

Wagyu

MENU

Starters

Fiery Wok Flashed Calamari 炸魷魚 baby squid rings coated in a light batter and deep fried to a crisp golden finish - served with garlic aioli & marie rose sauce.	\$170	Deep Fried Camembert 炸芝士 Crumbed & deep fried, served with cranberry dipping sauce	\$170
Pacific King Prawn Cocktail 雞尾酒蝦 3 pacific ocean king prawns, served with lemon wedges & a marie rose dipping sauce.	\$270	Mighty Mussels 白酒青口配蒜香多士薯條 jet fresh mussel's sautéed in a delicious white wine broth served with garlic toasts and a cup of french fries.	\$200
Vegetarian Dumplings 香煎素餃 pan fry vegetarian dumplings served with a szechuan chili sauce	\$150	Wagyu Beef Skewers 和牛串燒 tender wagyu beef cubes, rolled in rock salt then flame grilled - with our special bundaberg rum bbq sauce.	\$240
Seasonal Oysters 時令生蠔 served in the shell; choose (4 minimum) natural; kilpatrick; mornay or tempura	\$ Market Price	Miso Cod Tacos 日式鱈魚墨西哥夾餅 grilled cod fillets marinated in a miso sauce on a mexican flour tortilla with avocado and mango salsa	\$170
Sesame Tuna 芝麻吞拿魚 with wasabi mayonnaise and fresh ginger soy	\$170	Pork Belly Lollipops 烤五花肉串 crackling pork belly with smokey BBQ sauce	\$170
Pulled Pork Sliders 手撕豬肉迷你漢堡 4 pcs, with red cabbage slaw and apple cider dressing	\$170	Korean Chicken 韓式炸雞 fried chicken dunked in a succulent chili sauce	\$160
Wagyu San Choi Bau 和牛生菜包 minced wagyu beef, slow cooked with asian spices and water chestnuts - served with iceberg lettuce 'cups'	\$170	Seared Scallops on Crispy Wontons 煎帶子雲吞 pan seared scallops on crispy wontons, with spring onion.	\$225
Wagyu Carpaccio 意式薄和牛片 thinly sliced wagyu tenderloin; finished with fresh grated parmesan, extra virgin olive oil & a sprinkle of sea salt - served with black olive & tomato salsa.	\$180	Thai Prawn Cakes 泰式蝦餅 crumbed, fried & served with lemongrass sweet chili	\$170

Salads

Burratta & Tomato Salad 布拉塔芝士蕃茄沙律 sautéed australian heirloom cherry tomatoes with italian burrata drizzled with olive oil & balsamic vinegar & served with crispy toast	\$155	Pumpkin Beetroot & Goat Cheese Salad 南瓜紅菜頭羊奶芝士沙律 in balsamic dressing, with pomegranate	\$170
Wagyu Beef Thai Salad 泰式和牛沙律 thin strips of grilled chilli marinated wagyu beef, onion, over a large mixed green salad; tossed in our thai chilli dressing.	\$180	Chicken Cous Cous Salad 小麥米沙律配雞肉 flame grilled vegetables on top a mix of cous cous, tomato, red onion, cucumber and mint; drizzled with mint yoghurt dressing and topped with grilled chicken strips - served with a greek salad.	\$170
Tuna Sashimi Salad 吞拿魚刺身沙律 tuna sashimi salad with avocado & dukkah dressing	\$170	Salmon & Avocado Salad 三文魚牛油果沙律 with wasabi dressing	\$170
Red Quinoa Beetroot & Burrata Salad 紅藜麥紅菜頭芝士沙律 in balsamic dressing, with pomegranate	\$170	Quinoa & Lentil Salad 扁豆藜麥沙律 with Grilled Halloumi, Fresh Leaves, Asparagus & Mint	\$170
Chicken Or Beef Cobb Salad 公司沙律配雞肉或牛肉 choose either beef or chicken, with egg bacon avocado croutons onions and crumbled blue cheese over cucumber mixed salad greens, Italian vinaigrette dressing	\$170	Chicken Caesar Salad 雞肉凱撒沙律 Romaine Lettuce in a Classic Caesar Dressing with Croutons, Anchovy, Crispy Parma Ham & Parmesan	\$170
Prawn & Avocado Salad 大蝦牛油果沙律 in a zesty thai dressing	\$200	Greek Salad 希臘沙律 cucumber olives tomatoes peppers onions and mixed leafy greens with persian feta and balsamic dressing	\$160

