



THE MENU



1. WAGYU TARTARE

diamantina wagyu denver cut mb 8-9 tartare served on a tart with shaved cured egg yolk, smoked salmon caviar & burnt blood orange dust.

2024 JIM BARRY ASSYRTIKO

2. PICANHA TATAKI

lightly seared wagyu rump cap with ponzu, saffron pickled nashi pear & paprika.

2024 JIM BARRY 'LODGE HILL' RIESLING

3. FILETE DE COSTILLA

charred sanchoku wagyu rib eye mb 6+ with shallot purée, green oil & malbec jus.

2022 JIM BARRY 'THE ATHERLEY' MALBEC

4. WAGYU BRISKET PARMENTIER

slow braised wagyu brisket mb 8-9 with bone marrow mash & red wine jus.

2020 JIM BARRY SINGLE VINEYARD 'THE FARM'
CABERNET MALBEC

5. DRY-AGED WAGYU SIRLOIN

28 day dry-aged wagyu sirloin mb 6-7 with potato dauphinoise & morel sauce.

2021 JIM BARRY SINGLE VINEYARD 'WATERVALE' SHIRAZ

6. CHOCOLATE PANNA COTTA

dark chocolate panna cotta, raspberry gel & freeze-dried raspberries.

2021 JIM BARRY 'MCRAE WOOD' SHIRAZ