



BAROSSA

STEAK & GRILL

MENU



Tasmanian Salmon Rillettes



Tenderloin Steak Tartare



Aomori Bay Scallop Tartare



CANAPES

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|----|---|-------------|
| 1. | Tasmanian Salmon Rillette (4 pcs)
<i>Shoyu Ikura, Sriracha Mayo, Gyoza Tarlet</i> | \$16 |
| 2. | Aomori Bay Scallop Tartare (4 pcs)
<i>Citrus Dressing, Tangerine, Squid Ink Cracker</i> | \$18 |
| 3. | Tenderloin Steak Tartare (4 pcs)
<i>Uni Aioli, Avruga Caviar, Pani Puri</i> | \$22 |



Chef's Signature



Contains Pork

VG: Vegan • V: Vegetarian

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Sakoshi Oyster Platter



Foie Gras Apple



Grilled Fremantle Octopus 

APPETIZERS

4. **Signature Calamari**  **\$24**
Hand Cut Squid, House Blend Crust, Lime & Kampot Pepper Glaze
5. **Grilled Fremantle Octopus**  **\$32**
Potato, Chorizo Iberico, Salsa Verde
6. **Foie Gras Apple** **\$28**
Brioche French Toast Brulee, Caramel Granny Smith Apple, Fig Balsamic
7. **Bikini De Jamon (4pcs)**  **\$24**
Serrano Ham, Manchego, Black Truffle, Aioli
8. **Barossa Crab Cakes (3pcs)** **\$24**
Japanese Red Crab, Cayenne Garlic Aioli, Pico De Gallo, Arugula
9. **Sakoshi Oyster Platter**
½ Dozen **\$36**
1 Dozen **\$60**
Served Natural with Mignonette & Fresh Lemon



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Roasted Pumpkin Salad



*Heirloom Tomato and
Burratina Salad with
Pomegranate (V)*



Barossa Lobster Bisque



SALADS

10. **Caribbean Chicken Caesar**  **\$24**
*Cos Lettuce, Garlic Croutons, Bacon Bits Grana Padano,
Soft Yolk Egg*
11. **Roasted Pumpkin Salad** **\$26**
*Marinated Feta, Pumpkin Seed, Heritage Cherry Tomato,
Mesclun, Baby Radish*
12. **Heirloom Tomato and
Burratina Salad with Pomegranate (V)** **\$28**
Fig Jam, Walnut, Pepitas, Crostini

SOUPS

13. **Barossa Lobster Bisque**  **\$18**
Crustacean Bits, Cognac Cream, Herb Oil
14. **Field Mushroom Soup (V)** **\$16**
Porcini Dust, Allium Croutons, Truffle Oil



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Cold Cut Platter

CHEESE & CHARCUTERIE

- 15. Cold Cut Platter**  **\$48**
*Serrano Ham, Coppa Ham, Salchichon Iberico, Chorizo Iberico Cornichons,
Pickled Onions, Pink Peppercorn Butter & Baguette*

- 16. Cheese Platter** **\$28**
*Truffle Brie, Manchego, Soignon Goat Cheese, Blue Cheese Fig Jam,
Sundried Apricot, Candied Walnut, Cracker & Toast*



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Carnivore Platter 🍴



Roasted Spatchcock

MAINS

17. **12Hrs Slow Cooked Beef Cheek** \$30
Beef Cheek marinated with Cabernet Sauvignon, served with Butter Mash
18. **Dry Aged Tasmanian Trout** \$32
Pomegranate Tabbouleh, Calabaza Puree, Yuzu Labneh
19. **Smoked Apple Wood St Louis Pork** 🐷 \$36
Shoyu Marmite Glazed Rib, Saikyo Miso Red Slaw & Fries
20. **Roasted Spatchcock (Half)** \$28
Chardonnay Brined, Caribbean Spice Rub, Patatas Asada

SHARING PLATTER

21. **Carnivore Platter** 🍖 🐷 \$98
(Serves 2-3pax)
Roasted Spatchcock, Red Wine Beef Cheek, Pork & Lamb Sausages, Smoked Apple Wood Pork Ribs, served with House Salad, Chimichurri & Double Whiskey Mustard Sauce



