

ROCK BAR | BURGER & STEAKHOUSE



CORONARITA | SOMERITA
HAPPY HOUR \$18



BEER BUCKET DEALS
HAPPY HOUR TIGER CRYSTAL \$42



HAPPY HOUR \$12

STELLA ARTOIS & HOEGAARDEN
HOUSE RED & HOUSE WHITE
PROSECCO
MONDAY TO FRIDAY TILL 7PM



OPEN TILL
LATE DAILY

HAPPY HOUR NOT VALID
ON WEEKENDS & PH



APPETIZERS

Mango habanero Wings	12
Hot Buffalo Wings	12
Soup of the Day	10
Lobster Bisque	16
Mozzarella Sticks with Blue Cheese Dip	12
Spicy Garlic Hummus with Pita Bread	12
Lamb Kofta Kebabs	16
Slow cooked lamb kofta served with Tzatziki	
Garlic Prawn	18
Tiger prawn, chipotle chili, Italian basil, white wine, garlic, butter with crispy bread	
Shrimp and Mushroom	18
Tiger prawn, mushroom, mesclun, heirloom tomato, chili, garlic	
Sautéed Mussels	18
Blue mussels, heirloom tomato, chili, garlic, white wine with crispy bread	
Jumbo Lump Crab Cake	16
Handmade crispy crab cake with horseradish cream	
Crispy Calamari	16
Golden fried calamari served with spicy ranch	
Hot Chicken Skewers	16
Juicy chicken, homemade spicy sauce, mesclun, blue cheese dip	
Steak Nachos	20
Crispy tortilla chips layered with spicy salsa, melted cheese, sour cream and rib-eye steak	
Ravioli with Grilled Octopus	20
Four cheese ravioli, light tomato cream sauce topped with grilled octopus	
Burrata Caprese	28
Burrata cheese, fresh heirloom tomato, Italian basil, arugula and balsamic	
Freshly Shucked USA Pacific Oysters 6pcs	32
Oyster Rockefeller 6pcs	42
Fresh oysters au gratin with herbs and spinach	
Snack Platter	44
Crispy buffalo wings, crispy calamari, crab cake, truffle fries and jumbo onion rings	

SIDES & SALADS

French Fries	8	Mac & Cheese	14
Parmesan Truffle Fries	10	Sweet Potato Fries	10
Chicken Crisp	12	Onion Rings	10
Beet and Bocconcini Salad			16
Mini mozzarella balls, roasted beetroot, arugula, red pearl tomato, balsamic and olive oil			
Classic Caesar Salad			15
Crisp romaine lettuce, cherry tomato, parmesan, egg tossed in homemade Caesar dressing			
Add	Chicken +4	Beef +6	Prawns +6
Grilled Foie Gras Salad			19
Pan seared foie gras, baby rocket, blue berry, raspberry and red wine reduction			
Grilled Steak Avocado Salad			21
Mixed lettuce and fresh herbs drizzled with light sweet and spicy dressing, topped with grilled juicy rib-eye			

