



BAROSSA

STEAK & GRILL

MENU
(Love Dining)



Australia Beef
Bone Marrow 

Bikini de Jamon (8pcs)

Signature Calamari

APPETIZERS

- Signature Calamari** \$24
Hand Cut Calamari, House Blend Crust, Lime & Lampot Pepper Glaze
- Queensland Coast Spanner Crab Cakes** \$28
Miso Rainbow Cabbage Slave, Cocktail Sauce
- 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



Queensland Roasted
Butternut Squash Salad (V)

Cold Smoked Burratina Cheese
& Heirloom Tomato Salad (V)

Barossa Lobster Bisque

SALADS

7.

Grilled Caribbean Chicken  

Caesar Salad

Cos Lettuce, Garlic Croutons, Bacon Bits, Grana Padano, Soft Yolk Egg, Anchovy Dressing

\$24
8.

Queensland Roasted Butternut Squash Salad (V)

Pistachio Nuts, Heritage Cherry Tomato, Feta Cheese, Mesclun Salad, Baby Radish, Honey Yuzu Dressing

\$22
9.

Cold Smoked Burratina Cheese & Heirloom Tomato Salad (V)

Charred Peach, Wild rockets, Aged Balsamic Vinaigrette, Pine Nuts, Crostini Bread
Add on Prosciutto Ham +\$8

\$28

SOUPS

10.

Barossa Lobster Bisque 

Crustacean Bits, Cognac Cream
Served with Bread Roll

\$24
11.

Field Mushroom Soup (V)

Porcini Dust, Truffle Oil
Served with Bread Roll

\$16



Chef's Signature



Contains Pork

VG: Vegan • V: Vegetarian

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Barossa Charcuterie Platter 

CHEESE & CHARCUTERIE

12. **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
13. **Cold Cut Platter**  \$38
Truffle Salami, 18 Aged Prosciutto Ham, Chorizo Iberico, Cronichons, Pickled Onion, Cracker & Bread Toast
14. **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



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Apple Wood Smoked St Louis Pork Ribs



Blackened Tasmanian Salmon -
Dry Aged for 14 Days



Adelaide River Humpty Doo
Barramundi Fish & Chips

MAINS

15. **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)
16. **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)
17. **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)
18. **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)
19. **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)
20. **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)



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JOSPER GRILL

FOR INDIVIDUAL

Choice of 1 sauce per item ordered

21. **Australia Angus Grass-Fed Beef Striploin (220g)** \$34
Wine Pairing: K&es Family "Chaff Mill" - Australia, Barossa Valley (\$118)
Cabernet Sauvignon

22. **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)

23. **Australia Angus Grass-Fed Beef Tenderloin (200g)** \$42
Wine Pairing: Zenato Ripassa Valpolicella Superiore DOC
- Italy, Valpolicella (\$133)

24. **Tasmania Grass-Fed Lamb Rump Cap (200g)** \$42
Wine Pairing:
Richard Hamilton Colto's G.S.M.
- Australia, McLaren Vale (\$118)
Casal Bordino Montepulciano D'Abruzzo DOC
- Italy, Abruzzo (\$82)

25. **Australia Pork Rack Shio Koji Dry Age**  \$36
14 Days Dry Aging
Wine Pairing: Peter Zemmer Pinot Noir Alto Aldige
- Italy (\$117)

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
Bearnaise, Japanese 7 Spice



Tiger Prawn
Aglio Olio

Battered Fish & Chips

Australia Rock
Lobster Tagliatelle

PASTA

- | | |
|---|------|
| 26. Australia Rock Lobster Tagliatelle  | \$56 |
| <i>Grilled 1/2 Australia Rock Lobster, Lobster Americaine,
Wild Rocket, Grana Padano</i> | |
| 27. Tiger Prawn Aglio Olio | \$26 |
| <i>Garlic, Peperocino Oil, Italian Parsley,
House Blend Kombu Seasoning</i> | |
| 28. Wagyu Beef Bolognese Pasta | \$28 |
| <i>Spaghetti, Grana Padano Crisps</i> | |
| 29. Field Mushroom Aglio Olio (V) | \$24 |
| <i>Garlic, Peperocino Oil, Italian Parsley,
House Blend Kombu Seasoning</i> | |

KIDS MEAL

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

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| 30. Mushroom Cream Spaghetti | \$14 |
| <i>with Parmesan Cheese</i> | |
| 31. Battered Fish & Chips | \$14 |
| <i>Haddock Fish Fillet, French Fries, Tartare Sauce, Lemon</i> | |
| 32. Chicken Katsu & Cheese Burger | \$14 |
| <i>with French Fries</i> | |
| 33. Beef Bolognese Pasta | \$14 |
| <i>with Parmesan Cheese</i> | |



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Ispahan Pavlova

Sticky Date Pudding (V)

Chocolate Fondant
Lava Cake

DESSERTS

34. Ispahan Pavlova

Rose Chantilly Cream, Lychee Boba, French Berries, Freeze-dried Raspberry

\$18
35. Sticky Date Pudding (V)

Bailey's Butterscotch Sauce, Madagascar Vanilla Gelato, Nutella Powder, Almond Granola Crumble, Banana Brulee

\$18
36. Chocolate Fondant Lava Cake

Raspberry Sorbet, Honey Tuile, Dulce de Leche, Chocolate Soil

\$18
37. Signature Bombe Alaska

Limoncello Cheese Mousse, Yuzu Sorbet, Lemon Curd, Chocolate Praline Feuilletine, Meringue
**Contains Alcohol*

\$28
38. Aburi Brulee Cheesecake

Summer Berries, Raspberry Gel, Butter Cookies

\$18

