

Our aim is to source and serve a school of 8-14 species daily, to learn and understand the texture and qualities of each species and recommend to our customers the best way to cook and serve for the ultimate experience.

FRESH SASHIMI

Hamachi 'Sashimi Shots' fresh cut to order sashimi, pickled ginger, wasabi avocado, ponzu	29
Salmon (Tas) Yellowfin Tuna (Tongan Archipelago) Marlin (Pacific)	

WHOLE FRESH FISH

Baby Barramundi (<i>Humpty Doo, NT</i>)	Crispy Fried	Bonito Soy	55
Moses Perch (Pac)	Butterflied Oven Baked	Chili Sambal	48

FRESH FISH FILLETS ON THE PAN steamed potato, lemon, mustard and honey, fruit chutney

Goldband Snapper (Carpentaria Gulf)	38
Barramundi (Humpty Doo)	39
Salmon (Tasmania)	38

FRESH FISH FILLETS ON THE FRYER Organic Vegetables and Herb Salad

Red Emperor (Local NT)	Rosemary Poppy Batter	Tartare (gf)	38
Golden Snapper (Timor Box)	Tempura Battered	Salsa Verde (gf)	39
Mangrove Jack (Timor Box)	Parmesan Panko Crumbed	Tartare (gf)	39

FRESH FISH TASTER PLATTER Local Organic Herb Salad 100g of each fish **63**

Red Emperor (Local NT)	Thyme and Poppy Batter	Nam Jim
Barramundi (Humpty Doo)	Squid Ink Batter	Salsa Verde
Golden Snapper (Carpentaria Gulf)	Parmesan and Herb Crumb	Tartare Sauce

STEAKS FROM THE GRILL

All steaks are accompanied with **soubise puree, roasted mushroom and your choice of sauce**

Sauces (GF) Mushroom 5 Green Peppercorn 5 Red Wine Jus 5 Bearnaise 5

EYE FILLET **Grass Fed** 220g* **48**
Angus X Hereford, 18-24 months of age from Wagga Wagga, NSW. Lean with sweet, clean, toasty flavour.

SPICE RUBBED FILLET Australian Black Marbling 7-8 **Grain Fed 420+ days** 250g* **48**
Wagyu cattle from Karoge Washu & Tajima bloodlines, bred in the temperate southern regions of Australia including the Northern Tablelands and Riverina, NSW and the King and Kiewa Valleys, Victoria.

WAGYU RUMP CAP AACo Marbling 7-8 **Grain Fed 420+ days** 250g* **72**
 Wagyu 24-36 months AACo, Australia's largest Wagyu producer from Aronui Feedlots in Darling Downs, QLD using guarded ration formulations handed down from cattle feeding masters in Japan. Naturally clean, safe & certified, 'free from hormone growth promotants' (HGP's). Intense robust flavours rich in marbling resulting in silky caramel undertones.

RIB FILLET Black Onyx Marbling 5 **Grain Fed 270+ days** 350g* **68**
 Angus, 30-36 months of age from Rangers Valley feedlots of Glenn Innes, NSW, dedicated to the production of beef in climatic conditions favourable for grain feeding in a stress-free environment

RIB-EYE ON THE BONE Northern Co-Operative Meat Co. **Grass Fed** 500g* **74**
 British Bred Hereford X 24 months, sourced from Emerald Valley in NSW. This breed gives a young, lean and sweet experience.



Rare



Medium Rare



Medium



Medium Well