BURGERS & WRAPS

All burgers served with fries and coleslaw. Choice of brioche or multigrain.			
Cheesy Beef			22
Grass fed lean beef, lettuce, herbed mayo, Japanese cucumber			
Beef & Beetroot			24
Grass fed lean beef, brie, beetroot, lettuce, herbed mayo, Japanese cucumber			
Signature Beef			26
Grass fed lean beef, avocado, charred pineapple lettuce, herbed mayo, Dijon mustard, Japanese cucumber			
Chili Beef Addict			24
Grass fed lean beef, jalapenos, roasted peppers, aged cheddar, lettuce, chili relish, chipotle mayo, Japanese cucumber, Spanish onion			
Wagyu Wonder			26
100% premium wagyu, Dijon mustard, pickle, aged cheddar, egg mayo, Japanese cucumber, Spanish onion			
Black Truffle Wagyu			28
100% premium wagyu, truffle mayo, avocado, aged cheddar, lettuce, Japanese cucumber			
Classic Lamb			24
Grass fed lean lamb, lettuce, egg mayo, Japanese cucumber, Spanish onion			
Lamb & Avocado			26
Grass fed lean lamb, avocado, aged cheddar, lettuce, Dijon mustard, Japanese cucumber			
Spicy Chicken Chipotle			22
Grilled seasoned chicken breast, lettuce, beetroot, smoky chipotle mayo, Japanese cucumber			
Hot Bird			22
Chicken breast, jalapenos, egg mayo, lettuce, aged cheddar, Spanish onion, chili relish, Japanese cucumber			
Bird & Brie			24
Chicken breast, brie, avocado, charred pineapple, lettuce, Japanese cucumber			
Impossible Burger			24
Premium veggie pattie, beetroot, aged cheddar, avocado, lettuce, black truffle mayo, Japanese cucumber			
Mini Burger			24
Grass fed lean beef, lettuce. herbed mayo, Japanese cucumber			
Cod Fish Burger			32
Ocean cod fish fillet, Dijon mustard, horseradish cream, cheddar, lettuce, Japanese cucumber			
Chicken & Avocado Wrap			22
Grilled chicken breast, ranch, melted cheese, fries, coleslaw			
Grilled Beef Wrap			22
Juicy ribeye, ranch, melted cheese, fries, coleslaw			
ADD-ONS FOR BURGERS:			
Aged Cheddar		Brie	Avocado + 4
Beetroot		Egg	+ 4

STEAKS FROM THE GRILL

SERVED WITH HERBED BUTTER, SAUCE & 2 SIDES:

Prime Ribeye 250gm/300gm 200 days grain fed steak	38/44
Australian Sirloin 250gm 200 days grass fed steak	34
Black Angus Steak 250gm USDA prime black angus ribeye	42
Oyster Blade Steak 250gm 200days grain fed NZ flat iron steak	38
Grilled Baby Lamb Rack 250gm	38
Filetto di Manzo Angus 200gm 100 days grain fed organic USDA	48
Black Wagyu D-Rump 250gm 400 days grain fed full blood wagyu. MB 4/5	48
Wagyu Ribeye 250gm Japan, Kagoshima A5 wagyu ribeye	68

SHARING CUT

Angus YG-Grade OP Rib Bone-in 600gm	78
Wagyu & Lobster Black Wagyu D-Rump 250gm and half Boston lobster	78
Mixed Grill Mixed 200gm tenderloin, 250gm rib-eye, 250gm lamb rack, grilled chicken, 2pcs king prawns served with asparagus, Brussels sprouts, sweet potato fries and mixed salad	138
Ribeye Bone-in 1.1kg Signature black angus bone-in ribeye served with asparagus, mash potato, mesclun salad and two sauces	118

ALL STEAKS COME WITH HERBED BUTTER & SAUCE:

Bearnaise	Black Pepper
Red Wine Jus	Truffled Mushroom

SELECT YOUR TWO FAVORITE SIDES:

Truffle Fries	Garlic Mashed Potato
Fat Green Asparagus	Sautéed Brussels Sprouts

MAINS

Classic Fish and Chips	26
Roasted Grill Chicken Half grill chicken, mashed potato and fries	26
Chargrilled Salmon Grilled salmon, signature sides, citrus Béarnaise sauce	32
Black Cod Pan seared black cod, buttered asparagus, broccoli, mashed potato, Béarnaise sauce	34
Grilled Chicken and Shrimp Grilled chicken fillet and shrimp, mash potato, asparagus, truffled mushroom sauce	28
Boston Lobster Whole Boston lobster, asparagus, mesclun, Béarnaise sauce	58
Sea Bream Pan seared sea bream, buttered asparagus, broccoli, mashed potato, Béarnaise sauce	32
Devilleed Chili Prawns Tiger prawns, green peppers, red pearl tomato, onion, spicy tomato sauce served with pita bread	28
Old Fashioned Beef Stew Slow cooked ribeye, carrot, onion, mashed potato served with pita bread	26
Mediterranean Lamb Kofta Grilled lamb kofta, Tzatziki, mescun mix served with pita bread	28

