



# BAROSSA

STEAK & GRILL

MENU



Kujukushima Bay Oyster Platter

Jospher Grilled Abrolhos Island Octopus 🍷

Queensland Coast Spanner Crab Cakes

## APPETIZERS

- Kujukushima Bay Oyster Platter**  
½ Dozen \$36  
1 Dozen \$68  
*Served Natural with Mignonette, Seaweed Granita, Fresh Lemon*
- Signature Calamari** \$24  
*Hand Cut Calamari, House Blend Crust, Lime & Lampot Pepper Glaze*
- Queensland Coast Spanner Crab Cakes** \$28  
*Miso Rainbow Cabbage Slaw, Cocktail Sauce, Wild Rockets*
- Yumbah Mussel in a Pot** 🍷 \$28  
*Chardonnay Wine, Crème Fraise, Garlic, Crystal Bread Toast*
- Josper Grilled Abrolhos Island Octopus** 🍷 \$38  
*Smoked Romesco, Chimichurri, Chorizo Fat Potato*
- Sanchoku Wagyu Classic Steak Tartare** \$29  
*Marinated Steak, Uni, Quail Egg Yolk, Crystal Bread Toast*
- Australia Beef Bone Marrow** 🍷 \$26  
*Truffle Garlic Butter, Crystal Bread Toast, Rocket Salad*
- Bikini de Jamon (8pcs)** \$24  
*Parma Ham, Manchego, Black Truffle, Aioli*
- Bread Basket** \$8  
**(French Baguette, Crystal Bread & Bread Roll)**  
*Served with Truffle Garlic Butter*



Chef's Signature



Contains Pork

VG: Vegan • V: Vegetarian

Images are for illustration purpose only. Actual product may vary. Prices subject to prevailing GST & Service Charge.



Queensland Roasted  
Butternut Squash Salad (V)

Cold Smoked Burratina Cheese  
& Heirloom Tomato Salad (V)

Barossa Lobster Bisque 

## SALADS

- 10. **Grilled Caribbean Chicken  ** **\$24**  
**Caesar Salad**  
*Cos Lettuce, Garlic Croutons, Bacon Bits, Grana Padano,  
Soft Yolk Egg, Anchovy Dressing*
- 11. **Queensland Roasted Butternut Squash Salad (V)** **\$22**  
*Pistachio Nuts, Heritage Cherry Tomato, Feta Cheese, Mesclun Salad,  
Baby Radish, Honey Yuzu Dressing*
- 12. **Cold Smoked Burratina Cheese & Heirloom Tomato Salad (V)** **\$28**  
*Charred Peach, Wild rockets, Aged Balsamic Vinaigrette,  
Pine Nuts, Crostini Bread  
Add on Prosciutto Ham +\$8*

## SOUPS

- 13. **Barossa Lobster Bisque ** **\$24**  
*Crustacean Bits, Cognac Cream  
Served with Bread Roll*
- 14. **Field Mushroom Soup (V)** **\$16**  
*Porcini Dust, Truffle Oil  
Served with Bread Roll*



 Chef's Signature  Contains Pork VG: Vegan • V: Vegetarian

*Images are for illustration purpose only. Actual product may vary. Prices subject to prevailing GST & Service Charge.*



Barossa Charcuterie Platter 

## CHEESE & CHARCUTERIE

15. **Barossa Charcuterie Platter**  \$68  
*Truffle Salami, 18 Month Aged Prosciutto Ham, Chorizo Iberico, Truffle French Brie, Danish Blue Cheese, Spanish Manchego, Fresh Grapes, Vine Tomato, Cronichons, Pickled Onion, Fig Jam, Candied Walnut, Pink Peppercorn Butter, Cracker & Bread Toast*
16. **Cold Cut Platter**  \$38  
*Truffle Salami, 18 Aged Prosciutto Ham, Chorizo Iberico, Cronichons, Pickled Onion, Cracker & Bread Toast*
17. **Cheese Platter** \$36  
*Cold Smoked Italian Burratina Cheese, Truffle French Brie, Danish Blue Cheese, Spanish Machego, Fresh Grapes, Fig Jam, Candied Walnut, Cracker & Bread Toast*



Chef's Signature



Contains Pork

VG: Vegan • V: Vegetarian

Images are for illustration purpose only. Actual product may vary. Prices subject to prevailing GST & Service Charge.



