Wagyu Lounge

Starters · also available after midnight

Vietnamese Spring Rolls $115
Minced chicken meat wrapped with mixed greens & sprouts then deep fried. Served with fresh mint, lettuce leaves & a sweet chili coriander sauce.

Wagyu San Choi Bau $155
Tender minced Wagyu beef, combined with mixed Asian spices, water chestnut & served with iceberg lettuce cups.

Wagyu 'Slider' Burgers - 4 pcs $115
Mini flame grilled Wagyu beef patty, on a sesame seed bun, with sliced tomato, iceberg lettuce, onion and mayonnaise. Served with French fries. $110 for four (minimum qyt.) $20 for each after that.

Thai Coconut Prawns $180
Succulent Tiger prawns coated in shredded coconut then deep fried 'til crisp & golden. Served with a peanut satay dipping sauce.

Prawn & Crab Salad $195
Jumbo Pacific King Prawns & Lump Crabmeat, served with a tomato, avocado & red onion salsa, lemon wedge & Marie Rose sauce.

Blackened Ahi Tuna $135
Fresh tuna pieces tossed in out special Cajun seasoning & quickly pan seared. Served with a spicy Louisiana sauce.

Smoked Salmon & Goat Cheese Rolls $125
Goat cheese & red grapes wrapped in smoked salmon then rolled in crushed pistachio nuts. Served with a pesto sauce & baby spinach garnish.

Haloumi & Capsicum Kebabs $135
Grilled skewers of haloumi cheese, red & yellow capsicums & red onion. Drizzled with warm pesto.

Vegetarian Dumplings with Thai Red Curry Sauce $85
Sautéed fresh vegetable dumplings, deep fried & served with a Thai red curry sauce.

Flame Seared Rock Salt Wagyu Beef Skewers $180
Mouth watering, flame-grilled Wagyu beef strips, seasoned with rock salt and cracked black pepper. Served with our tasty Bundaberg Rum BBQ sauce.

Soft Shell Crab & Avocado Rolls $135
Deep fried soft shell crab, wrapped in rice paper with shredded Asian veggies and avocado. Served with sweet chili dipping sauce.

Calamari in Japanese Bread Crumbs $135
Deep fried Calamari rings in Japanese breadcrumbs. Served with garlic aioli & Marie Rose sauce.

Spicy Chicken Quesadillas $115
Soft tortillas filled with spicy chicken, peppers, and mixed cheese. Grilled then served with salsa, guacamole, & sour cream. Vegetarian option available.

Tofu Satay Skewers $95
Crispy fried tofu skewers, drizzled with satay peanut sauce and served on a bed of bean sprouts.

Suicide Chicken Wings small $60 / large $105
Plump juicy wings cooked to perfection & dipped in our spicy pepper sauce.

Nachos Grande $135
Nachos 'big' style baked with pepper jack cheddar & heaped with sour cream, salsa, guacamole, black olives, and jalapenos. Add Wagyu chili con carne $35 extra.

'Mini' Veggie Samosas $80
Indian spiced vegetable, potato & cashew nut mix, wrapped in pastry then deep fried. Served with a mint yoghurt sauce.

Deep Fried Camembert $105
Camembert cheese triangles, bread crumbed then deep fried for a really healthy appetizer! Served with a sweet plum dipping sauce

Stadium Fries $70
A big bowl of thick cut fries tossed in Cajun seasoning & served with maltvinegar. Add cheese $10 extra. Add Chili Con Carne $30 extra

Mezze Plate small $85 / large $160
Hummus, Baba Ganoush, Tatziki, marinated feta cheese, mixed olives, and toasted pita bread

Soup & Bread

Chef's Daily Soup $65

Wild Mushroom Camembert $130
Baked Camembert cheese wheel, topped with wild field mushroom fricassee & served with wafer-thin crispy toasties & thick cranberry sauce.

Garlic Bread $60
Long sliced French baguette brushed with Chef's special garlic herb butter then crispy baked. Add cheese $15 extra.