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JOSPER GRILL

FOR INDIVIDUAL

- | | |
|--|------|
| 22. Wagyu Beef Burger | \$32 |
| <i>350 Days Grain-fed Beef Patty, Brioche Bun, Manchego Cheese Balsamic Onion Marmalade, House Burger Sauce, Lettuce, Tomato Served with House Salad</i> | |
| 23. Shio Koji Prime Rib of Pork | \$36 |
| 24. Grass-fed Beef Tenderloin (200g) | \$36 |
| 25. Angus Beef Ribeye (250g) | \$38 |
| 26. Lamb Saddle Chop | \$48 |

PREMIUM

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|--|------------|
| 27. Japan A4 Kagoshima Striploin | \$48/100gm |
| 28. Australia Sanchoku Wagyu
Coulotte Steak (200gm) | \$48 |
| 29. US Snake River Farm Wagyu
Hanger Steak (180 gm) | \$48 |

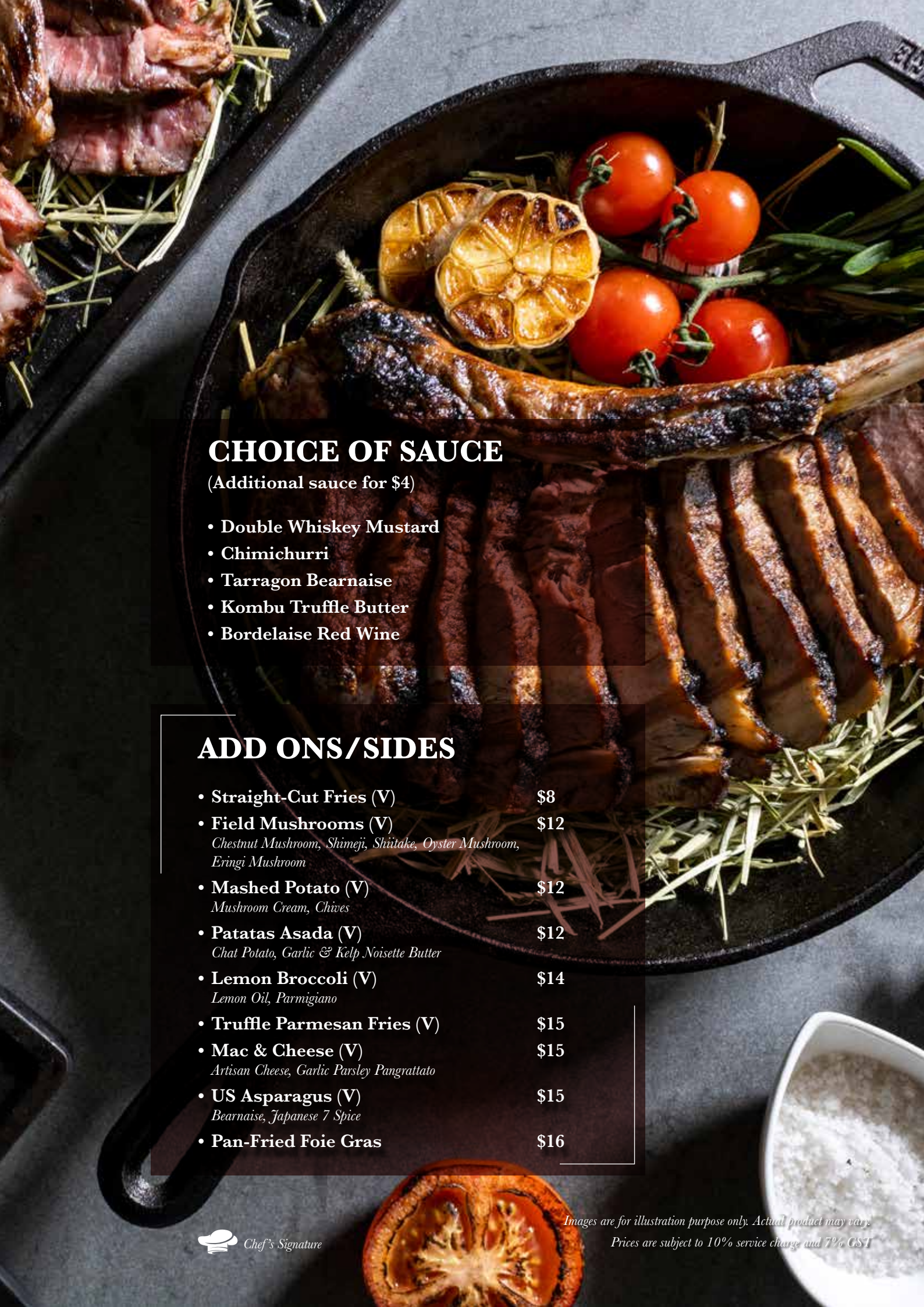
FOR GROUP OR SHARING

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|---|-------|
| 30. Whole Roasted Barramundi (serves 2 pax)
<i>Lemon Broccoli & Sauce Vierge</i> | \$68 |
| 31. Dry Aged Bone-in New York
Striploin (1kg) (serves 2-3 pax) | \$138 |
| 32. Dry Aged Porterhouse (1kg) (serves 2-3 pax) | \$138 |
| 33. Black Angus Bone-in Prime Rib
(1.2kg) (serves 2-3 pax) | \$148 |

WAGYU BEEF TASTING PLATTER

(Available on Sat & Sun, 12pm – 4pm only)

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|--|---------------|
| 34. Japan Kagoshima Striploin, | \$138 (2 pax) |
| Australian Sanchoku Coulotte, | \$198 (4 pax) |
| Snake River Farm Hanger Steak | |
| <i>Served with Lemon Broccoli, Mash Potato With Mushroom Cream
& Bordelaise Red Wine</i> | |



CHOICE OF SAUCE

(Additional sauce for \$4)

- Double Whiskey Mustard
- Chimichurri
- Tarragon Bearnaise
