

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	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
Sesame Tuna 芝麻吞拿魚 with wasabi mayonnaise and fresh ginger soy	\$170	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
Wagyu Beef Carpaccio 和牛薄片 Sundried tomato, rocket, parmesan cheese	\$210	Pork Belly Lollipops 烤五花肉串 crackling pork belly with smokey BBQ sauce	\$170
Fresh Natural Oyster 新鮮生蠔	market price	Korean Chicken Skewers 韓式炸雞串 fried chicken in a succulent chilli sauce	\$160
Portobello Quesadillas 烤大啡菇夾餅 sundried tomato, goat cheese	\$135	Tandoori Chicken Skewers 唐杜裡烤雞肉串燒 traditional tandoori chicken skewers served with minted yoghurt	\$110
King Prawn Cocktail 皇帝蝦尾 avocado puree and cocktail sauce	\$265	Crab Cakes with Thai Red Curry Sauce 紅咖喱泰式蝦餅	\$190
Pulled Pork Sliders 手撕豬肉迷你漢堡 4 pcs, with red cabbage slaw and apple cider dressing	\$170	Pan Fried Foie Gras 香煎鵝肝配無花果酸辣醬 烤奶油麵包片 fig chutney "toasted brioche bread"	\$190
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	Halloumi Stack 蜜糖夏洛美芝士, 烤菜, 伴青醬 honey glazed halloumi, grilled vegetables, basil pesto	\$135
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		

Salads

Burratta & Tomato Salad (V) 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	Chicken Cous Cous Salad 小麥米沙律配雞肉 flame grilled vegetables on top of cous cous mixed with tomato, red onion, cucumber and mint; drizzled with mint yoghurt dressing and topped with grilled chicken strips - served with a greek salad	\$170
Wagyu Beef Thai Salad (GF) 泰式和牛沙律 grilled chilli marinated wagyu beef, onion, over a large mixed green salad; tossed in our thai chilli dressing	\$180	Salmon & Avocado Salad (GF) 三文魚牛油果沙律 with wasabi dressing	\$170
Red Quinoa Beetroot & Burrata Salad (V.GF) 紅藜麥紅菜頭芝士沙律 in balsamic dressing, with pomegranate	\$170	Quinoa & Lentil Salad (V.GF) 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 & Mango Salad (GF) 大蝦牛油果芒果沙律 in a zesty thai dressing	\$200	Quinoa Superfood Salad Bowl (VG) 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
Pumpkin Beetroot & Goat Cheese Salad (V.GF) 南瓜紅菜頭羊奶芝士沙律 in balsamic dressing, with pomegranate	\$170		

Add Extra \$55 Beef, Chicken or Feta Cheese 另加\$55 配牛肉, 雞肉或非達芝士
VG (Vegan) | V (Vegetarian) | GF (Gluten Free)

Bowl's

Market side 配菜: cherry tomato 車厘茄 | corn 粟米 | quinoa 藜麥 | hummus 鷹嘴豆蓉 | beetroot 紅菜頭 | avocado 牛油果 | tofu 豆腐

Every Day Bowl 時令沙律或糙米飯 選牛油果, 豆腐或烩蛋 (及自選1款配菜) power greens and or brown rice, one market side, and a choice of a grilled avocado, tofu, or hard boiled egg	\$130	Grilled Chicken Breast Bowl 烤雞胸時配令沙律或糙米飯 (及自選2款配菜) power greens and or brown rice, two market sides and grilled chicken breast	\$150
Grilled Avocado Bowl 烤牛油果配時令沙律或糙米飯 (及自選2款配菜) power greens and or brown rice, two market sides, and a half grilled avocado	\$140	Seared Albacore Tuna Bowl 香煎吞拿魚配時令沙律或糙米飯 (及自選2款配菜) power greens and or brown rice, two market sides, and seared albacore tuna	\$150
Tofu Bowl 烤豆腐配時令沙律或糙米飯 (及自選2款配菜) power greens and or brown rice, two market sides and grilled tofu	\$140		

