

smoked, cured, raw

cured tuna loin	36
crème fraiche, cucumber, dashi braised fennel, myrtle infused olive oil	
lobster salad	48
heart of palm, red pomelo, soy and sesame dressing	
burrata v	32
heirloom tomato, basil, murray river salt, extra virgin olive oil	
bruschetta p	32
smoked tomato, homemade pancetta, sour dough, ashed 180 goat cheese, confit garlic	
smoked wagyu beef tartare	52
horseradish cream, grilled rye bread	
king crab	54
avocado, tatsoi lettuce, coconut, a 62 degrees egg	
foie gras	54
confit tangerine, brioche, aniseed myrtle	

little plates

hot smoked ocean trout	36
celeriac remoulade, grilled grape fruit, soy	
smoked bone marrow a	36
ox tongue, sorrel, crispy onions, stout bread	
seared scallop	38
prawn toast, sweet corn cream	
salt & pepper calamari s	34
chili, spring onion, garlic	
spanner crab cake	45
horseradish aioli, confit lemon, water cress	
roasted octopus p	38
seared duck liver, bacon, mizuna, hazelnut, lemon thyme	

wet

mushroom cream v	28
smoked 62 degrees egg, tarragon cream, mountain pepper	
lobster bisque	54
lobster tail, double cream, chervil	

big plate

duck, 18 hours confit p rhubarb jam, spinach, sweet potato mash, scotch egg, jus gras	52
baby chicken tarragon and truffle butter, warm potato and artichoke salad, burnt orange dressing	54
braised bultarra lamb shank a celeriac mash, root vegetables ,red wine jus	54
grouper leeks, miso and brioche puree, hazelnut butter, sea lettuce	52
mussels a tomato, white wine, basil, garlic, chili, garlic crostini	54
crispy pork belly p caramelized parsnip, pickled nashi pear, pearl barley, cider gravy	48
wagyu beef pizza roasted onion, rocket, eringi mushroom, mozzarella	46
lamb saddle chop minted peas, gilled romaine hearts, mustard vingerette	48
a whole rack of valencia free range pork baby back ribs p house made smoked bbq sauce, hand cut chips, chili corn	88

a bit on the side 9

hand cut chips, garlic aioli, hp sauce
leaves, shaved radish, cucumber, grapes, red onion, verjus dressing
grilled corn on cob with chilli butter
onion rings, ketchup and mayonnaise **a**
cauliflowed and cheese bake
mixed leaves, green apple, feta, olives
mash potato, chive, confit garlic
kimchi, cabbage, cucumber, daikon
bok choi with oyster sauce and garlic

meat locker

fourth generation cattle farmers john, keith, alex and chauncey hammond have been breeding wagyu on robbins island since the early 1990's, wagyu program started in 1993 with progeny from michifuku, one of the most famous tajima sires, situated on the north western tip of tasmania, the island has a temperate climate, clean air and a pristine coastal environment. this is a grass fed wagyu and only finished on grain for less than 200 days, so it has thinner lines of marbling throughout the muscles and stronger flavor of beef

robbins island tenderloin 7+ a	124
smoked Japanese pumpkin, glazed shallots, spinach	
robbins islang wagyu rump 7+	84
roasted onion puree, wild rocket, salsa verde	
robbins island rib eye 7+	96
sautéed spinach, mushroom ketchup, sweet potato chips, truffle aioli	
homemade wagyu beef sausages	68
mash potato, smoked tomato relish, spinach	

stockyard red label wagyu beef is derived from animals with genetics from crossbred wagyu fl 50% to wagyu fullblood 100% the cattle are fed in the kerwee feedlot on a diet exclusively designed and managed by a japanese nutritionis, it is located on the darling downs in south-east queensland, an area famous for its abundant supply of high quality grain and water.

stockyard wagyu tomahawk 5+	300
it is a 2 inch thick ribe eye with a mammoth 30cm bone intact	
which has all tender cuts of meat, is the real man or carnivores dream	
feed 2 people +	
weight 2.2kg +	
we will dress it for you. please allow 45 minutes for cooking and resting	

pimp my meat

foie gras	45
fried egg	5
king prawn	18

v = vegetarian p = pork s = spicy a = alcohol

please inform one of our service talents, should you have any food allergies or intolerances.
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from the streets

tom yum goong s prawns, lemon grass, chilli, kaffir lime, coriander, tamarind, young coconut	32
vietnamese spring roll p/s prawn pork, herbs, chili dipping	24
singapore chili crab s shallots, tomato, chili, ginger, dried shrimps, mantau bun	72
pork vindaloo p pork belly, chilli, onion, garlic, steamed rice and garlic naan	46
harpal's chicken korma cashew nut, onion, naan bread, raita	42
panang curry s crispy duck, dried red chili, lemongrass, kaffir lime	42
scallop and prawn fried rice pickles, chili sambal, fried egg	58
lobster noodles xo sauce, spring onion, e-fu noodles	86
spicy beef & basil s riverine beef mince, thai basil, egg, fish sauce, lime, garlic, chili	42
hainanese chicken rice ginger, sambal, rice, cucumber	38
korean beef short ribs s spring onion, chili sauce	54
maldivan tuna curry onion, garlic, tomato, curry leaf, chilli, coconut, steamed rice and chapatti	42
balinese grilled reef fish s bumbu bali, kecap manis, red sambal, lime, kung kung steamed rice	58
kandyan prawns curry potato cutlet, white rice, brinjal salad	52
tuna salad kofi fai, fresh grated coconut, chilli, onion, lime juice	30
maldivian devil octopus tomato paste, onion, chili, curry leaves, garlic	36

sweet 22

- baked cheese cake, fresh berries, chantilly cream
- litchi jelly, pistachio, raspberry granite
- vanilla roast bananas, chocolate gratin, maple pecan ice cream a
- dessert stack - strawberry, citrus, lemon thyme sorbet
- frozen yoghurt ice cream sandwiches - passion fruit, blueberry
- lime possett, coconut sago, almond coconut crumble
- fruit

bubble tea 9

- lychee, lime, ginger
- apple, raspberry
- passionfruit, orange
- mandarin, yuzu, mint

ice creams 5.50

- maple pecan
- very vanilla
- strawberry heaven
- chocolate dream
- passionfruit frozen yogurt
- blueberry frozen yogurt

sorbets 5.50

- mango
- lemon thyme
- coconut
- yogurt lemongrass
- raspberry

beverages

water / still

san Benedetto

voss

15

water / sparkling

san Pellegrino

voss

15

aerated beverage

coke

diet coke

sprite

fanta

gingerale

tonic water

soda

red bull

9

seasonal fresh fruit juice

chilled fruit juice

smoothies

milk shake

14

14

14

14

tea

english breakfast

earl grey

green tea

jasmine

cammomile

peppermint

natural Ceylon ginger tea

single estate Darjeeling tea

iced tea

decaffeinated tea

8

served with a choice of full cream milk,
low fat milk or soya milk, honey or lemon

coffee

iced coffee

freshly brewed coffee

cappuccino

espresso

ristretto

macchiato

café latte

decaffeinated coffee

hot chocolate

8

served with a choice of full cream milk,
low fat milk or soya milk

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