

MONTHLY PROMOTION - *Saga Wagyu*

Warm A4 Sirloin Beef Tataki 	\$350
pickled shimeji, pickled daikon, sesame seeds, spring onion, ponzu dressing	
A4 Sirloin Beef Croquettes	\$220
Moroccan chickpea stew, piquillo pepper, tzatziki	
240g A4 Ribeye 	\$720
broccolini, young carrot, champ mashed potatoes	
240g A4 Sirloin 	\$710
grilled hispi cabbage, grilled onion, maitake mushroom café de Paris butter sauce	

APPETIZER

 Pan Seared Scallop	\$298
pancetta, pea purée, lemon, dill cream sauce	
 Grilled Octopus Tentacle	\$288
lemon, crushed jersey royal potatoes, mojo rojo sauce	
Beef Tartare	\$258
gherkin gel, pickled onion, tartar sauce, egg yolk baguette toast	
  Chef's Soup of The Day	\$67

FISH AND MEAT

10oz Home Dry Aged Beef Ribeye 	\$668
portobello mushroom, red onion marmalade smoked crushed jersey royal potatoes, beef jus	
Smoked Lamb Rack 	\$428
aubergine frites, red pepper purée, dehydrated black olive mint oil, mint chicken jus	
Corn Fed Chicken Roulade 	\$258
confit lemon marination, black truffle chicken mousse maitake mushroom, pepper relish, potato fondant, marsala sauce	
Black Cod	\$246
beansprouts risotto, edamame, furikake, herb oil, teriyaki sauce	
Grilled Portobello Fregola 	\$228
confit cherry tomatoes, arugula, parmesan cheese	

SIDE

Roasted Garlic Mashed Potatoes	\$87	Mushroom Ragout	\$84
Honey Glazed Young Carrots	\$74	Charred Broccolini	\$74



Gluten Friendly



Vegetarian



Contains Nuts



Vegan

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal