

BAROSSA

STEAK & GRILL

DINNER SET MENU

3 Course \$48⁺⁺ Per Pax | 4 Course \$58⁺⁺ Per Pax

APPETIZER

(choice of 1)

Steak Tartare (2pcs)

marinated steak, uni, nori cracker

Bikini De Jamon (2pcs)

18-month aged parma ham, manchego, black truffle, aioli

SOUP

(choice of 1)

French Onion Soup

beef broth, caramelized onion, grana padano crostini, chives

Porcini Mushroom Soup (V)

wild mushroom dust, truffle essence, alluim crouton

MAIN COURSE

(choice of 1)

St Louis Pork

shoyu marmite glazed rib, miso rainbow slaw & fries

Pan Roasted Barramundi

swedish potato salad, pickled onion, sauce vierge

Burratina Cheese & Heirloom Tomato Salad (V)

wild rockets, aged balsamic vinaigrette, charred peach, pine nuts, crostini bread

A2 Ibaraki Japanese Wagyu Ribeye (180gm) +\$20

char-grilled ribeye, garlic confit, bordelaise red wine

DESSERT

(choice of 1)

Callebautt Dark Chocolate Cake

vanilla gelato and chocolate leave

Baked Alaska on Cone

yuzu sorbet lemon curd, chocolate cone, lemoncello cheese mousse, burt meringue

Prices subject to prevailing GST and Service Charge.

Valid from Sunday to Thursday, from 5pm onwards only. Not valid on Public Holiday, special occasions, (e.g. Mother's Day, Father's Day) and their respective eves of.

Other T&Cs apply.

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