

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	Vegan Buffalo Cauliflower Tacos (VG) 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
Sesame Tuna 芝麻吞拿魚 with wasabi mayonnaise and fresh ginger soy	\$170	Tandoori Chicken Skewers 唐杜裡烤雞肉串燒 traditional tandoori chicken skewers served with minted yoghurt	\$140
Pulled Pork Sliders 手撕豬肉迷你漢堡 4 pcs, with red cabbage slaw and apple cider dressing	\$170	Stuffed Mushrooms with Taleggio Cheese 芝士釀蘑菇	\$120
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	Sizzling Chilli King Prawns 香辣皇帝蝦 Spicy chilli king prawns, rocket and parmesan – surprisingly terrific!	\$170
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	Vietnamese Spring Rolls (V) 越式春卷 with spicy dipping sauce	\$140
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	Harissa Lamb Lollipops 烤新西蘭羊棒 the perfect way to enjoy New Zealand lamb served with cucumber salad & mint sauce	\$165
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	Vegetarian Dumplings (V) 香煎素餃 pan fried vegetarian dumplings served with a szechuan chilli sauce	\$165
Pork Belly Lollipops 烤五花肉串 crackling pork belly with smokey BBQ sauce	\$170	Peking Duck or Mexican Chicken Quesadillas 北京烤鴨 / 雞肉夾餅 crispy flour tortillas filled with Mexican chicken/Peking duck and cheddar cheese	\$170
Korean Chicken 韓式炸雞 fried chicken dunked in a succulent chilli sauce	\$160	Crab Cakes with Thai Red Curry Sauce 紅咖哩泰式蝦餅	\$190
Eggplant Meatballs (VG) 茄子肉丸無蛋意粉 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 eggless spaghetti	\$150		

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 thin strips of 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 Salad (GF) 大蝦牛油果沙律 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	Miso Eggplant (V) 味噌茄子配藜麥杏仁 with quinoa and almonds	\$160

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, 豆腐或蛤蛋 (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	Short Rib Bowl 烤豬排骨配令沙律或糙米飯 (及自選2款配菜) power greens and or brown rice, two market sides, and grilled short ribs	\$160

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 sauteed field & wild mushrooms, drizzled with truffle oil	\$165
Fettucine Salmon 白汁三文魚闊麵 fettucine 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 fine italian tomato sauce, mozzarella cheese & fresh basil leaves on a crisp pizza base	\$135
New Orleans 新奧爾良薄餅 Cajun spiced chicken, spinach, roast tomato & mushrooms topped with sour cream & sweet chilli on a tomato based pizza	\$155
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
The Angry Prawn 香辣蝦薄餅 prawns marinated in chilli oil topped with rocket	\$155

Hells Bells Spicy Italian 意式香辣肉腸薄餅 spicy italian sauce, milano salami, pepperoni, jalapeño and onions	\$155
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
Magic Mushroom (V) 鮮蘑菇薄餅 fresh mushrooms, green peppers & onions	\$165
Wagyu Works 招牌薄餅 pepper, onions, mushroom, ham, salami, pepperoni & pineapple	\$165

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 French fries	\$230/ \$440
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
Braised Wagyu Beef Cheek 燜牛臉肉 braised beef cheeks with seasonal vegetables & garlic mash	\$295
Danish Pork Belly 脆皮五花腩肉 slow roasted pork belly - served with apple & cranberry reduction, hot mustard mash and honey sesame carrots	\$270
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
Grilled Salmon Steak (GF) 烤三文魚扒 crispy skinned salmon fillet with double creamed mash, roasted veggies & a saffron caper sauce	\$235
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
Pan Fried Sea Bass (GF) 烤鱸魚配薯仔花椰菜 pan roasted sea bass with parmesan potatoes, broccolini, red peppercorns and lemon beurre blanc	\$295

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
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	\$195
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 French fries.....a meal in itself!	\$195
Chicken Caprese (GF) 番茄菠菜芝士釀雞胸 chicken breast stuffed with spinach tomato and provolone cheese	\$185
Slow Braised Lamb Shank 慢煮羊膝 mashed potatoes, broccoli and honey sesame carrots	\$195
Chicken Parmigiana 香煎芝士醬雞胸 served with french fries and a bocconcini & and vine tomato salad	\$245
BBQ Piri Piri Chicken Breast 燒烤雞胸配沙律薯條 with garden salad and chicken salt fries	\$195
Baby Pork Fillet Porchetta 巴馬火腿卷豬柳配時蔬 Tender pork fillet wrapped in parma ham & baked with seasonal vegetable & mash	\$245

Burgers

Wagyu Beef Burger 招牌和牛漢堡 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	\$180
Steak Sandwich 牛扒三文治 grilled wagyu steak with egg, cheese, bacon, onions & fresh garden salad on turkish toast	\$195

BBQ Chicken Burger 雞肉漢堡 grilled chicken with avocado, tomato, smoked streaky bacon, melted cheese, lettuce, red onion and roasted garlic aioli	\$185
Veggie Burger (V) 素菜漢堡 halloumi, avocado, tomato, lettuce, red onion, beetroot, cucumber and roasted garlic aioli	\$155

Wagyu Steak

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

Wagyu Tenderloin 和牛牛柳 8oz - \$620 10 oz - \$735 12 oz - \$920
Wagyu Sirloin 和牛西冷扒 8oz - \$620 10 oz - \$735 12 oz - \$920
Wagyu Rump 和牛後腿扒 16oz - \$575
Wagyu Hanger 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

Side Dishes - \$55 each

Wasabi Mash	Garlic chilli Fat Chips
Hot Mustard Mash	French Fries
Garlic Mash	Shoe String Fries
Double Cream Mash	Potato Au Gratin
Sweet Potato Mash	Wok Tossed Asian Greens
Mushy Pea Mash	Honey Sesame Carrots
Baked Potato with sour cream & chives	Cauliflower Au Gratin

Garlic Mushrooms	Roasted Tomato & Red Pepper Pesto
Creamed Spinach	Bundy Rum BBQ Splash Sauce
Minted Peas & Green Beans	Gorgonzola Cream
Grilled Asparagus	Wasabi & Shiso Bearnaise
Rosemary Roast Potatoes	Herb & Shallot Butter
	Blue Cheese Butter
	Asian Ginger & Soy Sauce
	Hollandaise Sauce

Sauces
Saucehomestead Peppercorn Sauce
Creamy Mixed Mushroom