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 (V) 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 chilli	\$175	Creamy Chicken & Mushroom Fettucini 忌廉蘑菇雞肉闊麵 chicken & mushroom, sautéed in garlic with a rich cream 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 (V) 野生蘑菇燴意大利飯 sauteéd 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 豌豆煙腩肉燴意大利飯 scallop, pancetta and minted green pea	\$165
Mac & Cheese 焗芝士通粉 macaroni pasta topped with a special cheese sauce	\$160	Seafood Risotto 香草海鮮燴意大利飯 medley of fresh herby seafood in a creamy tomato sauce	\$200

Pizza

- Pizza Margherita (V)** 意式芝士薄餅 **\$135**
fine italian tomato sauce, mozzarella cheese & fresh basil leaves on a crisp pizza base
- Cha Cha Char** 洋蔥車厘茄和牛薄餅 **\$195**
pizza margherita, topped with tender wagyu beef strips, bundy rum glazed onions & cherry tomatoes
- The Angry Prawn** 香辣蝦薄餅 **\$155**
prawns marinated in chilli oil topped with rocket

- Hells Bells Spicy Italian** 意式香辣肉腸薄餅 **\$155**
spicy italian sauce, milano salami, pepperoni, jalapeño and onions
- Pizza Parma** 帕爾馬火腿薄餅 **\$190**
pizza margherita topped with parma ham, feta cheese, finished with parmesan & rocket; then drizzled with extra virgin olive oil

Mains

- US Baby Back Ribs** 美國燒烤豬仔骨 **\$230/ \$440**
slow cooked pork baby back ribs, packed with meat, coated with Bundaberg Rum glaze and then flame grilled to perfection - served with French fries
- Veal Schnitzel "Aussie Style"** 吉列薄牛仔扒 **\$290**
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
- Braised Wagyu Beef Cheek** 燜牛臉肉 **\$295**
braised beef cheeks with seasonal vegetables & garlic mash
- Danish Pork Belly** 脆皮五花腩肉 **\$270**
slow roasted pork belly - served with apple & cranberry reduction, hot mustard mash and honey sesame carrots
- Sizzling Chicken Fajitas** 鐵板烤雞配墨西哥薄餅 **\$160**
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
- Grilled Salmon Steak (GF)** 烤三文魚扒 **\$235**
crispy skinned salmon fillet with double creamed mash, roasted veggies & a saffron caper sauce

- North Queensland Barramundi** 焗昆士蘭盲鱈 **\$275**
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....
- Rack Of Lamb** 香草烤羊架 **\$370**
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
- Grilled Chicken Breast** 烤雞胸配蘑菇汁或黑椒汁 **\$195**
choose mushroom or pepper sauce to accompany your tender grilled chicken breast & vegetables
- Outback Wagyu Beef Pie** 和牛批 **\$195**
a true blue Wagyu steak pie.....short-crust pastry case, filled with tender Wagyu pieces, potato, onion, carrots & rich gravy - served with French fries.....a meal in itself!
- Chicken Parmigiana** 香煎芝士醬雞胸 **\$245**
served with french fries and a bocconcini & and vine tomato salad

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
- Veggie Burger (V)** 素菜漢堡 **\$155**
halloumi, avocado, tomato, lettuce, red onion, beetroot, cucumber and roasted garlic aioli

Wagyu Steak

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

8oz - 226gm 10oz - 283gm

- Wagyu Tenderloin** 和牛牛柳
8oz - \$620 10 oz - \$735
- Wagyu Sirloin** 和牛西冷扒
8oz - \$620 10 oz - \$735
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
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
an awesome steak.....bursting with flavour
- New Zealand Prime Beef Tenderloin** 新西蘭頂級牛柳
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

Side Dishes - \$55 each

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|---------------------------------------|---------------------------|
| Wasabi Mash | Potato Au Gratin |
| Double Cream Mash | Wok Tossed Asian Greens |
| Sweet Potato Mash | Honey Sesame Carrots |
| Baked Potato with sour cream & chives | Creamed Spinach |
| Garlic Chilli Fat Chips | Minted Peas & Green Beans |
| French Fries | Grilled Asparagus |

Sauces

- Saucehomestead Peppercorn Sauce
Creamy Mixed Mushroom
Hollandaise Sauce
Blue Cheese