- Kombu Truffle Butter
- Bordelaise Red Wine

ADD ONS/SIDES

- | | |
|--|------|
| • Straight-Cut Fries (V) | \$8 |
| • Field Mushrooms (V)
<i>Chestnut Mushroom, Shimeji, Shiitake, Oyster Mushroom, Eringi Mushroom</i> | \$12 |
| • Mashed Potato (V)
<i>Mushroom Cream, Chives</i> | \$12 |
| • Patatas Asada (V)
<i>Chat Potato, Garlic & Kelp Noisette Butter</i> | \$12 |
| • Lemon Broccoli (V)
<i>Lemon Oil, Parmigiano</i> | \$14 |
| • Truffle Parmesan Fries (V) | \$15 |
| • Mac & Cheese (V)
<i>Artisan Cheese, Garlic Parsley Pangrattato</i> | \$15 |
| • US Asparagus (V)
<i>Bearnaise, Japanese 7 Spice</i> | \$15 |
| • Pan-Fried Foie Gras | \$16 |



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Prices are subject to 10% service charge and 7% GST



Aglia Olio



Lobster Tagliatelle

PASTA

35. **Alio Olio**

\$18

Garlic, Pepperoncino Oil, Italian Parsley, House Blend Kombu Seasoning

Add on \$6: Prawn / Field Mushroom

36. **Lobster Tagliatelle**

\$38

Lobster Americaine, Sundried Tomato, Wild Rocket, Grana Padano



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Ispahan Pavlova



Sticky Date Pudding (V) 🍳



Chocolate Mi-Cuit



DESSERTS

37. **Ispahan Pavlova** \$18
Rose Meringue, Framboise Sorbet, Lychee White Chocolate Mousse
38. **Sticky Date Pudding (V)**  \$18
Bailey's Butterscotch Sauce, Madagascar Vanilla Gelato Nutella Powder, Almond Granola Crumble, Banana Brulee
39. **Chocolate Mi-Cuit** \$18
Raspberry Sorbet, Tuile, Dulce De Leche, Edible Soil
40. **Signature Bombe Alaska**  \$24
Limoncello Cheese Mousse, Yuzu Sorbet Lemon Curd, Chocolate Praline Feuilletine, Meringue
***Contains Alcohol**



