

CHEF’S DEGUSTATION

\$95 OR \$105 INCLUDING DESSERT

House sourdough with truffle butter and chutney

APPETISER

A taste of Imperial Blossom Wagyu MB+9

OR Natural oysters (2)

ENTRÉE

Peppered eye fillet beef carpaccio, lime mayonnaise, radish, Grana Padano

and garlic oil

OR Mooloolaba tiger prawns, garlic butter, lemon gremolata,

chipotle mayonnaise and lime

MAIN All mains served with creamy mash and greens

Beef eye fillet 200g

OR Fish of the day

OR Chimichurri marinade spatchcock

DESSERT

Crème caramel with almond biscotti and salted burnt caramel

OR Italian tiramisu with espresso reduction

OR Cheese selection with fresh and dried fruit

FOR THE TABLE

WARM STONE BAKED SOURDOUGH AND HOUSE FOCACCIA 16

Truffle butter and dips

HOUSE-MADE “FOCACCIA” 16

Stracciatella cheese, pistachio and basil pesto

CHARCUTERIE BOARD 28

Salami, dry-aged meats, grilled vegetables, capsicum, warm marinated olives, semi-dried tomatoes and house focaccia

SALT & PEPPER SQUID TENTACLE 28

Fresh lime, chilli, aioli mayonnaise

OYSTERS 6.5ea

Natural, Kilpatrick or with Béarnaise sauce

ENTRÉE

PEPPERED EYE FILLET BEEF CARPACCIO 32

Truffle mayonnaise, lime, watercress baby salad and pecorino cheese

MOOLOOLABA TIGER PRAWNS 32

Garlic butter, lemon gremolata, chipotle mayonnaise and lime

Additional prawns 13ea

IMPERIAL BLOSSOM WAGYU MB 9+ 46

Truffle mayonnaise, brioche, fermented cucumber and fennel salad

CARAMELISED ONION, PUMPKIN & POLENTA TART 28

Fetta crumbled, roasted capsicum puree, manchego cheese

FREMANTLE CHARGRILLED OCTOPUS 32

Panzanella salad and chimichurri sauce

CRISPY ZUCCHINI FLOWERS 24

Stuffed with cream cheese, saffron and sweet corn purée, slow cooked cherry tomatoes and coriander

MAIN

CHIMICHURRI MARINATED SPATCHCOCK 41

Sweet corn and smoked paprika salsa, edamame and toasted walnut salad

WARM SALMON OR TIGER PRAWNS SALAD BOWL 38

Asian greens, avocado, sweet corn, red cabbage, cashew nuts, quail egg

FRESH EGG FETTUCINE PASTA WITH RAGU 38

Lamb and mushroom “ragu”, shaved parmesan

VEGAN RAVIOLI 38

Stuffed with vegan cheese, kale, truffle and mushrooms in a spicy Napoli sauce with fresh basil

FROM THE GRILL

RIB-EYE ON THE BONE 450G 69

BEEF EYE FILLET 200G 44

SCOTCH FILLET 300G 44

T-BONE 400G 55

ANGUS BEEF RUMP MB 9+ 300G 44

WAGYU IMPERIAL BLOSSOM SCOTCH FILLET MB 9+ 200G 89

FISH OF THE DAY 41

ADD

Two roasted Mooloolaba tiger prawns 26

SAUCE

Shiraz-infused Red Wine Jus | Creamy Forest Mushroom | Pink Peppercorn Horseradish Crème Fraîche | Aromatic Herb Butter | Whole Grain Mustard

CHEF’S SIGNATURE SAUCE

Signature house-made burnt butter béarnaise 6

PREMIUM CUTS

“THE BACHELOR” BLACK ANGUS BEEF STRIPLOIN MB 3+ 65

“O’CONNOR” BEEF CUBE ROLL GRASS-FED MB 4+ 75

Premium cuts served with a side and sauce of your choice

SIDES

BBQ BROCCOLINI 14

Sweet soy sauce and sesame seeds

CHARGRILLED PUMPKIN 16

Yoghurt, chive oil and toasted hazelnuts

GRILLED EGGPLANT 14

Chilli, confit garlic and parsley

SIGNATURE CRUNCHY FRIES 14

Parmigiano cheese and truffle oil

FRESH GRILLED CORN 16

Chimichurri sauce

HOUSE LEAF SALAD 12

With blistered cherry tomatoes and mustard dressing

CREAMY POTATO MASH 12

With aromatic crumble

SAGE, PUMPKIN AND POTATO MINI GNOCCHI 16

Burnt butter and manchego cheese

BAKED CAULIFLOWER 18

Bacon and honey

DESSERT

SIX ACRES CHEESECAKE 18

White chocolate and pistachio cheesecake and fresh raspberries

ITALIAN TIRAMISU 18

Espresso reduction, cocoa powder

CRÈME CARAMEL 16

Almond biscotti, salted burnt caramel

SIGNATURE CHEESE BOARD 32

Dried fruit and nuts, lavosh, grissini and strawberries

*Please note that we are unable to split bills.