Vegan

Quinoa Superfood Salad Bowl 藜麥,西蘭花,羽衣甘藍,牛油果,杏仁,奇亞子碗 broccoli, edamame, kale, avocado almonds, quinoa, sesame-soy vinaigrette toasted sesame & chia seeds	\$150	Vegan Bang Bang Broccoli 甜辣醬西蘭花 Asian inspired broccoli panko fried to perfection drizzled with a creamy sweet and spicy sauce.	\$150
Eggplant Meatballs 茄子肉丸意粉 A hearty and savory flavor-explosion. oil-free and low in fat, they are also packed with plant-protein from the chickpeas and tempeh Served spaghetti	\$150	Vegan Buffalo Cauliflower Tacos 香辣醬椰菜花夾餅 These Vegan Buffalo Cauliflower Tacos are packed full of spicy buffalo sauce, creamy ranch, crunchy romaine and hearty avocados.	\$150

Pasta

Wagyu Bolognese 和牛肉醬意粉 a rich wagyu beef bolognese sauce tossed with spaghetti and finished with fresh italian basil and parmesan shavings - served with garlic bread.	\$175	Penne Arrabbiata 香辣茄汁長通粉 a rich tomato sauce, with fresh smashed garlic cloves and a splash of 'spice fire'; tossed with penne pasta.	\$165
Blue Swimmer Crab Linguine 蟹肉扁意粉 fresh crab, garlic, chilli, white wine and virgin olive oil	\$175	Wagyu Beef & Burratta Lasagna 和牛芝士千層麵 a traditional rich beef and tomato lasagna, topped with our creamy cheese sauce	\$180
Spaghetti Vongole 香蒜蜆肉意粉 fresh clams in garlic, olive oil & a little chili	\$175	Cream Chicken & Mushroom Fettucini 忌廉蘑菇雞肉闊麵 chicken & mushroom, sauteed in garlic to a rich creamy sauce, pecorino cheese	\$165
Spaghetti Marinara 香辣海鮮茄汁意粉 pasta tossed with a medley of fresh seafood, in a lightly spiced tomato sauce - topped with capers and shaved parmesan.	\$200	Pesto Chicken Linguini 香草雞肉扁意粉 fresh pan-fried chicken fillet tossed in herb pesto sauce	\$165
Fettucine Carbonara 卡邦尼闊麵 bacon, cream & parmesan cheese	\$165	Wild Mushroom Risotto 野生蘑菇燴意大利飯 sauteed field & wild mushrooms, drizzled with truffle oil	\$165
Fettucine Salmon 白汁三文魚闊麵 fettuccine pasta cooked in a creamy white sauce blended with fresh salmon pieces.	\$180	Green Pea & Pancetta Risotto 豌豆煙胸肉燴意大利飯 scallop, pancetta and minted green pea	\$165
Lobster Mac & Cheese 龍蝦焗芝士通粉 lobster and macaroni pasta topped with a special cheese sauce	\$270	Seafood Risotto 香草海鮮燴意大利飯 medley of fresh herby seafood in a creamy tomato sauce	\$165

