



## 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

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.

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 percussive stunning.

## Side Dishes

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