



BREAD COURSE

MARROW OF OX "THE FLINTSTONE" W/ BEER-BRAISED ONIONS & BACON



GRILLED BREAD, COWBOY BUTTER



SECOND COURSE

CHARRED OCTOPUS, NASHVILLE SAUCE, POTATO AIOLI



THIRD COURSE

CARPACCIO OF DRY-AGED BEEF, BALSAMIC, PARMESAN



BITE COURSE

BUTTERED LOBSTER MAC CROQUETTE

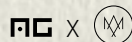


THE MAIN EVENT

GRAND CRU 70+ DAY TALLOW-AGED STONE AXE WAGYU RIB EYE
400+ Day Grain-Fed Full-Blood Wagyu, 9+ Score | Vic & NSW

served with

Beef Fat Béarnaise | Smoked Potatoes | Frillice Lettuce Salad



SIXTH COURSE

CHOCOLATE MUD CAKE WITH WHIPPED CREAM