Pizza

Pizza Margherita 意式芝士薄餅 fine italian tomato sauce, mozzarella cheese & fresh basil leaves on a crisp pizza base.	\$135	True Blue Wagyu Maximo 肉醬什錦薄餅(可選羊奶或藍芝士) maximum enjoyment with a pizza that has it all - minced wagyu, with roasted potato and garlic pumpkin 'bites', baby spinach, cherry tomatoes, caramelized onions, crispy bacon, 'swizzled' with sour cream & your choice of feta or blue cheese.	\$200
Green Garden Deluxe 綠色田園薄餅 char grilled eggplant, zucchini, roast peppers, field mushrooms and oven roasted cherry tomatoes, with baby spinach - topped with feta cheese crumble and drizzled with garlic pesto sauce.	\$165	Pizza Parma 帕爾馬火腿薄餅 pizza margherita topped with parma ham, feta cheese, finished with parmesan & rocket; then drizzled with extra virgin olive oil.	\$190
Cha Cha Char 洋蔥車厘茄和牛薄餅 pizza margherita, topped with tender wagyu beef strips, bundy rum glazed onions & cherry tomatoes.	\$195		

Mains

US Baby Back Ribs 美國燒烤豬仔骨 Slow cooked pork baby back ribs, packed with meat, coated with Bundaberg Rum glaze and then flame grilled to perfection - served with shoestring fries.	\$230/ \$440	Pan Fried Sea Bass 烤鱸魚 pan roasted sea bass with parmesan potatoes, broccolini, red peppercorns and lemon beurre blanc	\$295
Veal Schnitzel "Aussie Style" 吉列薄牛仔扒 thin slices of tender veal pan fried in our own special blend of herbed crumbing - served with french fries, milanese tomato sauce, rocket salad, capers and lemon wedges.	\$290	Rack Of Lamb 香草烤羊架 Roast rack of lamb, rubbed with rosemary & topped with a herb crust - served, as cutlets with roast potatoes, French beans, rich rosemary gravy and fresh mint sauce.	\$370
Braised Wagyu Beef Cheek 燜牛臉肉 braised beef cheeks with seasonal vegetables & garlic mash	\$300	Grilled Chicken Breast 烤雞胸配蘑菇汁或黑椒汁 choose mushroom or pepper sauce to accompany your tender grilled chicken breast & vegetables	\$200
Danish Pork Belly 脆皮五花腩肉 slow roasted aussie pork belly - served with apple & cranberry reduction, hot mustard mash and honey sesame carrots.	\$270	Outback Wagyu Beef Pie 和牛批 A true blue Wagyu steak pie.....short-crust pastry case, filled with tender Wagyu pieces, potato, onion, carrots & rich gravy - served with shoe-string fries.....a meal in itself!	\$200
Sizzling Chicken Fajitas 鐵板烤雞配墨西哥薄餅 sizzling mixed veggies topped with grilled chicken strips - served with flour tortillas, piquant tomato salsa, sour cream, jalapenos & guacamole. wagyu beef option \$165 veggie option \$130	\$160	Chicken Caprese 番茄菠菜芝士釀雞胸 chicken breast stuffed with spinach tomato and provolone cheese	\$200
Grilled Salmon Steak 烤三文魚扒 crispy skinned salmon fillet with double creamed mash, roasted veggies & a saffron caper sauce	\$235	Shepherd's Pie 牧羊人批 slow cooked minced lamb, baked with a topping of potato & parsnip mash - with peas & beans	\$170
North Queensland Barramundi 焗昆士蘭盲鱈 a true blue aussie icon....slow poached with an explosion of exotic asian herbs, spices & soy sauce - served over a bed of asian greens. an awesome meal.....	\$275	Seafood Pie 招牌海鮮批 salmon, prawn, snapper, peas and leeks	\$255
		Slow Braised Lamb Shank 慢煮羊膝 mashed potatoes, broccoli and honey sesame carrots	\$200

Burgers

Wagyu Beef Burger 招牌和牛漢堡

\$180

100% flame grilled wagyu beef pattie, on toasted bap, with iceberg lettuce, tomato and red onion - served with fat chips and a garden salad. choose: swiss, cheddar or blue cheese. add additional toppings if you like: \$8 each mushrooms, beetroot, egg, bacon guacamole, pickles, jalapenos or an extra \$75 for foie gras.

