

Wagyu Lounge

FOOD MENU

SALADS

Salad Niçoise	\$165
grilled pepper tuna steak, on a mixed salad tossed in citrus vinaigrette, with french beans, new potatoes, sliced egg and silver anchovies	
Caprese Salad	\$170
with mesclun, drizzled with extra virgin olive oil and balsamic reduction	
Wagyu Cobb Salad	\$170
wagyu beef strips, boiled egg, avocado, crispy pancetta, cherry tomatoes, crunchy herb croutons and danish blue cheese choice of dressing: vinaigrette, balsamico or blue cheese	
Greek Salad	\$130
romaine lettuce, roast bell peppers, red onion, cherry tomatoes, cucumber, kalamata olives, tossed in herb lemon vinaigrette – topped with feta cheese and fresh oregano add: lamb fillets \$65 of chicken \$30 extra	
Green Papaya & Mango Salad	\$130
in a sweet chili coriander dressing and topped with crushed peanuts, fresh coriander, Thai basil, mint, cherry tomatoes and chillies! add: beef \$50 or king prawns \$90 extra	
Smoked Salmon, Fennel & Feta Salad	\$155
a rocket salad, tossed in a lemon dill dressed - topped with heaps of smoked salmon, cherry tomatoes, cucumber and feta cheese	
Baby Spinach, Blue Cheese, Walnut & Pear Salad	\$135
baby spinach, tossed with walnuts, pear slices & crumbled blue cheese. Finished with a raspberry balsamic dressing	
Sweet Potato & Goats Cheese Salad	\$135
roasted pine nuts, red onion, heirloom tomatoes, baby spinach, balsamic reduction	
Classic Caesar Salad	\$130
romaine lettuce tossed in caesar dressing – with silver anchovies, crispy pancetta, parmesan shavings and herb croutons add: chicken \$30, beef \$45, grilled salmon \$50, or grilled king prawns \$85 extra	
Mediterranean Cous Cous Salad	\$155
Chicken or Veggie with mint yoghurt dressing	

BURGERS & SANDWICHES

All sandwiches served with French fries and a garnish

Grilled Chicken B.L.T. Burger	\$150
Add: avocado or cheese \$15 extra	
Chipotle BBQ 'Pulled' Pork Ciabatta	\$150
rocket, tomatoes served with grilled corn slaw, chili jam & French fries	
Wagyu Burger ... "Like No Other"	\$175
with your choice of cheddar, swiss, cheddar or blue cheese includes 2 additional toppings: mushrooms, beetroot, egg, guacamole, pickles, jalapenos or bacon(extra \$15)	
Wagyu Steak Sandwich with "the works"....	\$185
on crisp baked turkish bread with your choice of: cheddar, swiss or blue cheese	

Add 2 additional toppings for \$10: mushrooms, beetroot, egg, guacamole, pickles, jalapenos and bacon (extra\$15)

WRAPS

All wraps are served with a side of French fries and a dip

Salmon, Spinach & Goats Cheese Wrap	\$135
smoked salmon, baby spinach, tomato, red onion, capers and goats cheese with lemon and dill creme fraiche	
Lebanese Wrap	\$125
cous cous, falafel, salad, lemon juice, pine nuts and mint yoghurt served with sun dried hummus	
Pesto Chicken	\$130
baby spinach, cucumber, cherry tomatoes, pine nuts and parmesan cheese served with chili tomato sauce	
Greek Wrap	\$125
salad, roast peppers, sundried tomatoes, feta cheese and lemon vinaigrette served with beetroot and feta dip	

PASTAS

Wagyu Spaghetti Bolognese	\$170
rich wagyu beef sauce, topped with shaved parmesan and served with garlic bread	
Creamy Fettuccini Salmon	\$180
with the freshest atlantic salmon - topped with capers and shaved parmesan	
Spinach & Ricotta Ravioli	\$135
topped with a roast pumpkin & tomato sauce and parmesan	
Spaghetti Aglio e Olio	\$125
spaghetti lightly sautéed in extra virgin olive oil, white wine, minced garlic and chili flakes	
Fettuccine Carbonara	\$140
the bacon and egg classic, topped with grated parmesan	
Penne Arrabiatta	\$140
rich tomato sauce, with crushed garlic and a dash of spice - with chicken	\$175
Blue Swimmer Crab Linguini	\$150
blue swimmer crab meat, sautéed with olive oil, fresh garlic, chili flakes, herbs, white wine and tossed with linguini pasta	
Wagyu Bushies' Lasagna	\$180
wagyu beef lasagna - served with garlic bread and salad	
Risottos:	
scallop, pancetta and minted green pea	\$150
pumpkin, sage and ricotta	\$130
wild mushroom, with truffle oil	\$135
pancetta & walnut	\$140

PIZZA

All pizza are made on our famous crispy pizza bases

Pizza Margarita	\$140
Italian tomato sauce, buffalo mozzarella and basil	
Pesto Chicken	\$155
oven roasted chicken breast, baked cherry tomatoes, feta cheese and baby spinach	
The Italian	\$155
serrano ham, gorgonzola, caramelized onions and sweet basil	
The Rustica	\$150
porcini mushrooms, goats cheese, sundried tomatoes thyme and rocket	
Deville	\$170
chorizo, bocconcini, poquito peppers, rocket and parmesan	
Chili King Prawn	\$200
Spicy chili king prawns, rocket and parmesan – surprisingly terrific!	