Cold Seafood Platter

Meat Platters 🍖 🐷

Seafood Bouillabaisse


# SHARING PLATTER

- 18. Cold Seafood Platter** \$88  
*(Serves 3-4pax)*  
*1/2 Dozen Oyster, Tiger Prawn, Chardonnay Wine Yumbah Mussels, Scallop served with Cocktail Sauce, Migonette, Seaweed Granita, Sauce Vierge, Fresh Lemon*
- 19. Combo Tapas** 🐷 \$68  
*(Serves 3-4pax)*  
*Wagyu Beef Sliders (6pcs), Brioche Bun, Roma Tomato, Lettuce, Homemade Burger Sauce*  
*Signature Calamari (House Blend Crust, Lime & Kampot Pepper Glaze)*  
*Buffalo Wings (Buffalo Sauce, Ranch Dressing & Jalapeno)*  
*Duo of Sausage (Pork & Lamb), Cornichons, Pickled Onion & Double Whiskey*  
*Tortilla Chips (Guacamole Dip, Pico De Gelo)*
- 20. Seafood Appetizer Platter** 🍷 \$88  
*(Serves 2-3pax)*  
*Signature Calamari (House Blend Crust, Lime & Kampot Pepper Glaze)*  
*Truffle Butter Baked Queen Scallops*  
*Gambas Al Ajillo (Spanish Garlic Prawn)*  
*Yumbah Mussel (Chardonnay Wine, Garlic)*  
*served with Baguette Toast*
- 21. Seafood Bouillabaisse** \$58  
*(Serves 2-3pax)*  
*Humpty Doo Barramundi, Yumbah Mussels, Char Baby Squid,*  
*Tiger Prawn, Potato Fondant & Char Fennel*  
*served with Rouille & Baguette Toast*
- 22. Duo Of Duck Taco (1/2 Duck)** \$48  
*(Serves 2-3pax)*  
*Slow Cooked Duck Leg Confit in Duck Fat and Pan Fried till Crispy,*  
*Pan Fried Dry Aged Duck Breast, Tortilla Taco, Rainbow Coleslaw,*  
*Sauce Vierge, Pickled Onion, Hoisin Mayo, House Sauce*
- 23. Carnivore Platter** 🐷 \$88  
*(Serves 2-3pax)*  
*Charcoal Grilled Spatchcock Chicken, Apple Wood Smoked St Louis Pork Ribs*  
*Slow Cooked Australia Angus Beef Cheek, Pork Chorizo & Lamb Merguez Sausage*  
*Served with Double Whisky Mustard, Chimichurri & House Salad*
- 24. Meat Platters** 🍷 🐷 \$138  
*(Serves 4-5pax)*  
*Australia Angus Grass-Fed Beef Ribeye (500G)*  
*Shoyu Garlic Glaze St Louis Pork Rib (Full Slab)*  
*Duo of Sausage (Pork & Lamb)*  
*Mac & Cheese*  
*Straight-Cut Fries*

🍷 Chef's Signature    🐷 Contains Pork    VG: Vegan • V: Vegetarian

*Images are for illustration purpose only. Actual product may vary. Prices subject to prevailing GST & Service Charge.*

Apple Wood Smoked St Louis Pork Ribs 

Blackened Tasmanian Salmon -   
Dry Aged for 14 Days

Adelaide River Humpty Doo  
Barramundi Fish & Chips

## MAINS

25. **Apple Wood Smoked St Louis Pork Ribs**  **\$32**  
*Sticky Shoyu Marmite Glazed Pork Ribs, Miso Rainbow Coleslaw & French Fries*  
*Wine Pairing: Pengwine Humboldt Cabernet Sauvignon*  
*Chile - Cabernet Sauvignon (\$104)*
26. **36hrs Slow Cooked Australia Angus Beef Cheek** **\$32**  
*Red Wine Jus, Yukon Potato Mousseline, Vine Tomato, Salsa Verde*  
*Wine Pairing: Barossa Boy Double Trouble Shiraz Cabernet*  
*South Australia - Shiraz, Cabernet (\$117)*
27. **Charcoal Grilled Spatchcock Chicken (Half)** **\$28**  
*Mexican Achiote Spice, Potato Patatas Asada, Chimichurri Sauce*  
*Wine Pairing: Saint Clair WAIRAU Reserve Sauvignon Blanc*  
*New Zealand, Marlborough - Sauvignon Blanc (\$128)*
28. **Blackened Tasmanian Salmon -  Dry Aged for 14 Days** **\$34**  
*Swedish Potato Salad, Sauce Vierge, Rockets Salad*  
*Wine Pairing: Peter Zemmer Pinot Noir Alto Adige*  
*Italy - Pinot Noir (\$117)*
29. **Adelaide River Humpty Doo Barramundi Fish & Chips** **\$32**  
*Battered, Miso Rainbow Coleslaw, French Fries, Kaffir Lime Mayonnaise*  
*Wine Pairing: Barossa Boy Cheeky Tilly Riesling*  
*Eden Valley, South Australia - Riesling (\$110)*
30. **Sanchoku Wagyu Beef Burger**   **\$32**  
*350 Days Grain-Fed*  
*Beef Patty, Brioche Bun, Manchego Cheese, Smoked Pork Bacon, Balsamic Onion Marmalade, House Sauce, Lettuce & Tomato*  
*Served with French Fries*  
*Wine Pairing: Barossa Boy Double Trouble Shiraz Cabernet*  
*South Australia, Eden Valley - Shiraz, Cabernet (\$117)*