Steak Sandwich 牛扒三文治

\$195

grilled wagyu steak with egg, cheese, bacon, onions & fresh garden salad on turkish toast

BBQ Chicken Burger 雞肉漢堡

\$185

grilled chicken with avocado, tomato, smoked streaky bacon, melted cheese, lettuce, red onion and roasted garlic aioli

Wagyu Steak

Wagyu.....beef is striking because of its wonderful marbling which results in a never-before-experienced succulence that sends the taste buds reeling. The fat in the meat has more monounsaturated fats and melts at room temperature which makes Wagyu beef suitable as part of a lower-cholesterol diet. The high degree of marbling adds an extraordinary depth of flavour which makes Wagyu beef a culinary delicacy. Our Chefs have been well trained in the art of selecting the absolute best cuts and are well versed in the careful slow cooking process to maximize the taste of each cut, this ensures you will enjoy a mouthwatering experience...after all; our reputation is at steak.....

Wagyu Tenderloin 和牛牛柳

8oz - \$620 10oz - \$735 12oz - \$920

Wagyu Sirloin 和牛西冷扒

8oz - \$620 10oz - \$735 12oz - \$920

Wagyu Rump 和牛後腿扒 16oz - \$575

Wagyu Hangar Steak 和牛牛腩扒 \$395

Marinated in garlic and herbs with a rich rosemary and Shiraz reduction.

Wagyu Rib-Eye 和牛肉眼扒

10oz - \$645 12oz - \$775

Wagyu OP Rib on the Bone 1kg 牛肋骨脊肉 \$1455

a beast of a steak - flame grilled, and served sliced on a board, with thick cut chips, portobello mushroom, rocket & parmesan salad - great for 2/3 to share

Wagyu Surf, Turf n Quack

Take a Wagyu steak and add any of the following:

- 2 Grilled King Prawns add \$145 王帝蝦兩隻
- Medallion of Pan seared Foie Gras add \$145 香煎鵝肝

Non-Wagyu alternatives

U.S. Prime Black Angus Sirloin 美國黑安格斯西冷扒

8oz - \$365 10oz - \$440 12oz - \$490

Superb cut of famous Black Angus carefully grilled to your liking

U.S. Prime Black Angus Rib-Eye 美國黑安格斯肉眼扒

10oz - \$385 12oz - \$455

An awesome steak.....bursting with flavour

New Zealand Prime Beef Tenderloin 新西蘭頂級牛柳

6oz - \$270 8oz - \$300

The choicest cut of Kiwi beef fillet; flame grilled just the way you like it.....

Bacon wrapped Fillet Mignon 煙肉菲力牛扒

8oz - \$290

8oz fillet of prime N.Z. beef, wrapped in smoked back bacon, topped with a light mushroom pâté and then oven baked.

Add Danish blue cheese to any steak: \$40 extra

Each steak is served with a Portobello mushroom, whole roast garlic, rocket salad, your choice of one side dish and a selection of sauces from the lists below:

Additional side dishes can be ordered as required.

每客牛扒都配有蘑菇, 整個烤大蒜及火箭沙律, 自選配菜一個及醬汁。另加丹麥藍芝士+\$40

6oz - 170gm 8oz - 226gm 10oz - 283gm 12oz - 340gm 16oz - 453gm

Side Dishes - \$55 each

Wasabi Mash

Hot Mustard Mash

Garlic Mash Double Cream Mash

Sweet Potato Mash

Mushy Pea Mash

Baked Potato with sour cream & chives

Garlic Chilli Fat Chips

French Fries

Shoe String Fries

Potato Au Gratin

Wok Tossed Asian Greens

Honey Sesame Carrots

Cauliflower Au Gratin

Garlic Mushrooms

Creamed Spinach

Minted Peas & Green Beans

Grilled Asparagus

Rosemary Roast Potatoes

Sauces

Saucehomestead Peppercorn Sauce

Creamy Mixed Mushroom

Roasted Tomato & Red Pepper

Pesto

Bundy Rum Bbq Splash Sauce

Gorgonzola Cream

Wasabi & Shiso Bearnaise

Herb & Shallot Butter

Blue Cheese Butter

Asian Ginger & Soy Sauce

Hollandaise Sauce