



STAR TERS

Mache salad with garden greens,
pinenuts, shaved Gruyere (V) 42

Caesar Salad, homemade beef bacon,
anchovies, Parmesan, croutons,
poached egg 42

Seasonal oysters,
mignonette dressing, fresh lemon 148

Prawn cocktail,
marie rose cocktail sauce 58

Steak tartar, watercress,
pickled gherkins, onions,
toasted rye bread 68

Fried calamari,
garlic mayonnaise sauce 58

Pacific blue swimmer crab and
snapper cakes, remoulade sauce,
mixed leaves 58

Pan fried foie gras,
caramelized apples, balsamic shallots,
toasted brioche 98

SO UPS

Cream of mushroom soup,
truffle crème fraiche (V) 42

Lobster Bisque,
brandy whipped cream (A) 48

FROM THE LAND

Lamb Cutlet, Australia,
Victoria 270g 160

Spring Chicken, Australia,
Butterflied 300g 120

Grilled Provençal Vegetables
and Haloumi Cheese (V) 120

FROM THE SEA

Atlantic Salmon fillet,
Norway, 200g 125

Barramundi Fillet, Australia,
Queensland 200g 110

King Prawns, Australia,
South Australia 350g 180

SIDES

Potato mash 18

Hand-cut steak fries 18

Grilled green asparagus 24

Grilled vegetables 18

Grilled Portobello mushroom 24

Sautéed mixed mushrooms 24

Sautéed young spinach 24

Garden green salad 24



FROM THE GRILL	Himalayan Salt Dry Aged Cabinet grilled on the bone for two people	
	Tomahawk Wagyu, for two, Dry Aged, Australia, Victoria, 990g	1170
	Tomahawk Black Angus, for two, Dry Aged, Australia, Victoria, 990g	720
	Porterhouse Black Angus, for two, Dry Aged, Australia, Queensland, 990g	580

CLAS SIC CUTS	Tenderloin, Black Angus, Australia, Queensland, 200g	220
	Sirloin, Black Angus, Australia, Queensland, 300g	220
	Sirloin, Wagyu M6, Australia, Victoria, 300g	370
	Rib Eye, Black Angus, Australia, Queensland, 350g	260
	Rib Eye, Wagyu M6, Australia, Victoria, 350g	390
	New York Strip, on the bone, Dry Aged, Black Angus, Australia, Queensland, 500g	295

SAU CES	Peppercorn
	Red wine jus
	Creamy mushroom
	Béarnaise sauce
	Café de Paris butter
	Spicy tomato and basil salsa

DES SERT	Mango and strawberry pavlova	38
	Bourbon vanilla creme brûlée	38
	Warm chocolate brownie with barbecued marshmallows	38
	New York cheesecake with passionfruit coulis	38
	Spice braised Sarawak pineapple, vanilla ice cream	38
	Artisanal Cheese plate	78



DIGEST IVES

SPECI ALTY COFFEE

Ace Cafe	41
Cafe Royale	41
Irish Coffee	41

PORT

Fonseca Late Bottle Vintage	35
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SHERRY

Emilio Lustau Light Manzanilla Papirusa	18
Emilio Lustau Dry Amontillado Los Arcos	18
Emilio Lustau Fino Jarana	18
Emilio Lustau San EMilio Pedro Ximenez	18

SWEET WINE

Chateau Roumieu Lacoste	51
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ARMAG NAC

Janneau 5 Years	41
Janneau 8 Years	46
Janneau 12 Years	55

CALVA DOS

Boulard Calvados VSOP	38
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COG NAC

Martell Cordon Bleu	76
Hennessy XO	103

WHIS KEY

Benriach 15 Years Madeira Cask Aged	50
Hazelburn Sauternes Wood	53
Penderyn 50	50