

CHEF’S DEGUSTATION

2 COURSES (+ APPETISER) \$95*
3 COURSES (+ APPETISER) \$105*

House sourdough with truffle butter and dips

APPETISER

A taste of Imperial Blossom Wagyu MB+9
OR Natural oysters (2)

ENTRÉE

Peppered eye fillet beef carpaccio, truffle mayonnaise, lime, green salad and Grana Padano
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, 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, green salad and Grana Padano	
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, Grana Padano	
FREMANTLE CHARGRILLED OCTOPUS	32
Panzanella salad, radicchio 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
Broccoli, edamame, 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+ 300G	65*
“O’CONNOR” BEEF CUBE ROLL GRASS-FED MB 4+ 300G	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 Grana Padano	
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 notify your waiter of any allergies or dietary needs.

*No other offer or discount applies.

We are unable to split bills | 10% Sunday surcharge | 15% public holiday surcharge.