

Starters

Chilled

Tomato Garden	different tomato preparations	\$ 24 v
Poached Wagyu Beef Salad	miso 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

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	600g	\$ 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

New Zealand Salt Bush Lamb Loin \$ 95
vegetable piperade, garden mint gel, parsnip crisps

Kurobuta Pork Loin Chop \$ 75
bbq ya pear, calvados apple sauce

Vegetable Ragout \$ 46
soft white polenta, polonaise crumbs

Jafna Tiger Prawns \$ 62
barbecued on sugar cane, banana heart salad, tamarind sauce

Fresh Fish Fillets

local line caught reef fish	\$ 48
maldivian yellow fin tuna loin	\$ 52
middle cut sea run tasmanian ocean trout 180g	\$ 69
whole grilled sea bass	\$ 74

Baby Chicken \$ 63
spice rub baby chicken, crushed yam cake

Seafood Mélange Vegetable Ragout \$112
jafna tiger prawns, fresh reef fish, calamari, baby octopus, slipper lobster tails, sg's apple curry sauce

Accoutrements \$ 9 each

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

Beachside Signature Grill Stands

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
Scallop Brochettes
Maldivian Yellow Fin Tuna
Reef Fish Fillets
Shaved Calamari

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 Lobster
Alaskan King Crab

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