

Starters to Share

Burrata Cheese (V)(N)

Fire Roasted Pepper Puree, Marinated Tomatoes, Pine Nut, Red Wine Vinaigrette

Fire Roasted Octopus (GF)

Smoked Tomato Jam, Garlic Aioli, Chimichurri

Yellow Fin Tuna Crudo

Avocado Hummus, Bonito, Yuzu, Seaweed

Hand Cut Prime Steak Tartare

Mustard, Shallot, Truffle Oil, Egg Yolk, Crispy Bread

Crab Cakes

Charred Corn Relish, Lemon Aioli

Marinated Beetroot (V)(GF)

Pumpkin, Goat Cheese, Walnut, Orange Vinaigrette

Citrus Salad (V)(N)

Orange, Avocado, Grapefruit, Watercress, Mint leave, Cashew Nut, Feta Cheese, Orange Dressing

Grilled Eggplant Harissa (V)

Beet Root Hummus, Pickled Mushroom, Pickled Onion, Cherry Tomato, Pumpkin Puree, Feta Cheese

Arancini

Risotto, Mushroom, Mozzarella, Truffle Aioli, Tomato Concasse

Escargot

Garlic Butter, Cream, Parmesan Cheese, Parsley, Garlic Crisp

The Jospier

(all steak come with Potato Pave, Tomato Confit, Smoked Pepper Jam, Roasted Shallot, Pumpkin hummus, Choice of Sauce)

Australian Grain Fed Black Angus Tenderloin 200g (GF) 490

Australian Grain Fed Black Angus Ribeye 300g (GF) 510

Stockyard Wagyu Striploin MBS 5 200g (GF) 850

Australian Grain Fed Black Angus Striploin 300g (GF) 450

USDA Prime Black Angus Bone In Ribeye 1kg (for 2-3) (GF) 1.600

Sauces 30

Béarnaise (GF)

Black Peppercorn

Chimichurri (GF)(V)

Port Mushroom

For the Table

Roasted Broccoli (GF)(V)

Seaweed Butter, Chili

Charred Baby Carrots

Harissa, Parsley, Almond

Roast Garlic Mashed Potatoes (GF)(V)

Salted Butter, Chive

Crips Potato Wedges (GF)(V)

Sea Salt, Chive, Garlic Aioli

Charred Asparagus

Miso, Bonito, Sesame, Lemon

Larger Plates

Roasted Barramundi (GF)

Cauliflower Puree, Marinated Vegetables, Lemon

Marinated Free Range Half Chicken (GF) 195

Baby Carrot, Potato Puree, Roast Shallot, Chimichurri

Slow Cooked Australian Lamb Rack 485

Spiced Pumpkin Hummus, Minted Crushed Peas, Red Wine A Jus

King Prawn Risotto 235

Roasted Prawns, Garlic Aioli, Herbs

Spiced Cauliflower Steak (V)(N) 185

Romesco Sauce, Marinated Tomato, Pickled Onion

Prawn Tortellini 220

Roasted Prawn, Truffle Aioli, Green Oil, Micro Herbs

Risotto Verde (V) 210

Green Peas, Spinach, Grilled Mushroom, Asparagus, Garlic Aioli

Seared Red Snapper (GF) 200

Pea Puree, Asparagus, Zucchini, Citrus Beurre Blank, Green Oil

Sweets

Banana Cheesecake (V)

Banana-Passion Fruit Gel, Burnt Banana, Caramel Popcorn, Vanilla Gelato

Black Pepper Chocolate Mousse (V) (GF) 90

Mango Gel, Milk Chocolate Crumble

Tiramisu (V) 90

Coffee Cream, Espresso Meringue

Pisang Goreng (V) 90

Crispy Fried Banana, Grated Cheese, Palm Sugar Sauce

Crème Brulle (V) 90

Custard Cream Caramelized Sugar, Chocolate Soil, Berries, Salted Caramel Gelato

Classic Apple Crumble (V) 90

Classic Apple Pie, Vanilla Gelato, Honey Comb Tuille

Gelato per scoop 60

Vanilla, Choco, Strawberry

Sliced seasonal Fruit Platter 70

(GF) Gluten Free

(V) Vegetarian

(N) Nut

ALL PRICE ARE THOUSANDS RUPIAH AND SUBJECT TO 11% GOVERNMENT TAX AND 10 % SERVICE CHARGE