Bruschetta $65
Thin sliced baked French bread, loaded with chopped tomato, garlic, olive oil and fresh basil, then sprinkled with grated parmesan. Add Buffalo Mozzarella extra $40

Main

Chicken Tikka Fajitas $145
Sizzling Chicken Tikka pieces on a hot plate, with onions & peppers. Served with soft tortillas, garlic sauce & mint yoghurt.Veggie Fajitas available.

Veggie Puff Pie $120
Mixed seasonal vegetables with baked in a creamy béchamel sauce topped with crispy golden puff pastry. Served with a garden salad.

Chicken Saltimbocca $150
Chicken breast topped with fresh sage butter and Parma ham, & then pan fried. Served with a lemon butter sauce, double cream mash & baby asparagus.

Roasted NZ Lamb Rack $295
Kiwi roast rack of lamb, rubbed in rosemary and garlic. Served with roast potatoes, minted peas & beans, with a rich rosemary gravy & a side of fresh mint sauce.

The 'Lounge' Steak-Frites $365
10oz US Certified Black Angus Rib Eye, grilled & served with French fries, Portobello mushroom, grilled asparagus & béarnaise sauce.

Flame Grilled 8oz Wagyu Fillet /Sirloin $540
The best steak in town – served on a grilled Portobello, with your choice of side dish.

NZ Beef Tenderloin $220
Juicy fillet of beef grilled to perfection the way you like it. Served on a Portobello mushroom, with your choice of side dish & sauce.

Bundy Rum Glazed Pork Rib Rack half rack $185 / full rack $335
Baby back pork ribs, flame grilled and coated with our own Bundaberg Rum Glaze sauce. Served with corn on the cob & fat chips

Grilled Snapper $180
Fresh Snapper fillet grilled, then drizzled with a garlic, lemon and caper sauce. Served with double cream mash & broccoli.

Veal Schnitzel "Aussie Style" $245
Thin tender slices of veal encrusted in our own special blend of herbed crumbing, lightly pan fried & served with French fries, Milanese tomato sauce and lemon squeeze wedges.

Poached Salmon Fillet $155
Fresh Atlantic salmon, served with boiled new potatoes, a garden salad & a lemon dill Crème Fraîche sauce.

Slow Braised Lamb Shanks $260
Tender lamb shank braised to perfection in rich meat gravy. Served with double cream mash & honey sesame carrots.

Side Dishes $40

- Double cream mash
- Wasabi Mash
- Garlic Chili Fat Chips
- French Fries
- Honey carrots
- Steamed Broccoli
- Green Beans & Peas
- Grilled Asparagus
- Creamed Spinach
- Garden Salad

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Salads

Nicoise Salad $140
Grilled tuna fillet, on a salad of romaine lettuce tossed in citru vinaigrette with French beans, boiled new potatoes, slice boiled egg, silver anchovy, kalamata olives & cherry tomatoes.

Caprese Salad $140
Sliced Italian Buffalo mozzarella cheese with plum tomatoes & fresh basi leaves, drizzled with extra virgin olive oil, balsamic reduction & sprinkled with sea salt.

Wagyu Cobb Salad $145
Wagyu beef strips, boiled egg, avocado, crispy pancetta, cherry tomatoes, crunchy herb croutons & Danish blue cheese, over a mixed green salad tossed in your choice of dressing: Vinaigrette, balsamico, or blue cheese.

Greek Salad $115
Romaine lettuce, sliced bell peppers, red onion, cherry tomatoes, cucumber, kalamata olives, tossed in balsamic vinaigrette – topped with feta cheese and sprinkled with fresh oregano. Add lamb fillets $55 or chicken $30 extra.

Thai Papaya Salad $95
A salad of green papaya, with our sweet & spicy Thai dressing – topped with a peanut sprinkle, fresh coriander, cherry tomatoes, and chilies! Add beef $40 or King prawns $80 extra.

Smoked Salmon & Feta Salad $130
A rocket salad, tossed in a lemon dill dressing & topped with heaps of smoked salmon, cherry tomatoes, cucumber & feta cheese.

Baby Spinach, Blue Cheese, Walnut & Pear $120
Baby Spinach, tossed with walnuts, pear slices & crumbled blue cheese. Finished with a raspberry balsamic dressing.

