



BAROSSA

STEAK & GRILL

MENU



Kujukushima Bay Oyster Platter



*Queensland Coast
Spanner Crab Cakes*



Abrolhos Island Octopus 



APPETIZERS

- 1. Signature Calamari**  **\$24**
Hand Cut Squid, House Blend Crust, Lime & Kampot Pepper Glaze
- 2. Abrolhos Island Octopus**  **\$38**
Roasted Chorizo, Potatoes, Smoked Pepper Sauce, Chimichurri
- 3. Bikini De Jamon (4pcs)**  **\$24**
Serrano Ham, Manchego, Black Truffle, Aioli
- 4. Queensland Coast Spanner Crab Cakes** **\$28**
Miso Rainbow Cabbage Slaw, Cocktail Sauce
- 5. Kujukushima Bay Oyster Platter**
½ Dozen **\$36**
1 Dozen **\$68**
Served Natural with Mignonette, Seaweed Granita, Fresh Lemon
- 6. Sanchoku Wagyu Classic Steak Tartare** **\$29**
Marinated Steak, Uni Aioli, Quail Egg Yolk, Ciabatta Bread
- 7. Spring Bay Mussels in a Pot** **\$28**
Chardonnay, Crème Fraise, Garlic



Chef's Signature



Contains Pork

VG: Vegan • V: Vegetarian

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*Queensland Roasted
Pumpkin Salad*



*Burratina Cheese & Heirloom
Tomato Salad (V)*



Barossa Lobster Bisque 

SALADS

8. **Caribbean Chicken Caesar**  \$24
*Cos Lettuce, Garlic Croutons, Bacon Bits, Grana Padano,
Soft Yolk Egg, Anchovy Dressing*
9. **Queensland Roasted Pumpkin Salad** \$26
*Feta Cheese, Pistachio, Heritage Cherry Tomatoes, Mesclun Salad,
Baby Radish, Honey Yuzu Dressing*
10. **Burratina Cheese &
Heirloom Tomato Salad (V)** \$28
*Wild Rockets, Aged Balsamic Vinaigrette, Charred Peach,
Pine Nuts, Crostini Bread
Add on Prosciutto Ham +\$6*

SOUPS

11. **Barossa Lobster Bisque**  \$24
*Crustacean Bits, Cognac Cream, Herb Oil
Served with Bread Roll*
12. **Field Mushroom Soup (V)** \$16
*Porcini Dust, Allium Croutons, Truffle Oil
Served with Bread Roll*



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Cold Cut Platter

CHEESE & CHARCUTERIE

- 13. Cold Cut Platter**  **\$48**
*Jamon Serrano Ham, Proscuitto Ham, Chorizo Iberico, Salami,
Cronichons, Pickled Onions, Pink Peppercorn Butter & Toast*
- 14. Assorted Cheese Platter** **\$28**
*Truffle Brie, Manchego, Soignon Goat Cheese, Blue Cheese Fig Jam,
Sundried Apricot, Candied Walnut, Cracker & Toast*



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Carnivore Platter 🍴

*Blackened Tasmanian Salmon
- Dry Aged for 14 Days*



MAINS

15. **36Hrs Slow-Cooked Australia Angus Beef Cheek** \$30
Red Wine Jus, Potato Mousseline, Salsa Verde
Wine Pairing: Cassillero Del Diablo Reserva
Cabernet Sauvignon - Chile, Central Valley (\$72)
16. **Smoked Apple Wood St Louis Pork**  \$36
Shoyu Marmite Glazed Rib, Miso Rainbow Slaw & Fries
Wine Pairing: Thompson Estate Four Chambers
Cabernet Sauvignon - Australia, Magaret River (\$88)
17. **Charcoal Grilled Spatchcock Chicken (Half)** \$28
Chardonnay Brined, Carribean Spice Rub, Patatas Asada
Wine Pairing: Saint Clair OMAKA Reserve Pinot Noir -
New Zealand, Marlborough (\$118)
18. **Blackened Tasmanian Salmon - Dry Aged for 14 Days** \$34
Swedish Potato Salad, Pickled Onions, Sauce Vierge
Wine Pairing: Georges Duboeuf Pouilly Fuisse -
France, Burgundy (\$122)
19. **Adelaide River Humpty Doo Barramundi** \$36
Artichoke à la Barigoule, Spring Bay Mussels, Jerusalem Couscous
Wine Pairing: Penfolds Bin 51 Eden Valley Riesling -
Australia, Eden Valley (\$122)
20. **Sanchoku Wagyu Beef Burger** \$34
350 Days Grain-Fed Beef Patty, Brioche Bun, Manchego Cheese,
Smoked Bacon, Balsamic Onion Marmalade, House Sauce,
Lettuce & Tomato
Wine Pairing: Devils Lair Margaret River Cabernet Sauvignon -
Australia, Margaret River (\$108)

SHARING PLATTER

21. **Carnivore Platter**   \$98
(Serves 2-3pax)
Roasted Spatchcock, Red Wine Beef Cheek, Pork & Lamb Sausages,
Smoked Apple Wood Pork Ribs, served with House Salad, Chimichurri
& Double Whiskey Mustard Sauce
22. **Surf & Turf** \$148
Charcoal Grilled Spatchcock Chicken, Australia Angus Grass-Fed
Beef Ribeye, Grilled Boston Lobster, served with House Salad &
Tarragon Bearnaise



