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Steak & Seafood Grill

a la carte menu
单点菜单

signature flatbread

comté cheese kakadu plum sour cream avruga caviar	17
kalamata olives tapenade homegrown rosemary	14
marmite garlic butter grana padano	14
mushroom duxelles jamón ibérico	22

starters

soba noodle obsiblu prawns leek kizami seaweed local cress	28
grain-fed beef tartare shaved macadamia whisky mustard cornichon miniature salad toasted brioche	32
compressed watermelon marinated goat cheese chive ice cream frisée salad	26
queensland yellowfin tuna tartare guacamole citrus fruit salsa piquillo pepper	35
jamón ibérico coppa ham salami burratina cheese rocket salad vine tomato balsamic cream toasted brioche	88
fremantle octopus piquillo pepper coulis pea tendrils chili caviar	32
polenta crumbed duck liver butter poached daikon new season asparagus apple vanilla chutney mirin soya glaze	32

mains

'amelia park' duo of lamb cutlet slow cooked lamb neck creamy rutabaga gremolata thyme jus	68
'glacier 51' toothfish daikon salad kaiso seaweed sesame foam shiromiso glaze	74
seared smoked duck breast duck liver carrot-orange purée cos lettuce spiced jus	54
grass-fed beef cheek salsify root morel mushroom green pea onion marmalade	78
linguine pasta poached egg black truffle grana padano	38

australian hand selected steak

hancock '2GR' fullblood wagyu

Hancock agriculture, founded more than a 100 years ago, is committed to its flagship premium '2GR' wagyu cattle. Sourced from the sprawling Mudgee & Central West region of NSW, it offers extraordinary marbling and rich buttery flavors. Marbling score 9. 400 days grain-fed

rump cap 300g	98
striploin 200g	146
ribeye 200g	146
tenderloin 150g	112

black onyx grain-fed angus

Black onyx is 100% pure black angus cattle, impeccably bred, reared and nurtured in the cool climate of Australia's New England tablelands to precise specifications to create exceptional cuts. Marbling score 3+ 270 days grain-fed

striploin 200g	89
ribeye 200g	115
tenderloin 150g	104

bass strait grass-fed

Peacefully raised on rye grass and clover in warm sun, saltwater winds, bass strait cattle are 100% grass-fed & free range. Natural state hanging method ensures premium grass-fed quality.

striploin 200g	72
ribeye 250g	82
tenderloin 200g	78
hanging tender 200g	45

japanese wagyu

tochigi farm striploin A4 200g	146
tochigi farm ribeye A4 200g	146

cuts on the bone to share

hancock '2GR' wagyu striploin 1.2kg	360
stockyard grain-fed cattleman's ribeye 1.2kg	298
stockyard grain-fed porterhouse 1kg	278

selection of sauces

creamed mushroom	cognac black pepper	red wine jus
creamed horseradish	yuzu herb butter	béarnaise
chive butter cream		

surf & turf platter to share

hancock '2GR' wagyu flank black onyx eye fillet skull island king prawns king scallops half rock lobster house fries truffle mayonnaise	435
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seafood platter to share

half rock lobster baked oysters king scallops fremantle octopus skull island king prawns humpty doo barramundi fillet	325
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turf platter to share

braised grass-fed beef cheek grain-fed beef striploin grass-fed margra lamb rack spatchcock chicken bangalow sweet barbeque pork ribs	288
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from the sea

humpty doo barramundi fillet 200g	56
salmon cutlet 300g	64
queensland swordfish steak 200g	62
queensland yellowfin tuna steak 200g	61

from the farm

bangalow sweet pork chop 300g	62
grass-fed margra lamb rack 300g	95
corn-fed spatchcock chicken 600g	58

side dishes

house fries truffle mayonnaise	16
witloof salad chicory pomegranate walnut mimolette buttermilk	16
divella gomiti pasta "mac & cheese" aged cheddar creamed potato raclette cheese gratin	16
kipfler potato chorizo caramelized onion scallion	16
charred broccolini egg crumb burnt butter	16
green pea mash apple mint herb oil	16
mushrooms bacon parsley black garlic	16

all meats & seafood selections are cooked to perfection on our stone hearth grill at 750 degree celcius

please inform us should you have any special dietary requirements or allergies



sustainably sourced product



contain pork



vegetarian



lactose free



gluten free

prices are subject to 10% service charge and prevailing goods and services tax.