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FOOD MENU

STARTERS

Vietnamese Chicken Spring Rolls deep fried or fresh - served with mint, lettuce "wraps" and a sweet chili coriander sauce	\$130
Wagyu San Choi Bau minced wagyu beef, slow cooked with asian spices and water chestnuts - served with iceberg lettuce 'cups'	\$180
Flame Grilled Wagyu 'Slider' Burgers on a sesame seed bun, with dill pickle and chili tomato sauce served with french fries	\$135
Thai Coconut Prawns Succulent Tiger prawns coated in shredded coconut then deep fried 'til crisp & golden. Served with a peanut satay dipping sauce.	\$210
Prawn & Avocado Cocktail in a marie rose sauce - served with a side of sour dough toasts	\$180
Blackened Ahi Tuna tuna pieces tossed in our special cajun seasoning and pan seared served with a spicy louisiana sauce	\$150
Smoked Salmon, Grape & Goat Cheese Rolls rolled in crushed pistachio nuts and drizzled with warm pesto	\$150
Char Grilled Haloumi & Vegetable Kebabs drizzled with gremoulata	\$150
Vegetarian Dumplings deep fried or steamed - with a thai red curry sauce	\$90
Flame Grilled Wagyu Beef Skewers with hickory smoked bbq sauce	\$220
Soft Shell Crab & Avocado Rice Paper Rolls with sweet chili dipping sauce	\$155
Crispy Calamari with tartare sauce	\$155
Spicy Quesadillas - Veggie or Chicken with salsa, guacamole and sour cream	\$125
Buffalo Chicken Wings small \$80 / large \$130 deep fried wings coated in our spicy pepper sauce served with blue cheese dip	
Nachos Grande baked with mature cheddar cheese, sour cream, tomato salsa, guacamole, black olives and jalapenos - with wagyu chili con carne	\$155 \$190
Indian Samosas - Vegetable/Lamb with a mint yogurt sauce	\$85/\$110
Wagyu Chili Wedges a big bowl of thick cut fries, tossed in cajun seasoning, topped with Wagyu chili and melted cheese	\$120
Mezze Plate small \$85 / large \$165 sun dried tomato hummus, baba ganoush, tatziki, feta & beetroot dip, mixed olives and toasted pita bread	
Maryland Crab Cakes served with side salad and tartar sauce	\$170

SOUP & BREAD

Chefs Daily Soup	\$70
Whole Baked Camembert served with granary toast and cranberry reduction	\$150
Garlic Butter & Herb Ciabatta	\$65
Vine Tomato & Goats Cheese Bruschetta	\$80

MAIN COURSE

Chicken Tikka Fajitas served with soft flour tortillas, garlic sauce and mint yoghurt veggie fajitas available	\$160
Moroccan Spiced Vegetable Tagine served with warm cous cous, chermoula and whole meal pita bread	\$160
Chicken Parmagianna served with french fries and a boconccini & and vine tomato salad	\$190
The 'Lounge' Steak & Chips 10oz US certified black angus rib eye - served with french fries, portobello mushroom, grilled asparagus, roast vine tomatoes and béarnaise sauce	\$385
Flame Grilled 8oz Wagyu Fillet/Sirloin served on a grilled portobello, with your choice of one side dish and sauce	\$625
8oz NZ Beef Tenderloin served on a grilled portobello, with your choice of one side dish and sauce	\$255
Hickory Smoked BBQ Pork Ribs served with potato wedges, coleslaw and corn on the cob	
Half Rack	\$210
Full Rack	\$370
Grilled Snapper served on a bed of soy ginger rice noodles, with asian vegetable stir-fry	\$210
Veal Schnitzel "Aussie Style" served with french fries, mesclun salad and milanese tomato sauce	\$265
Herb Poached Salmon Fillet served with buttered baby potatoes, citrus salad and lemon dill crème fraiche	\$175
Pan Roast Lamb Rump served with capsicum cous cous, minted peas & beans and jus	\$200

SIDE DISHES

All side dishes \$55

double cream mash	grilled asparagus
steamed broccoli	steamed or creamed spinach
wasabi mashed potatoes	honey sesame carrots
minted green beans & peas	green salad
garlic chili fat chips	steamed greens
french fries	ratatouille

Sauces

Café de Paris butter, Blue Cheese sauce, Black Pepper sauce, Mushroom sauce, Béarnaise sauce, Milanese sauce, Pesto