asparagus from France 790

Served with 24 Months aged Parma Ham, Béarnaise Sauce and Garnishes

Main Course Seafood

New Maine Lobster with Saffron Risotto 990

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Salmon Wellington

*Norwegian Salmon Fillet wrapped in Puff Pastry with spinach
Pesto Sauce, Gourmet Creamed Potato. 950*

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Roasted Snow Fish with Almond, Spinach and White Bean 990

Swede Purée, Prosecco cream sauce

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Line caught Norwegian Salmon with Tarragon Sauce 790

Crushed steamed Potato, Carrot Purée with a hint of Ginger

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Spaghetti alle Vongole 550

*Spaghetti with imported Clams, Olive Oil, dried Chili and Garlic
Spaghetti no. 3*

Mild – Medium – Spicy 🌶️

Main Course Meat & Poultry

☆ Beef Wellington ☆

*Australian Grain Fillet steak wrapped in Parma Ham,
Mushroom Deluxe and baked in a Puff Pastry.
Gratin Dauphinois and Red wine Rosemary Demi-Glace.
Recommended cooking Medium Rare. 1450*



Free Range Roasted Chicken Breast 590
with a delicious Worcestershire & Dijon Cream Sauce, Garlic Mashed Potatoes



Aromatic Roasted Duck breast with Cherry Sauce 690
Free Range Duck Breast, Gourmet Creamed Potato. Cooked medium.



Kurobuta Pork Tenderloin Sous Vide at 57°C and flame Grilled 690
Caramelised Apple, Baby Carrot, Jerusalem Artichoke and Apple & Cider Sauce



☆ Veal Tenderloin ☆

*Pan seared Premium Veal Medallion from Holland
Gourmet Creamed Potato, Red wine Rosemary Demi-Glace.
Recommended cooking Medium Rare. 1490*



Veal Zurich Style
*Premium Veal Tenderloin from Holland sliced flame in Cognac
Served in wild Italian Porcini Cream Sauce and Fettuccini Pasta 990*

Lamb

Herb Crusted Duo of Lamb 990
*Australian Lamb Fillet and Lamb Cutlet with Red Wine-Cherry Sauce,
Garlic Purée, Gourmet Creamed Potato.*



☆ "Thomas Farms" Gold Medal Winner - Lamb Rack ☆

*Flame grilled finest quality large Australian lamb cutlets served with rosemary red wine Jus
Your choice of potatoes*

1290 – 3 Cutlets 330g - 990 – 2 Cutlets 220g

Worlds Class Flame Grilled Steaks

Marbling or Marble score is the natural fat running through beef, a high marble score equals great flavour and is associated with some of the best beef in the world.

Australian Black Angus Grain Fed Beef Fillet 1250
Excellent flavour. Juicy. Tender. 7oz / 200g

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Certificated Australian Wagyu MB8+ Beef Fillet 2700
Held the title of "World's Best Steak Producer" for 2 consecutive Years 7oz / 200g

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A5 Japanese Miyazaki Wagyu Beef Fillet
Highest Marble Score 100% Pure Japanese Wagyu Beef
7oz / 200g - 3800

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Australian Black Angus Grain Fed Rib Eye Steak
Premium quality beef, Marble score #3-4,
juicy, Nicely marbled with perfect texture
10.6oz / 300g - 1590

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A5 Japanese Okinawa Rib Eye Steak
Highest Marble Score
100% Pure Japanese Wagyu Beef
13.4oz / 380g - 2900

* *Sauce & Potatoes Included with Steaks*

Saffron Risotto Side Dish +390

Potato Choices

Chefs Gourmet Creamed Potato

Steamed Potatoes - Gratin Dauphinois Potatoes - Salted French Fries

Sauce

Chefs Speciality Red Wine Rosemary Demi-Glace

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Pepper Sauce - Porcini Mushroom Sauce - Gorgonzola Sauce

Please ask for Reading glasses

If something is incorrect please inform us immediately we will act swiftly and ensure that the rest of your evening continues first class.
The owners name is "Blu" feel free to ask if you would like to talk to him.

If you need anything Please ask

FYI: All of the flowers that you see here are fresh

We have a selection of phone chargers available at your table

Wifi: GIN 5ghz **Pass:** HENDRICKS (All Capitals)

If the AC is blowing on you or is too warm or cold please inform a member of staff.

Freshly laundered Shawls are available for ladies if you are cold.

We have Paracetamol, Neurofen & Gaviscon, ask our staff if you require.

Blu the owner welcomes your comments or suggestions, Thank You