



SOUP & BREAD

Chef’s Soup of the Day	\$ 65
Garlic Butter & Herb Baguette	\$ 65
Tomato, Olive & Goats Cheese Bruschetta	\$ 75

STARTERS

Whole Baked Camembert in a box granary toasts and cranberry reduction	\$175
Wagyu San Choi Bau minced wagyu beef, slow cooked with asian spices and water chestnuts - served with iceberg lettuce ‘cups’	\$165
Flame Grilled Wagyu ‘Slider’ Burgers on a sesame seed bun, with dill pickle coleslaw and spiced tomato sauce - served with french fries	\$135
Chicken Liver Pâté with toasted brioche, tomato onion chutney and cornichons	\$165
Prawn & Avocado Cocktail in marie rose sauce - served with a side of granary bread	\$165
Blackened Cajun Spiced Ahi Tuna with a spicy louisiana sauce	\$140
Grilled Haloumi & Vegetable Filo ‘Stack’ drizzled with gremoulata	\$140
Flame Grilled Wagyu Beef Skewers with wasabi cream	\$210
Wok Fried Calamari with roasted garlic aioli and marie rose sauce	\$140
Pan Seared Pancetta wrapped Scallops on cauliflower puree, with lemon beurre blanc	\$195
Parmesan Crusted Cauliflower with blue cheese dipping sauce	\$110
Maryland Crab Cakes with mesclun salad and tartar sauce	\$165
SALADS	
Prosciutto, Fig & Persian Feta Salad with mixed leaves, tossed in a honey lemon vinaigrette	\$175
Salad Niçoise grilled pepper tuna steak, with mesclun, french beans and new potatoes, tossed in citrus vinaigrette and topped with sliced egg and silver anchovies	\$150
Burrata Mozzarella & Heirloom Tomato Salad with rocket, drizzled with extra virgin olive oil and aged balsamic reduction	\$170
Wagyu Café Cobb Salad – Beef <u>or</u> Chicken romaine lettuce, boiled egg, avocado, crispy pancetta, vine tomatoes, herb croutons and crumbled blue cheese choice of dressing: vinaigrette, balsamico <u>or</u> blue cheese	\$155
Roasted Pumpkin, Beetroot & Goats Cheese Salad mesclun, cucumber and cherry tomatoes, tossed in balsamic vinaigrette and topped with baked goats cheese and fresh mint	\$125
Chili Prawn, Mango & Avocado Salad mesclun, cherry tomatoes, beansprouts and coriander, in spicy sweet lime dressing	\$160
Mediterranean Chicken & Cous Cous Salad with grilled vegetables and mint yoghurt dressing	\$145
Vietnamese Chicken Salad shredded chicken, glass noodles, cabbage, carrots, cucumber, cherry tomatoes, red chilies, mint and coriander, topped with fried shallots and peanuts	\$135
PIZZA	
Pizza Margarita italian tomato sauce, buffalo mozzarella and basil	\$120
The Italian parma ham, gorgonzola, caramelized onions and sweet basil	\$145
The Rustica porcini mushrooms, goats cheese, sundried tomatoes, thyme and rocket	\$135

MAIN COURSE

Chicken Tikka Fajitas soft flour tortillas, garlic sauce and mint yoghurt veggie fajitas available	\$150
Chicken Saltimbocca french fries, grilled asparagus and lemon butter sauce	\$180
The ‘Cafe’ Steak & Chips 10oz US certified black angus rib eye - with french fries, portobello mushroom, grilled asparagus, roast vine tomatoes and béarnaise sauce	\$375
Flame Grilled 8oz Wagyu Fillet/Sirloin on a grilled portobello, with your choice of one side dish and sauce	\$615
NZ Beef Tenderloin with your choice of one side dish and sauce	6oz/8oz \$200/\$245
Hickory Smoked BBQ Pork Ribs potato wedges, coleslaw and corn on the cob	Half \$195 Full \$355
Beer Battered Fish ‘n’ Chips hand cut chips, green pea puree and tartar sauce	\$150
Veal Schnitzel “Aussie Style” french fries, mesclun salad and milanese tomato sauce	\$255
Herb Poached Salmon Fillet on quinoa salad, baby asparagus and avocado & mango salsa	\$165
Pan Roasted Lamb Rump minted cous cous, green beans, ratatouille and jus	\$225
Side Dishes \$55 each double cream mashed potatoes steamed <u>or</u> creamed spinach steamed broccoli potato dauphinoise wasabi mashed potatoes mixed salad minted green beans & peas steak house fries garlic mushrooms grilled asparagus w/béarnaise sauce french fries ratatouille Sauces & Toppings café de paris butter, blue cheese sauce, black pepper sauce, mushroom sauce, béarnaise sauce, milanese sauce, pesto	
BURGERS & SANDWICHES	
all sandwiches served with steak house fries and mixed salad	
Grilled Chicken B.L.T. Burger add: avocado <u>or</u> provolone cheese \$15 extra	\$135
‘Pulled’ Pork Ciabatta peach chutney, rocket and sage & onion stuffing	\$135
Wagyu Burger ... “Like No Other” with your choice of cheddar, swiss or blue cheese includes 2 additional toppings: mushrooms, beetroot, fried egg, dill pickles, jalapenos <u>or</u> bacon(extra \$15)	\$160
Wagyu Steak Sandwich on crisp baked turkish bread, with bacon, lettuce, tomato, red onion and bbq mayo add 2 additional toppings for \$10: mushrooms, beetroot, fried egg, dill pickles or jalapenos	\$170
PASTAS	
all pastas served with toasted garlic herb focaccia bread	
Wagyu Spaghetti Bolognese rich wagyu beef sauce, topped with shaved parmesan	\$155
Creamy Dill Fettuccini Salmon topped with capers and shaved parmesan	\$160
Portobello Mushroom Ravioli on pumpkin puree, topped with tomato concasse and parmesan	\$155
Spaghetti Aglio e Olio extra virgin olive oil, white wine, garlic and chili flakes	\$115
	with clams \$150
Lemon Butter Farfalle tossed with sun blush tomatoes, bocconcini, baby spinach, broccolini and topped with pine nuts and shaved parmesan	\$135
Blue Swimmer Crab Linguini sautéed with olive oil, garlic, chili flakes and white wine	\$155
Wagyu Bushies’ Lasagne wagyu beef lasagne - served with mixed salad	\$165
Risottos:	
scallop, pancetta and minted green pea	\$175
pumpkin, asparagus, sage and ricotta	\$125
wild mushroom, drizzled with truffle oil	\$135