

**Entrée**

|   |                              |
|---|------------------------------|
| Sydney Rock Oysters or Pacific Oysters                                | 1 Doz. 35.00 - 1/2Doz. 21.00 |
| Served with a Red Wine and Eschallot Dipping Sauce                    |                              |
| Mushroom Soup with Truffled Flan and Herb Croutons                    | 18.00                        |
| Salmon Tartare and Avocado Mille Feuille with Tomato Confit           | 24.00                        |
| Twice Baked Goat Cheese Soufflô with Pear, Walnuts and Tomato Caramel | 22.00                        |
| Open Ravioli with Poached Prawn, Crabmeat, Mussels and Bisque Sauce   | 29.00                        |
| Port Wine Jellied Chicken Liver Parfait with Sourdough Crispy Toast   | 24.00                        |

**Mains**

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| Sautôed Mushroom and Porcini Risotto with a light Goat Cheese and Thyme Froth                                     | 28.00 |
| Slow Roasted "Margret" Duck Breast on a Bed of Lentils with Spinach and Truffled Poached Egg                      | 38.00 |
| Free Range, Corn Fed, Wimmera, VIC  |       |
| Oven Roasted Lamb Rump with Minted Cous Cous, Tomato Confit and Rosemary Chorizo Jus                              | 38.00 |
| Free Range, Pasture Fed, Poll Dorset - Texel Cross, Riverina, NSW   |       |
| Steamed Barramundi Roulade with Zucchini Ribbons, Shellfish Tortellini and a Mulled Wine Glaze                    | 38.00 |
| Wild, Saltwater, Cairns, QLD  |       |
| Pan-fried Whole Snapper served with Asian Green, a Melange of Ginger, Bamboo Shoots, Leeks and a Sesame Soy Glaze | 38.00 |

**From The Grill**

Please allow a minimum of 25 minutes, due to the size of our steaks and, as "Prime" Steaks are rested for 1/2 their cooking time. Should you have a time constraint we can "Butterfly" your steak to reduce its cooking time.

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|---|-------------|
| Sirloin (400g), Dry Aged, Yearling, 80-100 days Grainfed, Angus-Hereford Cross, Gympie, QLD     | 43.00       |
| Prime Fillet (250g), Yearling, 100-120 days Grainfed, Angus-Hereford Cross, New England, NSW    | 46.00       |
| Rib Eye (400g), Dry Aged, Yearling, 80-100 days Grainfed, Angus-Hereford Cross, Gympie, QLD     | 43.00       |
| T-Bone (800g/500g), Dry Aged, Yearling, 80-100 days Grainfed, Angus-Hereford Cross, Gympie, QLD | 52.00/43.00 |

Your choice of Steak is grilled to your requirements and served with a Confit of Truss Tomato and your choice of Potato and Sauce

**Potato Options**

Potato Puree  
Gratin Potato

**Sauce Options**

Red Wine Jus  
Jus Corset  
Béarnaise  
Mustard Selection

Chateaubriand (550g), Served with Pommes Boulangere, Fondue of Eschalot, with Bone Marrow and Sauce Bordelaise (For Two)  
110.00

(Please allow a Minimum of 35 Minutes)

Yearling, 100-120 days Grainfed, Angus-Hereford Cross, New England, NSW

**All "Prime" Meat is MSA Graded**

At Prime we use grain fed Angus-Hereford Yearlings after they have been carefully selected based on characteristics such as PH balance, meat colour, weight for maturity, muscle score in the rib eye area, marbling and fat distribution. We have found that

Angus-Hereford grain fed yearlings provide us with an exceptional product that is innately tender flavoursome and juicy.

We then dry age the Angus-Hereford meat on the bone for 4 weeks, in a temperature and humidity controlled cool room to break down

the fibres in the meat, tenderize it and allow the natural meat flavours to intensify. The dry aging process is expensive as apart from

the additional cost of handling the meat, the meat loses between 20% to 25% of its weight during this process.

Our Prime fillet is the only cut of meat we do not dry age as the tenderloin does not have any protective tissue, and the dry aging process is

too harsh for this cut of meat. Also, the benefits of dry ageing beef tenderloin are negligible compared to other cuts of meat.

**All "Prime" Fish is Sashimi Grade and "iki-jimi" Spiked ("Brain Spiked") or by using percussion stunning.****Side Dishes**

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|--|-------|
| Green Beans with Olives, Anchovy and Chilli      | 10.50 |
| Sautôed Mushrooms and Parsley                    | 10.50 |
| Mixed Leaf and Herb Salad                        | 9.50  |
| Rocket and Parmesan Salad                        | 9.50  |
| Pan Fried Chat Potatoes with Garlic and Rosemary | 9.50  |
| Chips  | 8.50  |

Head Chef:

Iwao Yamanishi