























## 665°F CLASSIC APPETISERS

  <b>Applewood Smoked Burrata</b> 25 Cameron Highlands Heirloom Tomatoes, Apple Balsamic Vinegar, Basil
  <b>Classic Beef Tartare</b> 30 Dijon Mustard, Capers, Toasted Sourdough
  <b>Amberjack Ceviche</b> 30 Tangerine, Charred Shishito Pepper, Sea Grapes
<b>Grilled Australian Octopus</b> 30 Laksa Verde, Piquillo Pepper, Sea Herbs, Black Olive Oil
   <b>Crispy Jumbo Lump Blue Swimmer Crab Cake (4 pcs)</b> 30 Black Garlic Aioli, Crispy Garlic










## SALADS

   <b>Caesar Salad</b> 18 Croutons, Pancetta, Smoked Quail Egg
 <b>Locally Grown Rocket</b> 20 Shaved Fennel, Golden Raisins, Nuts & Seeds, Citrus Vinaigrette
  <b>Grilled Broccoli Rabe</b> 20 Organic Avocado, Tri-coloured Quinoa, Hazelnut, Labneh

## SOUPS

   <b>Langoustine Bisque</b> 25 VSOP Cognac, Saffron Rouille
  <b>Red Kuri Squash Bisque</b> 20 Pistachio Pesto

## FROM THE OCEAN

 <b>Fish of the Day, Burnt Lettuce Velouté, Sea Herbs</b> 48
  <b>Kombu Grilled South Patagonian Toothfish, White Miso, Burnt Lime</b> 58
   <b>MSC-certified Maine Lobster, Garlic Butter</b> 325/650g 44/88
   <b>Wild-caught Tiger Prawns from the Indian Ocean, Burnt Lime</b> 3 pcs 68

## THE "PIRA" CHARCOAL OVEN

Imported from Barcelona, the PIRA Oven, fired by a potent mix of charcoal and wood, reaches a scorching 665 degrees Fahrenheit. This culinary marvel seamlessly blends the precision of an oven with the soul of a barbecue, delivering dishes infused with genuine grilled flavours and the tempting aroma of barbecued goodness.

## MEAT

<b>O'Connor Angus Beef, Southern Australia</b> <b>Pasture-fed, Free-range</b> Ribeye 300g 68
<b>Great Southern Pinnacle Beef, Southern Australia</b> <b>Premium Grass-fed</b> Flank Steak 200g 48 Tenderloin 160g 88
<b>USDA-certified Prime Beef, Texas, U.S.A.</b> <b>180 - 200-day Corn-fed</b> Tenderloin 200g 68 Ribeye 300g 78
 <b>Ranger Valley 'Black Market' Pure Black Angus Beef, Australia</b> Flat Iron Steak, Marble Score 5+ 200g 48
<b>Stockyard F1 Cross-bred Wagyu, Australia</b> <b>400-day Grain-fed</b> Sirloin, Marble Score 6-7 300g 168
 <b>N34 Garnet Full Blood Wagyu, Tokachi Hokkaido, Japan</b> <b>2-year-fed with 17 Herbs</b> Striploin, Marble Score 10-12 150g 108
<b>Apart from beef</b> Lumina Lamb Double Chop, Cap On, New Zealand 300g / 2 pc 58 Lumina Lamb Rump, Cap On, New Zealand 200g 34 Corn-fed Chicken, Savel, France 450g / Half 28 Bangalow Sweet Pork Chop, Australia 450g 48
<b>Seasoning (Choose One)</b> Classic Sea Salt & Single Estate Kampot Pepper 665°F House Rub – Cumin, Garlic, Cayenne
<b>Sauce (Choose One)</b>   Nam Jim Pesto  Steak Compound Butter   Caramelised Shallot & Black Garlic Jus  Red Wine Jus

## FROM THE GARDEN

   <b>Sunchoke Risotto, Charred Broccolini, Candied Pine Nuts, Chives</b> 32
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## SIDES

  <b>Triple-cooked Kipfler Potatoes, Rosemary</b> 15
 <b>Mashed Potatoes, Brown Butter</b> 15
   <b>Signature Truffle &amp; Seaweed Fries</b> 18
 <b>Organic Green Asparagus, Shallots, Extra Virgin Olive Oil</b> 18
 <b>Charred Locally Grown Broccolini</b> 15
 <b>Chipotle Maple Corn Ribs</b> 15
 <b>Roasted Organic Cauliflower, Pomegranate Molasses &amp; Yoghurt</b> 15
   <b>Sautéed Seasonal Mushrooms, Aged Sherry Vinegar</b> 15

## CHEESE

  <b>Selection of Premium Affinated Cheeses</b>
Selection of Three 32
Selection of Five 48

## DESSERTS

   <b>Whisky Flambéed Baked Alaska (For Two)</b> 28 Japonaise Sponge, Iced Nougat, Pistachio Ice Cream, Passionfruit Sorbet
  <b>Organic Apple &amp; Cranberry Crumble, Macadamia, Sulawesi Vanilla Ice Cream</b> 18
  <b>Smoked Grand Cru Chocolate Ganache Tart, Vanilla Chantilly</b> 18
  <b>Pineapple Tarte Tatin, Gula Melaka, Coconut Ice Cream</b> 18
 <b>Homemade Ice Cream &amp; Sorbet</b> <b>Per Scoop</b> 6 (Please check with our team for daily selection)
 <b>665°F Affogato</b> 12 Sulawesi Vanilla Ice Cream, Nespresso Coffee