

BAROSSA

STEAK & GRILL

AN AUSTRALIAN EXPERIENCE 4 - COURSE SET MENU

\$88⁺⁺ Per Pax

AMUSE BOUCHE

Sanchoku Wagyu Steak Tartar (2pcs)

marinated steak, uni aioli, pani puri

STARTER

Queensland Coast Spanner Crab Cake

miso rainbow cabbage slaw with cocktail sauce

MAIN COURSE

(choice of 1)

Blacken Tasmania Salmon (Dry Age for 14 Days)

swedish potato salad, pickle onion, sauce vierge

Western Australia Lamb Saddle Chop

*served with nosiette kelp potato & confit garlic with choice of chimichurri/
bordelaise red/ black pepper sauce/ truffle butter*

350 Days Grain Fed Sanchoku Wagyu Coulette Steak

*served with nosiette kelp potato & confit garlic with choice of chimichurri/
bordelaise red/ black pepper sauce/ truffle butter*

DESSERT

(choice of 1)

Ispahan Pavlova

rose chantilly cream, lychee boba, french berries, freeze dry raspberry

Sticky Date Pudding

*bailey's butterscotch, madagascar vanilla gelato, nutella powder,
almond granola crumble, banana brulee*

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.*