PASTA & RISOTTO

Black Truffle Chicken and Mushroom Risotto Wild mushroom, grilled chicken, saffron with black truffle Mushroom sauce	26
Prawn Risotto King prawn with herb emulsion, saffron, lime	26
Seafood Risotto Mixed seafood, saffron, parmesan in light cream white wine	26
Creamy Norwegian Salmon Tagliatelle Norwegian salmon, garlic, white wine, lemon, capers, cream	26
Octopus Spicy Tomato Spaghetti Grilled Spanish octopus, sea salt, spicy tomato, chili, Italian basil, parmesan, extra virgin olive oil	26
Penne Burrata Burrata and homemade tomato sauce, baked with parmesan	28
Shrimp Tortellini Tiger prawns, tomato cream sauce, parmesan, Italian basil, dry white wine	26
Lamb Ragu Pappardelle Slow cooked lamb ragu, extra virgin olive oil, basil, pecorino	24
Prawn Aglio Oglio Spaghetti Tiger prawns, white wine, extra virgin olive oil, basil	26
Spicy Chicken Penne Chicken, spicy tomato, mozzarella, parmesan	24
Wagyu Beef Lasagne Slow cooked wagyu beef Bolognese, Pomodoro, béchamel, parmesan, Italian basil	26
Pappardelle with Wagyu Bolognese Wagyu Bolognese, red wine, Pomodoro, parmesan, Italian basil	26
Seafood Marinara Spaghetti Tiger prawns, squid, blue mussels, Hokkaido scallop in light Pomodoro	26
New Zealand Blue Mussels Tagliatelle Blue mussels in spicy white wine sauce	26
Lobster Tagliatelle Boston Lobster tail, spicy Arrabiata, cherry tomato, basil	38

KIDS MENU

Mac & Cheese	12
Fish & Chips	14
Mini Beef Burger	12
Bolognese Spaghetti	12

DESSERTS

Chocolate Lava Cake	14
Apple Crumble	14
New York Cheesecake	14

GELATO

Single Scoop	6
Vanilla/Chocolate/Salted Caramel	
Lemon Sorbet/Cookie & Cream	

BE SURE
TO INFORM OUR
FRIENDLY SERVER ON
THE DONENESS &
SAUCE FOR YOUR STEAK
ALONG WITH YOUR
2 SIDES



BAR MENU

DRAUGHT

	PINT 500ml	TOWER 3000ml
Stella Artois	15	78
Hoegaarden	15	78
Guinness	16	-
Sweetwater Hop Hash IPA	16	-
<i>Seasoned IPA 4.2% ABV with tropical citrus fruit flavors and one of a kind chewy, gooey, resinous mouthfeel</i>		
Sweetwater Extra Pale Ale	16	-
<i>Popular brew! Taste West coast style accentuated with a stimulating hop character</i>		
Little Creatures Pale Ale	16	-
<i>Hoppy, refreshing 5.2% ABV, citrus and stone fruit, balanced with specialty malts and a hint of bitterness</i>		

BEER BOTTLES

	BTL	BUCKET SPECIAL x5
Corona	12	49
Erdinger Weissbier	16	-
500ml		
Erdinger Dunkel	16	-
500ml		
Fucking Hell Pale Lager	14	-
Green Goblin Cider	16	-
500ml		
Peroni	12	49
Somersby Apple Cider	12	49
Tiger	12	49
Tiger Crystal	12	49
Peroni Libera 0.0%	9	

COCKTAILS

	GLASS	JUG 5 glasses
Aperol Spritz	16	-
Blue Moon Margarita	16	-
Blue Hawaii	16	-
Bloody Mary	16	-
Caiparinha	14	-
Caiparoska	14	-
Cosmopolitan	14	-
JagerBomb	16	-
Long Island Iced Tea	18	-
Negroni	16	-
Martini	15	-
Chocolate/Lychee/Dry/Espresso		
Margarita	16	65
Lime/Lychee/Mango/Strawberry		
Mojito	15	-
Classic/Lychee/Strawberry		
Old Fashion	16	-
Pina Colada	16	-
Singapore Sling <i>Best Seller</i>	18	-
Sangria Red	16	65
Summer Paradise	16	-
Tokyo Ice Tea	18	-
CoronaRita	22	-
Lime Margarita, Corona		
SomerRita	22	-
Lime Margarita, Somersby Apple Cider		