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JOSPER GRILL

Choice of 1 sauce per item ordered

FOR INDIVIDUAL

23. Australia Grass-Fed Beef Tenderloin (200g) \$42

*Wine Pairing: Streicker - Ironstone Block Old Vine
Cabernet Sauvignon - Australia, Margaret River (\$118)*

24. Australia Angus Grass-Fed Beef Ribeye (250g) \$38

Wine Pairing: Zenato Ripassa Valpolicella Superiore DOC - Italy, Valpolicella (\$122)

25. Western Australia Lamb Saddle Chop (300g) \$48

Wine Pairing: Stags Leap Winery Napa Valley Petit Sirah - USA, Napa Valley (\$138)

26. Wanderer Free Range Hanger Steak \$42

*Barley Fed Beef
Wine Pairing: Zuccardi Series A Malbec - Argentina, Mendoza (\$82)*

27. Sanchoku F1 Australia Wagyu Coulotte Steak MB 6-7 (200g) \$58

*350 Days Grain Fed
Wine Pairing: La Spinetta Bordini Barbaresco - Italy, Piedmont (\$158)*

28. Hampshire Pork Rack with Shio Koji \$36

29. Japan A5 Wagyu Striploin (per 100g) \$54

*Please check with our friendly servers for portion weight
Wine Pairing: Penfolds Bin 150 Marananga Shiraz Barossa - Australia, Barossa Valley (\$238)*

30. Grilled Boston Lobster (per 100g) \$20

*Served with Fries, House Salad & Tarragon Bearnaise
Wine Pairing:
Nicolas Feuillatte Reserve Exclusive Brut - France, Champagnes (\$142)
Gütton Pere & Fils Pouilly-Fume Les Foltieres - France, Loire Valley (\$98)*

FOR GROUP OR SHARING

31. Galiciana Vintage Bone-In New York Striploin (1kg) \$168

*30 Days Dry Aged
Wine Pairing: Devils Lair Margaret River Cabernet Sauvignon - Australia, Margaret River (\$108)*

32. Galiciana Vintage Porterhouse (1kg) \$168

*30 Days Dry Aged
Wine Pairing: "Basket Pressed" Shiraz - Australia, Barossa Valley (\$138)*

33. Australia Black Angus Tomahawk (1.2kg) \$188

*30 Days Dry Aged
Wine Pairing: Penfolds Bin 138 Barossa Valley Shiraz Grenache Mataro - Australia, Barossa Valley (\$128)*

CHOICE OF SAUCE

(Additional Sauce)

- Double Whiskey Mustard \$4
- Chimichurri \$4
- Tarragon Bearnaise \$4
- Black Pepper Butter Sauce \$4
- Kombu Truffle Butter \$5
- Bordelaise Red Wine \$7

ADD ONS/SIDES

- Straight-Cut Fries (V) \$8
- Field Mushrooms (V) \$14
Medley of Mushrooms, Rosemary
- Mashed Potato (V) \$12
Mushroom Cream, Truffle Oil
- Patatas Asada (V) \$12
Chat Potato, Garlic, & Noisette Butter
- Charred Broccoli (V) \$14
Sesame Hummus & Almond
- Truffle Parmesan Fries (V) \$15
Parmesan Cheese, Truffle Oil
- Mac & Cheese \$15
Garlic Parsley Pangrattato & Smoked Bacon
- US Asparagus (V) \$17
Béarnaise, Japanese 7 Spice



Aglio Olio

Battered Fish & Chips

Lobster Tagliatelle

PASTA

34. **Aglia Olio**  **\$18**
Garlic, Peperoncino Oil, Italian Parsley, House Blend Kombu Seasoning
Add on Prawns +\$8 / Field Mushrooms +6
35. **Lobster Tagliatelle**  **\$48**
Grilled 1/2 Boston Lobster, Lobster Americaine, Wild Rockets,
Grana Padano

KIDS MEAL

(for children aged 12 and below)
Comes with 1 scoop of vanilla or chocolate ice cream

36. **Mushroom Cream Spaghetti** **\$14**
with Parmesan Cheese
37. **Battered Fish & Chips** **\$14**
Haddock Fish Fillet, French Fries, Tartare Sauce, Lemon
38. **Chicken Katsu & Cheese Burger** **\$14**
with French Fries
39. **Beef Bolognese Pasta** **\$14**
with Parmesan Cheese



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Ispahan Pavlova



Sticky Date Pudding (V) 🍴



*Chocolate Fondant
Lava Cake*



DESSERTS

40. **Ispahan Pavlova** **\$18**
*Rose Chantilly Cream, Lychee Boba, French Berries,
Freeze-dried Raspberry*
41. **Sticky Date Pudding (V)**  **\$18**
*Bailey's Butterscotch Sauce, Madagascar Vanilla Gelato Nutella Powder, Almond
Granola Crumble, Banana Brulee*
42. **Chocolate Fondant Lava Cake** **\$18**
Raspberry Gelato, Honey Tuile, Dulce De Leche, Edible Soil
43. **Signature Bombe Alaska**  **\$28**
*Limoncello Cheese Mousse, Yuzu Sorbet, Lemon Curd,
Chocolate Praline Feuilletine, Meringue*
***Contains Alcohol**



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