石壁烤炉扁面包

- 康堤芝士 | 卡卡杜李 | 酸奶油 | 亚鲁加鱼子酱 17
- 卡拉马塔橄榄酱 | 迷迭香 14
- 蒜香酵母酱 | 格拉娜帕达诺芝士 14
- 蘑菇泥 | 伊比利亚火腿 22

前菜

- 荞麦面 | 水晶蓝虾 | 韭葱 | kizami 海苔 28
- 谷饲牛肉鞑靼 | 坚果 | 威士忌芥末 | kizami 海苔 | 腌小黄瓜 | 布里欧土司面包 32
- 压缩西瓜 | 腌制羊奶芝士 | 香葱冰淇淋 | 菊苣科沙拉 26
- 昆士兰黄鳍金枪鱼腰肉 | 鳄梨酱 | 柑橘莎莎酱 | 柿子椒 35
- 伊比利亚火腿 | 意式火腿 | 萨拉米香肠 | 布拉塔芝士 | 芝麻叶 | 藤番茄 | 黑醋酱 | 布里欧土司面包 88
- 烤章鱼 | 墨西哥甜椒酱 | 豌豆须 | 辣椒鱼子酱 32
- 香煎鸭肝 | 黄油白萝卜 | 芦笋 | 苹果香草酱 | 味醂酱油 32

主菜

- 'amelia park' 二重奏 | 羊排与羊颈肉 | 芜菁甘蓝 | 意式香草酱 | 百里香酱 68
- 'glacier 51' 南极犬牙鱼 | 白萝卜沙拉 | 海藻 | 芝麻沫 | 味噌 74
- 熏鸭胸肉 | 鸭肝 | 萝卜橘子酱 | 生菜 | 香料肉汁 54
- 草饲牛颊肉 | 婆罗门参 | 羊肚菌 | 绿豌豆 | 洋葱酱 78
- 扁意面 | 水波蛋 | 黑松露 | 格拉娜帕达诺芝士 38

食材均在 750 度的网格烤炉下火烤

如果您有任何特殊的饮食要求或食物过敏，请通知我们的服务人员

澳洲首选牛排



hancock '2GR' 纯血统和牛

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- 牛臀肉牛排 300g 98
- 西冷牛排 200g 146
- 肋眼牛排 200g 146
- 里脊牛排 150g 112

澳洲 black onyx 谷饲安格斯牛

Black onyx is 100% pure black angus cattle, impeccably bred, reared and nurtured in the cool climate of Australia's New England tablelands to precise specifications to create exceptional cuts. Marbling score 3+ 270 days grain-fed

- 西冷牛排 200g 89
- 肋眼牛排 200g 115
- 里脊牛排 150g 104

bass strait 草饲牛

Peacefully raised on rye grass and clover in warm sun, saltwater winds, bass strait cattle are 100% grass-fed & free range. Natural state hanging method ensures premium grass-fed quality.

- 西冷牛排 200g 72
- 肋眼牛排 250g 82
- 里脊牛排 200g 78
- 横膈肌 牛排 200g 45

日本和牛



- 栃木西冷牛排 A4 200g 146
- 栃木肋眼牛排 A4 200g 146

共享带骨牛排



- hancock '2GR' 和牛西冷牛排 1.2kg 360
- stockyard 谷饲肋眼牛排 1.2kg 298
- stockyard 谷饲大丁骨牛排 1kg 278