Chef's Signature



Contains Pork

VG: Vegan • V: Vegetarian

# JOSPER GRILL

## FOR INDIVIDUAL

Choice of 1 sauce per item ordered

**31. Australia Angus Grass-Fed Beef Striploin (220g) \$34**

Wine Pairing: Kies Family "Chaff Mill" - Australia, Barossa Valley (\$118)  
Cabernet Sauvignon

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

Wine Pairing:  
Zenato Ripassa Valpolicella Superiore DOC  
- Italy, Valpolicella (\$133)  
Tait Basket Pressed Shiraz  
- Australia, Barossa Valley (\$138)

**33. Australia Angus Grass-Fed Beef Tenderloin (200g) \$42**

Wine Pairing: Zenato Ripassa Valpolicella Superiore DOC  
- Italy, Valpolicella (\$133)

**34. Sanchoku F1 Australia Wagyu Coulotte Steak MB 4-5 (200g) \$56**

350 Days Grain Fed  
Wine Pairing:  
Cantine Volpi - Barbera d'Asti Superiore DOC  
- Italy, Piedmont (\$90)  
Castello di Ama Chianti Classico DOCG  
- Italy, Tuscany (\$133)  
Stags Leap Winery Napa Valley Petit Sirah  
- USA, Napa Valley (\$160)

**35. Australia Wagyu Tri Tip MB6-7 (200g) \$66**

350 Days Grain Fed  
Wine Pairing:  
Cantine Volpi - Barbera d'Asti Superiore DOC  
- Italy, Piedmont (\$90)  
Zuccardi Series A Malbac  
- Argentina, Mendoza (\$105)  
Montes Alpha Carmenere  
- Chile, Colchagua Valley (\$102)

**36. Tasmania Grass-Fed Lamb Rump Cap (200g) \$42**

Wine Pairing:  
Richard Hamilton Collot's G.S.M.  
- Australia, McLaren Vale (\$118)  
Casal Bordino Montepulciano D'Abruzzo DOC  
- Italy, Abruzzo (\$82)

**37. Australia Pork Rack Shio Koji Dry Age \$36**

14 Days Dry Aging  
Wine Pairing: Peter Zemmer Pinot Noir Alto Adige  
- Italy (\$117)

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

Please check with our friendly servers for portion weight  
Wine Pairing:  
Barossa Boy Double Trouble Shiraz Cabernet  
- South Australia, Eden Valley (\$117)  
Barossa Boy Young Wisdom Mataro  
- South Australia, Barossa Valley (\$160)

**39. Grilled Australia Rock Lobster (per 100g) \$22**

Served with Fries, House Salad & Tarragon Bearnaise  
Please check with friendly server for portion weight  
Wine Pairing:  
Nicolas Feuillatte Reserve Exclusive Brut  
- France, Champagnes (\$165)  
Barossa Boy Cheeky Tilly Riesling  
- Eden Valley, South Australia (\$110)

# JOSPER GRILL

## FOR GROUP OR SHARING

Choice of 2 sauce per item ordered

40. **Australia Black Angus Porterhouse (1kg)** **\$158**  
(Serves 2-3pax)  
30 Days Dry Aged  
Wine Pairing: Barossa Boy Young Wisdom Mataro  
- South Australia, Barossa Valley (\$160)
41. **Australia Black Angus Tomahawk (1.2kg)** **\$188** 🍳  
(Serves 3-4pax)  
30 Days Dry Aged  
Wine Pairing: Tait Basket Pressed Shiraz  
- Australia, Barossa Valley (\$138)
42. **Trio Cuts Of Australia Grass-Fed Beef** **\$105**  
**Ribeye (250g), Striploin (220g), Tenderloin (200g)**  
(Serves 3-4pax)  
Wine Pairing:  
Barossa Boy Double Trouble Shiraz Cabernet  
- South Australia, Eden Valley (\$117)  
Barossa Boy Young Wisdom Mataro  
- South Australia, Barossa Valley (\$160)

