

## Starters

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### Chilled

Tomato Garden	different tomato preparations	\$ 24 v
Poached Wagyu Beef Salad	sesame dressing, iceberg lettuce	\$ 34
Wild Rocket Leaves	grilled vegetable confetti, pecorino, walnut and blue cheese crèmesquies	\$ 28 n
Chilled Seafood Salad	sesame croutons, papaya and lime dressing	\$ 36
Pacific Angassi Oysters	❖ au natural with tahitian lime ❖ raspberry vinegar and shallots ❖ wakame and coriander	\$ 27 for 3

### Warm

Sour Crème Pastry Tart	chargrilled vegetables, chervil sabayon	\$ 24 v
BBQ Magret Duck Breast Salad	frilly endive lettuce, orange segments, wild honey and thyme vinaigrette	\$ 30
River Prawn Soup Hot & Cold	jellied prawns, hot creamy bisque	\$ 30 a

### Hot

Vegetable Cassoulet Soup	cepe mushroom eclairs, truffle foam	\$ 21 v
Carnaroli Risotto	escallop foie gras, elephant garlic chips	\$ 42 a
Port Philip Bay Scallops	grilled in the shell, lobster butter and pangrattato	\$ 44 a

## Grill Prime Cuts of Beef

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### Australian Cape Grim Grass Fed

™	Tenderloin	220g	\$ 85
™	Striploin	260g	\$ 80
™	Rib Fillet	250g	\$ 76

**Chef notes on cape Grim beef :** North Eastern Tasmania, Australia. has the cleanest air and purest rainfall in the world making for perfect grazing land , given that it rains in Cape Grim for 187 days a year on average .So it's hardly surprising that the British breeds of Cape Grim Beef, lungs full of clean air and bellies busy digesting the superior pastures on offer, have earned themselves a reputation for providing premium-grade beef, sought after by butchers and chefs who have built their careers on choosing the best produce and letting it speak for itself.

### Tajima “Full Blood Wagyu” Beef MB7+

™	Striploin	220g	\$ 104
™	Tenderloin	200g	\$ 121

**Chef notes on Wagyu and Tajima beef :** Wagyu is described as the highest quality beef in the world, and is renowned for its distinctive marbling and flavour. Wagyu beef also contains a higher percentage of omega 3 and omega 6, and its increased marbling enhances the ratio of healthier mono-saturated fats compared to regular beef. Tajima is the most famous of all the Wagyu bloodlines, originating from the Hyogo prefecture in Japan. They are generally smaller framed with slower growth rate but produce excellent eating quality meat with a large eye muscle and superior marbling. They are thought to be ideal for the production of F1 or crossbred cattle.

### USDA Prime beef “aged on the bone” suitable for two

™	Tomahawk	800g plus	\$ 268
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**Chef notes on USA Prime Beef:** Selected from the famous meat area of Northern America, US Greater Omaha Packer (GOP) in the greater West Coast region of USA, Nebraska, Omaha. These pure Angus & Hereford cattle are corn-fed from young, giving them the tender & special flavour. Only the top 2-3% of all beef can be qualified as USDA Prime. USDA Prime Beef is the best of the best. It is a superior grade with amazing tenderness, juiciness, flavour, and fine texture. It has the highest degree of fat marbling and is derived from younger beef.

### Select Suggested Sauces :

Flambé Green Pepper Cream	Classic Diane Sauce
Béarnaise Sauce	Lime Beurre Blanc
Morel Mushroom Jus Lie	Chimichurri

## Grill Main Dishes

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<b>New Zealand Salt Bush Lamb Loin</b> vegetable piperade, garden mint sauce, taro chips	\$ 95
<b>Kurobuta Pork Loin Chop</b> bbq ya pear, calvados apple sauce	\$ 75
<b>Vegetable Ragout</b> soft white polenta, polonaise crumbs	\$ 46
<b>Jafna Tiger Prawns</b> barbecued on shell, herbs marinated, jicama salad, chimichurri sauce	\$ 62
<b>Fresh Fish Fillets</b> local line caught reef fish	\$ 48
maldivian yellow fin tuna	\$ 52
middle cut sea run tasmanian ocean trout 180g	\$ 69
whole grilled sea bass	\$ 74
<b>Baby Chicken</b> spice rub baby chicken, crushed yams	\$ 63
<b>Seafood Mélange Vegetable Ragout</b> jafna tiger prawns, fresh reef fish, calamari, baby octopus, lobster tails, apple curry sauce	\$112

### Accoutrements

each \$ 9

#### Starch

roast kipfler potato  
sweet potato gnocchi  
pommes purée, aged parmesan oil  
seawater poached baby yams & sour chives  
garlic fried rice and mountain vegetable pickle

#### Vegetables

steamed green vegetables  
orange 'n' pumpkin purée  
steamed broccolini, whipped almond butter  
sautéed mixed mushrooms  
wild rocket & pecorino salad

## Shoreline Signature

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### Land \$ 280

Wild Rocket & Pecorino Salad

New Zealand Spring Lamb Loin  
Wagyu Striploin Medallions  
Sticky Baby Back Ribs  
Baby Bumbu Chicken  
Spanish Chorizo Sausage

steamed green vegetables, seawater poached baby yams & chives, pearl onion confit, lime  
beurre blanc, tomato béarnaise

### Sea \$ 290

Wild Rocket & Pecorino Salad

Slipper Lobster  
Giant Tiger Prawns  
Baby Octopus  
Maldivian Yellow Fin Tuna  
Reef Fish Fillets  
Shaved Calamari  
Sea Crab

steamed green vegetables, seawater poached baby yams, chives, pearl onion confit, lime  
beurre blanc, tomato béarnaise

### Crustacean \$ 320

poached and chilled seafood salad, sesame croutons, papaya and lime dressing

Maldivian Coral Lobster  
Giant Tiger Prawns  
Slipper Tiger Prawns  
Slipper Lobster  
Alaskan King Crab  
Scallop Brochettes

steamed green vegetables, seawater poached baby yams, chives, pearl onion confit, lime  
beurre blanc, tomato béarnaise

### Maldivian Coral Lobster per 100 g \$20

minimum size 600 g  
please ask for your cooking style preference:  
grill, steam or thermidor

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a - contains alcohol p - contains pork n - contains nuts v - vegetarian  
Prices are in US dollars and include service charge and tax

Please note our shoreline signature are not included in the Gourmet Plan