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Steak & Seafood Grill

a la carte menu
单点菜单









stone hearth flatbreads

toasted macadamia, basil pesto		14
black garlic butter, comté cheese		14
cold smoked salmon, mentaiko mayonnaise		24
roasted bone marrow, stilton, baguette		22

starters

portobello mushroom, cheddar, pine nuts, asparagus, rocket leaf, balsamic burnt butter	 	39
polenta crumbed foie gras, butter poached daikon, new season asparagus, spiced wild fruit chutney		34
char grilled fremantle octopus, chimichurri, granny smith apple, cucumber slaw	 	28
petuna salmon trout, red wine vinegar cured, pineapple texture, yarra valley salmon roe	 	28
hand dived scallop, cauliflower trio, soft herbs, avruga caviar, verjus sauce	 	34
chicken & prawn dumpling, avruga caviar, charred leek, baby spinach, crustacean foam		32

mains

seared smoked duck breast, duck liver, puy lentil stew, almond, apricot marmalade, port wine jus		54
bangalow sweet pork belly, haricot beans, apple vanilla chutney, chorizo jus	 	48
glacier 51 toothfish, miso glazed, maitake mushroom, pea tendril, charred leek, shiromiso foam		74
duo of lamb short loin & neck, dukkah spiced, smoked eggplant, apple cucumber raita, cumin jus	 	72
grain-fed short rib, shallot, potato foam, black truffle		68
cauliflower risotto, pea cress, mascarpone cheese, parmesan cracker		38

australian hand selected steak

hancock "2 GR" fullblood wagyu

hancock agriculture, founded more than a 100 years back, is committed to its flagship premium "2 GR" wagyu cattle. sourced from the sprawling mudgee & central west slopes region in NSW, it offers extraordinary marbling and rich buttery flavours.

rump cap 300g	98
striploin 200g	146
ribeye 200g	146
tenderloin 150g	112

black onyx 200 days grain-fed

black onyx is pure black angus beef, impeccably bred, reared and nurtured to precise specifications to create exceptional cuts. the cattle is grain-fed for a minimum of 200 days.

striploin 200g	89
ribeye 200g	115
tenderloin 150g	104

bass strait grass-fed

peacefully raised on rye grass and clover, bass strait cattle is 100% grass-fed & free range. natural state hanging method ensures premium grass-fed cuts.

striploin 200g	72
ribeye 250g	82
tenderloin 200g	78





japanese wagyu

tochigi farm striploin A4 200g	146
tochigi farm ribeye A4 200g	146

cuts on the bone to share

hancock "2GR" wagyu striploin 1.2kg	360
stockyard grain-fed cattleman's ribeye 1.2kg	298
stockyard grain-fed porterhouse 1kg	278

selection of sauces

creamed mushroom	cognac black pepper	red wine jus 
béarnaise sauce 	creamed horseradish 	
chive butter cream	yuzu herb butter 	

surf & turf platter to share

hancock "2GR" wagyu flank, black onyx eye fillet, skull island king prawns, hand dived king scallops, half boston lobster, house fries, truffle aioli	345
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seafood platter to share

half boston lobster, humpty doo barramundi fillet, king scallops, baked oysters, skull island prawns, fremantle octopus	235
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from the sea

humpty doo barramundi fillet 200gm	56
salmon cutlet 300gm	64





from the farm

bangalow sweet pork rack chop 300g	62
grain-fed australian white alba lamb rack 300g	95
corn-fed spatchcock chicken 600g	58

side dishes

house fries, truffle mayonnaise	16
roasted butternut squash, pumpkin seeds, feta	 16
green asparagus, balsamic, pine nuts	   16
divella gomiti pasta, "mac & cheese", aged cheddar	16
potato cream gratin, raclette cheese	 16
charred broccolini, egg crumb, burnt butter	16
onion rings, beer battered	16
mushrooms, bacon, parsley, black garlic	16

add ons

hand dived scallops 	24	alaskan king crab leg 	55
half boston lobster 	48	foie gras	42
skull island king prawns 	48	roasted bone marrow 	18

