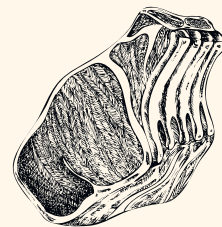




THE WAGYU STANBROKE



1.

WAGYU TARTARE

diamantina wagyu denver cut mb 8-9 tartare on a tart with shaved cured egg yolk, smoked salmon caviar & burnt blood orange dust.
rich & buttery wagyu is balanced by the delicate salinity of smoked salmon caviar. cured yolk adds umami depth to the dish, while the blood orange brings forward a subtle citrus bitterness to lift the palate.

2.

PICANHA TATAKI

lightly seared wagyu rump cap with ponzu, with saffron pickled nashi pear & paprika oil.
tender wagyu with a vibrant & tangy ponzu dressing. saffron pickled pear adds a sweet & aromatic crunch, while the paprika lends a smoky, warming finish to the dish.

3.

FILETE DE COSTILLA

charred sanchoku wagyu rib eye mb 6+ with shallot purée, green oil & malbec jus.
succulent & deeply savoury wagyu rib eye, charred for smoky intensity. the silky shallot purée brings forward sweetness that is offset by fresh, herbaceous green oil & the rich, velvety jus.

4.

WAGYU BRISKET PARMENTIER

slow braised wagyu brisket mb 8-9 with bone marrow mash & red wine jus.
melt in-your mouth slow-cooked wagyu brisket with deep, comforting flavours. the bone marrow mash is creamy & indulgent, perfectly paired with a bold, savoury jus.

5.

DRY-AGED WAGYU SIRLOIN

28 day dry-aged wagyu sirloin mb 6-7 with potato dauphinoise & morel sauce.
complex & concentrated, this dry-aged cut offers intense beef flavour & a tender bite. potato dauphinoise is luxuriously creamy, while the earthy morel adds depth & umami.

6.

CHOCOLATE PANNA COTTA

dark chocolate panna cotta, raspberry gel & freeze-dried raspberries.
silky & luscious dark chocolate with a perfect bitterness, balanced by sweet-tart raspberry & a vibrant fruity crunch. elegant and satisfying.



THE WINES

JIM BARRY

CLARE VALLEY



1.

2024 JIM BARRY ASSYRTIKO

bright & crisp with zesty citrus, green apple & saline minerality.
fresh, lively acidity with a clean & refreshing finish.

2.

2024 JIM BARRY 'LODGE HILL' RIESLING

aromatic & vibrant, showcasing lime zest, green apple & subtle floral notes.
crisp acidity with a long, mineral-driven finish.

3.

2022 JIM BARRY 'THE ATHERLEY' MALBEC

plush & juicy with rich dark berries, plum & hints of spice.
soft tannins with a smooth, medium-bodied finish.

4.

2020 JIM BARRY SINGLE VINEYARD 'THE FARM' CABERNET MALBEC

lush & sweet with honeysuckle, peach & spice.
a golden dessert wine with the perfect balance of sweetness & acidity.

5.

2021 JIM BARRY SINGLE VINEYARD 'WATERVALE' SHIRAZ

elegant & expressive with ripe plum, mulberry, & savoury spice.
silky texture with fine-grained tannins & a persistent finish.

6.

2021 JIM BARRY 'MCRAE WOOD' SHIRAZ

bold & concentrated with layers of blackberry, dark chocolate & pepper.
full-bodied with firm tannins & great ageing potential.