## CHOICE OF SAUCE

(Additional on Sauce)

- Double Whiskey Mustard \$4
- Chimichurri \$4
- Tarragon Bearnaise \$4
- Black Pepper Butter Sauce \$4
- Kombu Truffle Butter \$4
- Bordelaise Red Wine Sauce \$6

## ADD ONS/SIDES

- **Straight-Cut Fries (V)** \$8
- **Field Mushrooms (V)** \$12  
*Medley of Mushrooms, Rosemary*
- **Truffle Parmesan Fries (V)** \$14  
*Parmesan Cheese, Truffle Oil*
- **Patata Asada (V)** \$12  
*Chat Potato, Garlic & Noisette Butter*
- **Creamy Mashed Potato (V)** \$12  
*Wild Mushroom Cream, Truffle Oil*
- **Barossa Mac & Cheese** 🍷 \$14  
*Garlic Parsley Pangrattato & Smoked Bacon*
- **Fried Brussel Sprouts** \$14  
*Lime & Kampot Pepper Glaze, Garlic Crumbs*
- **Buffalo Cauliflower (V)** \$14  
*Tangy Spicy Sauce, Ranch Dressing, Pickled Onion*
- **Grilled US Asparagus (V)** \$18  
*Béarnaise, Japanese 7 Spice*



Tiger Prawn  
Aglio Olio



Battered Fish & Chips



Australia Rock  
Lobster Tagliatelle



## PASTA

- 43. **Australia Rock Lobster Tagliatelle**  \$56  
*Grilled 1/2 Australia Rock Lobster, Lobster Americaine,  
Wild Rocket, Grana Padano*
- 44. **Tiger Prawn Aglio Olio** \$26  
*Garlic, Peperocino Oil, Italian Parsley,  
House Blend Kombu Seasoning*
- 45. **Wagyu Beef Bolognese Pasta** \$28  
*Spaghetti, Grana Padano Crisps*
- 46. **Field Mushroom Aglio Olio (V)** \$24  
*Garlic, Peperocino Oil, Italian Parsley,  
House Blend Kombu Seasoning*

## KIDS MEAL

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

- 47. **Mushroom Cream Spaghetti** \$14  
*Served with Parmesan Cheese*
- 48. **Chicken Parmigiana** \$14  
*Served with French Fries & Rainbow Coleslaw*
- 49. **Wagyu Beef Bolognese Pasta** \$18  
*Served with Parmesan Cheese*
- 50. **Battered Fish & Chips** \$14  
*French Fries, Tartare Sauce, Rainbow Coleslaw, Lemon Wedges*
- 51. **Mini Wagyu Beef Burger (3pcs)** \$15  
*Served with French Fries*



Chef's Signature



Contains Pork

VG: Vegan • V: Vegetarian

Images are for illustration purpose only. Actual product may vary. Prices subject to prevailing GST & Service Charge.



*Ispahan Pavlova*



*Sticky Date Pudding (V)* 



*Chocolate Fondant  
Lava Cake*

## DESSERTS

- 52. **Ispahan Pavlova** \$18  
*Rose Chantilly Cream, Lychee Boba, French Berries, Freeze-dried Raspberry*
- 53. **Sticky Date Pudding (V)**  \$18  
*Bailey's Butterscotch Sauce, Madagascar Vanilla Gelato, Nutella Powder, Almond Granola Crumble, Banana Brulee*
- 54. **Chocolate Fondant Lava Cake** \$18  
*Raspberry Sorbet, Honey Tuile, Dulce de Leche, Chocolate Soil*
- 55. **Signature Bombe Alaska**  \$28  
*Limoncello Cheese Mousse, Yuzu Sorbet, Lemon Curd, Chocolate Praline Feuilletine, Meringue*  
**\*Contains Alcohol**
- 56. **Aburi Brulee Cheesecake** \$18  
*Summer Berries, Raspberry Gel, Butter Cookies*

 *Chef's Signature*  *Contains Pork* *VG: Vegan • V: Vegetarian*

*Images are for illustration purpose only. Actual product may vary. Prices subject to prevailing GST & Service Charge.*

