



pepper

garden greens 	68
orange mint vinaigrette, radish, goat cheese	
arugula salad  	78
balsamic vinegar, parmesan cheese, radish, orange	
tomato salad	108
fresh tomato, mozzarella cheese, basil, balsamic	
chopped salad	78
bacon bits, green onion	
Tomato tart tatin	88
Goat cheese,	
pan seared foie gras	188
candied walnuts, banana puree	
coppa di testa	88
radish, orange zest	
roast tomato soup	78
milk foam	

		cape grim black angus grass fed MB 2	robbins island full blood wagyu grain fed MB7
flank	220gr	258	298
striploin	300gr	338	898
tenderloin	200gr	388	698
rib eye	380gr	538	948

stanbrook diamantine wagyu

mb5	
t-bone steak 	798
700gr	
Porterhouse 	798
700gr	
pan seared lamb rack	388
pea puree, buttered snow peas	
roasted chicken	178
roast garlic, lemon yuca	
cape grim short rib	398
carrot puree	

salt

oysters	
canadien large oyster	
all served with minionette and fresh lemon	
1 dozen	228
classic caesar	78
white anchovies	
kale salad 	78
sesame seed, pumpkin seed	
pan seared scallops	98
hazelnut vinaigrette	
new york crab cake 	98
celeriac remoulade	
tuna tataki 	138
radish, ginger	
smoked salmon tart	88
smoked salmon, lemon	
clam chowder	98
bread bowl	
grilled lobster 	538
grilled salmon 	198
olive oil poached chengdu salmon 	228
truffle vinaigrette	
pan seared halibut	198
umami broth	
slow cooked black cod	198
brown butter mushroom broth	

side dishes

side dishes	48
butter mashed potato	
roast mushrooms	
roast beets 	
buttered spinach	
grilled asparagus 	
french fries	
truffle mac & cheese	
baked potato platter with 3 flavors	
sauces	38
red wine jus	
black pepper sauce	
horradish sauce	
bbq sauce	
bearnaise sauce	