酱汁

- 蘑菇酱
- 奶油辣根
- 韭菜奶油酱
- 黑胡椒酱
- 柚子香草黄油
- 红酒酱
- 蛋黄酱



可持续农业的农产品



含猪肉



素食



不含乳糖



不含麸质

共享海陆拼盘



- hancock '2GR' 和牛侧腹牛排 | black onyx 谷饲里脊牛排 | 骷髅岛大虾 | 帝王扇贝 | 半只岩龙虾 | 薯条 | 松露蛋黄酱 435

共享海鲜拼盘



- 半只岩龙虾 | 焗烤生蚝 | 帝王扇贝 | 烤章鱼 | 骷髅岛大虾 | humpty doo 鲈鱼柳 325

共享经典肉类拼盘



- 炖草饲牛颊肉 | 谷饲西冷牛排 | 草饲 margra 羊排 | 谷饲童子鸡 | bangalow sweet 猪肋排 288

烤海鲜



- humpty doo 鲈鱼柳 200g 56
- 鲑鱼柳 300g 64
- 昆士兰剑鱼 200g 62
- 昆士兰黄鳍金枪鱼腰肉 200g 61

农养

- bangalow sweet 带骨猪排 300g 62
- 草饲 margra 羊排 300g 95
- 谷饲 童子鸡 600g 58

配菜



- 薯条 | 松露蛋黄酱 16
- 菊苣沙拉 | 石榴 | 核桃 | 米沫莱特芝士 | 脱脂乳 16
- 焗烤通心粉 | 切达芝士 16
- 焗烤马铃薯泥 | 瑞士芝士 16
- 澳洲有机马铃薯 | 西班牙香肠 | 焦糖洋葱 16
- 小西兰花 | 鸡蛋屑 | 焦化黄油 16
- 豌豆泥 | 苹果薄荷 | 香草油 16
- 炒蘑菇 | 培根 | 罗勒 | 黑大蒜 16

价格需加收服务费和政府消费税

dessert menu 甜品菜单

signature hot chocolate soup 25

sesame crisp | kampo pepper ice cream

macadamia sticky date pudding 22

wattle seed ice cream | mandarin apricot compote | butter scotch | flambéed with cognac

forest fruits trifle 20

vanilla rice pudding | rosella sorbet | wild rosella espuma | raspberry compote

lemon myrtle panna cotta 20

mango passion sorbet | fresh mango | sesame seed crisp

selection of artisanal cheeses 32

fruit chutney | wattle seed lavash

lamingtons 18

signature lamingtons | chocolate hazelnut | raspberry rose | coconut crumb

for any specific dietary requirements, please consult a member of our staff

after dinner cocktails

espresso martini 24

vodka, coffee liqueur, espresso, syrup

sweet wines

henri giraud, 90-16 nv, ratafia champenois 18

solera champagne, france (45ml)

de bortoli, noble one botrytis sémillon 22

new south wales, australia (75ml)

oliver's taranga, 20yo 'the banished' fortified grenache 26

mclaren vale, australia (75ml)

招牌热巧克力汤 25

芝麻脆片 | 黑胡椒冰淇淋

坚果粘枣布丁 22

金合欢籽冰淇淋 | 柑橘蜜饯酱 | 奶油糖 | 白兰地火焰

水果蛋糕 20

香草米布丁 | 洛神花冰淇淋 | 玫瑰泡沫 | 覆盆子酱

柠檬香桃木奶冻 20

芒果百香冰淇淋 | 芒果 | 芝麻脆片

精选芝士拼盘 32

果酱 | 金合欢籽脆片

林明顿蛋糕 (4个) 18

香草米布丁 | 洛神花冰淇淋 | 玫瑰泡沫 | 覆盆子酱

对于任何特定的饮食要求, 请咨询我们的工作人员

餐后鸡尾酒

espresso martini 24

vodka, coffee liqueur, espresso, syrup

甜酒

henri giraud, 90-16 nv, ratafia champenois 18

solera champagne, france (45ml)

de bortoli, noble one botrytis sémillon 22

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