MOCKTAILS

Lemon Lime Bitters	7
Pink Panther	9
Shirley Temple	9
Virgin Colada	9
Virgin Mojito	9
Classic/Lychee/Strawberry	
Virgin Margarita	9
Lime/Lychee/Mango/Strawberry	

PREMIUM LIQUORS

Served neat, on the rocks or with your choice of mixer

	GLASS	BTL
GIN		
Bombay Sapphire	15	169
Hendrick's	16	179
Tanqueray N° Ten	17	189

RUM

Captain Morgan Spiced Rum	15	169
Malibu Coconut	15	169
Myers' Dark Rum	15	169

TEQUILA

Patron Silver	17	189
Patron Anejo	18	199

VODKA

Belvedere	15	179
Grey Goose	15	179

WHISKEY

Auchentoshan 12Yrs <i>single malt</i>	16	189
Balvenie 12Yrs <i>single malt</i>	17	219
Chivas Regal	16	189
Glenfiddich 12Yrs <i>single malt</i>	17	219
Jack Daniel's	16	189
Johnny Walker Black Label	16	189
Macallan 12Yrs <i>single malt</i>	18	229
Macallan 18Yrs Triple Cask Fine Oak	26	559
Nikka From The Barrel <i>51.4% abv</i>	16	189
Monkey Shoulder	16	189

LIQUER

Amaretto	14	Campari	14
Bailey's Irish Cream	14	Limoncello	15
Midori Melon	14	Kahlua	14
Pimm's No 1	14	Sambuca	15

SOFT DRINKS

Bitter Lemon	5	Coke	5
Dry Gingerale	5	Coke Zero	5
A&W Root Beer	5	Coke Light	5
Iced Lemon Tea	5	Soda	5
Tonic (<i>Schwepps</i>)	5	Sprite	5
San Felice 750ml (<i>Still / Sparkling</i>)			7

SMOOTHIES

Mango & Banana	9
Orange & Mango	9
Orange & Banana	9

MILKSHAKES

Chocolate	9
Vanilla	9
Cookies & Cream	9

FRESHLY SQUEEZED JUICES

Green Apple Orange Carrot	8
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AUSTRALIAN FRUIT JUICES

Apple / Cranberry / Lime	7
Fruit Punch / Pineapple	

HOUSE WINE

	GLASS	BTL
White	14	59
Red	14	59
Prosecco	15	59

PREMIUM WHITE / ROSE

De Bortoli Pink Moscato Australia		69
Wither Hills Wairau Valley Rosé Marlborough, New Zealand	16	69
De Bortoli Chardonnay Riverina, Australia	16	69
Torsella Pinot Grigio Venezia, Italy		70
Anna's Way Sauvignon Blanc Marlborough, New Zealand		72
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand	16	79

PREMIUM RED

De Bortoli Cabernet Sauvignon Australia		69
Piccini, Chianti Riserva DOCG Tuscany, Italy	16	72
Anna's Way Pinot Noir Marlborough, New Zealand	16	75
Montecillo Crianza Tempranillo Spain		82
Avignonesi Rosso Di Montepulciano Tuscany, Italy		85
Oyster Bay Pinot Noir Marlborough, New Zealand		89
Kaiken Terroir Series Malbec Mendoza, Argentina		85
Cape Mentelle Cabernet Merlot, Australia		99
Talenti Brunello Di Montalcino Tuscany, Italy		159
Farina Amarone Classico DOGC Della Veneto, Italy	169	
Fratelli Alessandria Barolo DOCG Verduno, Italy	179	

CHAMPAGNE

Moët Chandon Imperial Brut	25	129
Veuve Clicquot Yellow Label	28	149



COFFEE / TEAS

Cappuccino / Latte / Mocha	6
Double Espresso / Hot Chocolate	6
Coffee / Espresso / English Breakfast	5
Chamomile / Earl Grey / Green Tea	5
Fresh Milk	6