Classic Caesar Salad $105
Romaine lettuce tossed in home made Caesar dressing – with silver anchovies, crispy pancetta, parmesan shavings and oven baked herb croutons. Additional toppings chicken($30), beef($40), grilled salmon($50), or grilled King prawns ($80).

Mediterranean Chicken & Cous - Cous Salad $135
Flame-grilled veggies & chicken strips on top of tabouleh style cous cous, in a tortilla bowl. Drizzled with mint yoghurt dressing & served with a Greek side-salad.

Burgers and Sandwiches

All sandwiches served with French Fries & a mixed salad garnish

Toasted B.L.T $115
Layers of crispy bacon, iceberg lettuce, sliced tomato & mayonnaise. Served on toasted white bread. Add chicken $30 extra.

Roasted Veggie & Manouri Cheese Burger $135
Roasted veggies marinated in olive oil, with grilled Greek manouri cheese & harissa mayonnaise.

Wagyu Burger .....”Like No Other” $150
100% grilled Wagyu beef patty, on a toasted bap, served simply with sliced tomato, iceberg lettuce, onion and mayonnaise. Your choice of cheddar, Swiss, or blue cheese.
Add 2 additional toppings: mushrooms, beetroot, egg, bacon($15), guacamole, pickles, jalapenos.

Steak Sandwich Supremo $160
Flame grilled Wagyu beef on crisp baked Turkish bread with your choice of cheddar, Swiss, or blue cheese.
Add 2 additional toppings for $10: mushrooms, beetroot, egg, guacamole, pickles, & jalapenos. Add bacon $15.

Grilled Chicken Breast Sandwich $135
Juicy grilled chicken breast served between toasted Turkish bread, with bacon, mushrooms, Swiss cheese, & BBQ sauce.

Pastas

Wagyu Spaghetti Bolognaise $145
The legendary Wagyu beef bolognaise sauce, tossed with spaghetti & finished with freshly shaved parmesan – served with garlic bread.

Fettuccini Salmon $150
Fettuccini pasta cooked in a creamy white sauce, with fresh salmon pieces. Topped with capers.

Spaghetti Alio Olio $105
Spaghetti lightly sautéed in extra virgin olive oil, white wine, fresh garlic and chili flakes.

Spaghetti Carbonara $120
The heart stopping classic....spaghetti pasta tossed in a cheesy egg sauce, with bacon & sautéed onion. Topped with gratedparmesan.

Penne Arrabiatta $125
A rich tomato sauce, with fresh smashed garlic cloves & a splash of 'spice fire', tossed with penne pasta. Add chicken $35 extra.

Blue Swimmer Crab Linguini $145
Blue swimmer crab meat sautéed with olive oil, fresh garlic, chili flakes, herbs, white wine & tossed with linguini pasta.

Risottos:
Prawn & Green Pea $165
Pumpkin & Sage $115
Mixed Mushroom $115

Lobster Linguini $280
Linguini pasta tossed in Pernod infused cream sauce, with succulent lobster meat.

Pizza · also available after midnight

Pizza Margarita $115
Fine Italian tomato sauce, mozzarella cheese & fresh basil leaves on a crispy light pizza base.

Pepperoni $130
Thinly sliced spicy Italian salsiccia on a Margarita pizza

Pizza Parma $155
Topped with Parma ham and feta cheese, finished with shaved parmesan & rocket, then drizzled with extra virgin olive oil.

Angry Prawn $195
Classic Margarita topped with chili infused king prawns, rocket, & parmesan shavings then drizzled with chili oil.

Green Garden Deluxe $135
Char grilled eggplant, zucchini, roast peppers, field mushrooms & oven roasted cherry tomatoes and baby spinach - topped with feta cheese crumble & drizzled with garlic pesto sauce.

Pesto Chicken $140
Flame grilled chicken breast, marinated in pesto sauce, on a Margarita base, with feta cheese, then topped with baby spinach leaves.

Sauces and Toppings

Café de Paris butter, Blue cheese, Pepper gravy ,Mushroom, Béarnaise

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All Prices are Subject to a 10% Service Charge