石壁烤炉扁面包

坚果罗勒	14
黑大蒜黄油、康提奶酪	14
烟熏鲑鱼、明太子蛋黄酱	24
烤牛骨髓、斯蒂尔顿奶酪、长棍面包	22

开胃菜

波特菇、切达干酪、松子、芦笋、芝麻叶、焦化牛油	39
香煎鹅肝、黄油白萝卜、芦笋、西梅果泥	34
烤章鱼、阿根廷青酱、苹果黄瓜沙拉	28
生鲑鳟鱼片、红酒醋腌制、凤梨、雅拉河谷鲑鱼籽	28
扇贝、花椰菜、香草、鱼子酱、酸葡萄酱	34
鸡肉虾饺、鱼子酱、韭菜、小菠菜、海鲜泡沫	32

主菜

煎熏鸭胸肉、鸭肝、炖扁豆、杏仁、杏果酱、波特酒汁	54
bangalow sweet 五花肉、菜豆、苹果香草酱、香肠汁	48
南极犬牙鱼、味噌釉、舞茸、豌豆卷须、韭菜、味噌泡沫	74
一羊二吃、杜卡香料、熏茄子、苹果黄瓜沙拉、孜然汁	72
谷饲牛小排骨、红洋葱、马铃薯泡沫、黑松露	68
花椰菜烩饭、豌豆水芹、马斯卡彭奶酪、帕尔玛饼干	38

澳洲手选烤牛排

hancock “2 GR” 纯血统和牛

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牛臀肉牛排 300g	98
西冷牛排 200g	146
肋眼牛排 200g	146
里脊牛排 150g	112

澳洲 black onyx 200 天谷饲牛

black onyx is pure black angus beef, impeccably bred, reared and nurtured to precise specifications to create exceptional cuts. the cattle is grain-fed for a minimum of 200 days.

西冷牛排 200g	89
肋眼牛排 200g	115
里脊牛排 150g	104

bass strait 草饲

peacefully raised on rye grass and clover, bass strait cattle is 100% grass-fed & free range. natural state hanging method ensures premium grass-fed cuts.

西冷牛排 200g	72
肋眼牛排 250g	82
里脊牛排 200g	78

日本和牛

枥木西冷牛排 A4 200g	146
枥木肋眼牛排 A4 200g	146

共享带骨牛排

hancock “2GR” 西冷和牛 1.2kg	360
stockyard 谷饲肋眼牛排 1.2kg	298
stockyard 谷饲大丁骨牛排 1kg	278

酱汁

蘑菇酱	黑胡椒酱	红酒酱
蛋黄酱	辣根酸奶油	
韭菜黄油奶油	柚子香草黄油	

共享海陆拼盘

hancock “2GR” 和牛侧腹牛排、black onyx 里脊牛排、骷髅岛大虾、帝王扇贝、半只波士顿龙虾、薯条、松露蒜泥蛋黄酱

345

共享海鲜拼盘

半只波士顿龙虾、鲑鱼柳、帝王扇贝、焗烤生蚝、骷髅岛大虾、章鱼

235

烤海鲜

humpty doo 鲑鱼柳 200gm	56
鲑鱼柳 300gm	64

农养

bangalow sweet 带骨猪排 300g	62
谷饲带骨羊排 300g	95
谷饲童子鸡 600g	58

配菜

薯条、松露蛋黄酱	16
胡桃南瓜、南瓜籽、菲达奶酪, 味增	16
芦笋、葡萄醋、松子	16
焗烤奶酪通心粉	16
焗烤马铃薯泥、瑞士奶酪	16
小西兰花、鸡蛋、牛油	16
洋葱圈、啤酒面糊	16
炒蘑菇、培根、欧芹、黑大蒜	16

添加

帝王扇贝	24	阿拉斯加帝王蟹腿	55
半只波士顿龙虾	48	鹅肝	42
骷髅岛大虾	48	牛骨髓	18

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