

1ST TO 10TH  
OF THE MONTH

# MEAT YOUR SAKE!

## Carnivore's Platter • \$155

400g charcoal grilled USDA corn-fed strip-loin, 900g whole roasted chicken, 550g BBQ pork ribs, side fries, sautéed garlic mushroom

## Butcher's Platter • \$190

450g, lamb rack, 500g iberico pork rack, 400g USDA corn-fed striploin, sweet potato fries, apple cabbage slaw

## Kiku Masamune Koujyo Junmai 720ml • \$58

peach and pineapple, tropical flavours

## Kubota Senju Ginjyo 720ml • \$65

caramel, cacao, dried fruits

## Tamano Hikari Junmai Ginjo Aomane Kitsune 720ml • \$62

nashi pear, cream, melon and steamed rice

## Okunomatsu Junmai Shinbun Maki 720ml • \$65

banana, pear, white flowers, melon, yogurt

## Ozeki Osakaya Chobei Daiginjo 720ml • \$79

Rich, fruity, easy drinking

## Naraman Junmai Ginjyo Sake 720ml • \$86

melon, pineapple, honey suckle, banana and Strawberry

## Kyohime Kanjyky Yuzu Umeshu 500ml • \$48

ripe yuzu, plums



# WINE NOT SEAFOOD?

## Seasonal Market Fish • \$69

josper grilled whole fish with homemade sauce

**Choice between:**

seafood sauce / spicy al ajillo / capers cream

## Boston Lobster Seafood Bag • \$110

whole Boston lobster, clams, prawns, scallops, broccoli, corn and potatoes.

**choose between: chilli / black pepper / cream**

**Add Boston lobster +\$50**

## Boston Lobster • \$54

450-500g josper grilled whole boston lobster, seasoned with salt and pepper

### Red

## Joseph Drouhin Laforet Bourgogne Pinot Noir • \$98

Pinot Noir • France, Burgundy

light bodied, bright ruby red and a nose full of vibrant red fruit aromas

### White

## Henri Bourgeois La Demoiselle De Bourgeois Pouilly Fumé • \$108

Sauvignon Blanc • France, Pouilly-Fumé

citrus, pear, quince, green plum and a hint of white pepper

## Nicolis Seccal Valpolicella Ripasso Classico Superiore DOC • \$84

Corvina, Rondinella, Molinara, Croatina • Italy, Veneto

medium bodied, intense ruby red with aromas of dark fruits, oak and spices

## Kumeu River Estate Chardonnay • \$98

Chardonnay • New Zealand, Auckland

fragrant lemon aroma with hints of white peach

## Borgogno No Name Langhe Nebbiolo DOC • \$128

Nebbiolo • Italy, Piedmont

full-bodied, dry, velvety, and well-balanced with a bold and generous flavor

## Anselmi San Vincenzo • \$80

Garganega, Sauvignon Blanc, Chardonnay • Italy, Veneto

playful and delicate aroma of peaches, apricots, hints of almonds and floral notes

## Catena Zapata Malbec • \$75

Malbec • Argentina, Mendoza

full bodied, lightly saline, flavors of mocha, dark berries, spice, and minerals

## Michele Chiarlo Rovereto Gavi Di Gavi • \$86

Cortese • Italy, Piedmont

elegant with hints of white flowers, golden apples, minerals

### Rosé

## Tormaresca Calafuria Rosato Salento • \$70

Negroamaro • Italy, Puglia

intense and delicate, with notes of pomegranate, peach and grapefruit

\*ITEMS IN THIS SECTION ARE SUBJECTED TO AVAILABILITY

11TH TO 20TH  
OF THE MONTH

# PLATTER UP WITH BEERS

## Taco Platter 12pcs • \$72

2 pieces of each

birria beef tacos / soft shell crab tacos

cheesy mushroom tacos / barramundi fish tacos

spicy chicken tacos / pulled pork tacos

## Diver's Platter • \$165

josper grilled whole turbot 1.3-1.5kg with capers cream sauce,

josper grilled white wine clams, 8pcs grilled prawns,

mexican seafood stew served with toast

## Garlic Butter Seafood Boil • \$70

~serves 2

clams, prawns, scallops, baby squid and

broccoli in a creamy garlic butter sauce

## 550ml Draught Beer • \$15

**Choice of:**

Sapporo Lager

Kronenbourg 1664 Blanc

Jing-A Worker's Pale Ale

Connor's Stout Porter

## Asahi Mini • \$30

bucket of 8 Asahi mini cans

## Peroni • \$55

bucket of 6 Peroni bottles

21ST TO END  
OF THE MONTH