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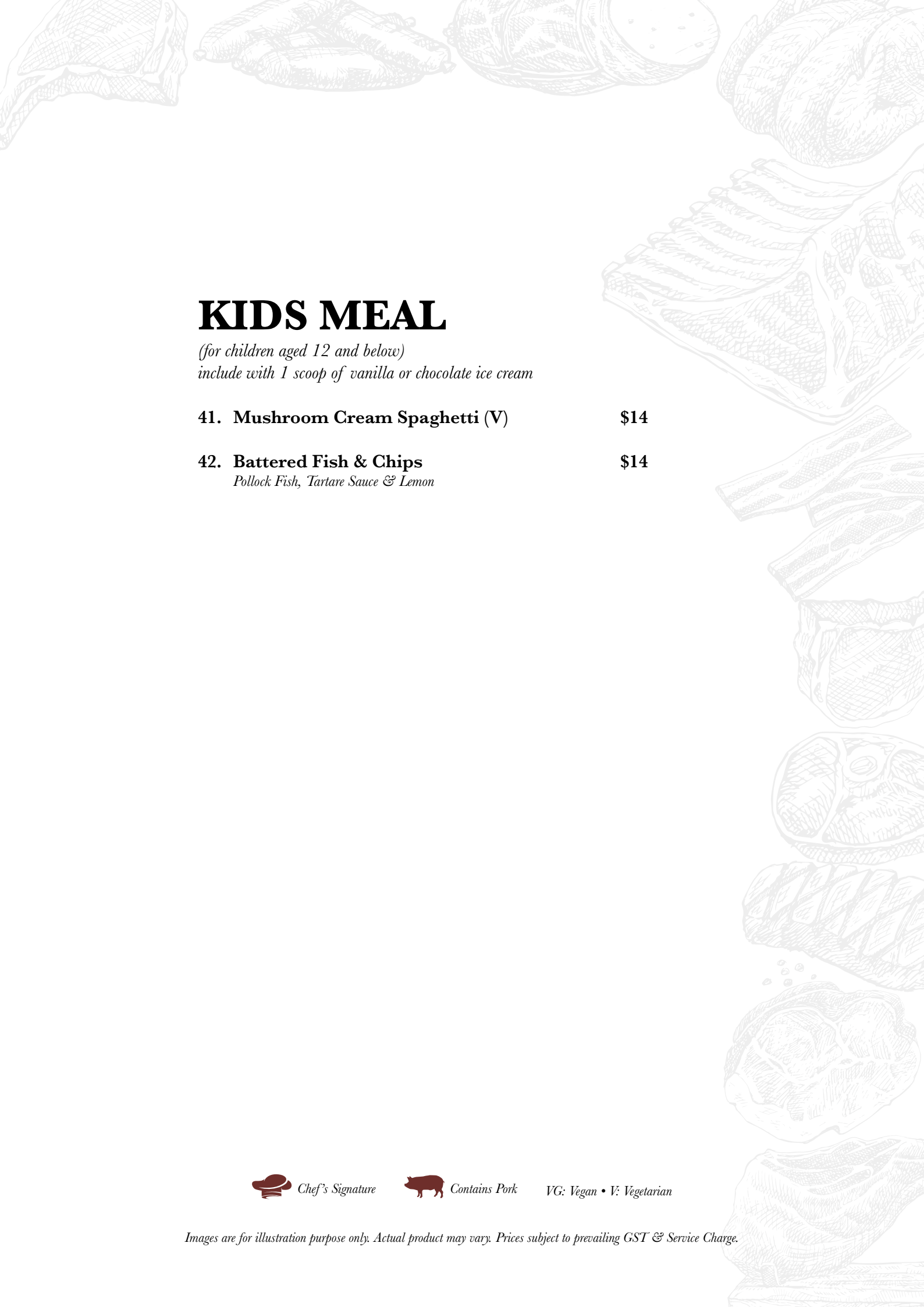


Mushroom Cream Spaghetti



Battered Fish & Chips





KIDS MEAL

(for children aged 12 and below)
include with 1 scoop of vanilla or chocolate ice cream

41. Mushroom Cream Spaghetti (V) **\$14**

42. Battered Fish & Chips **\$14**
Pollock Fish, Tartare Sauce & Lemon



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