

## COFFEE

### HOT

WHITE **6**

BLACK **5.5**

### COLD

WHITE **6.5**

BLACK **6**

## SPECIALTY DRINKS/NON ALC

COCONUT HEAVEN **8.8**

PAPAYA AND PANDAN MATCHA **8**

THE BLACK FOREST **10**

SEASONAL FRESH FRUIT ICED GREEN TEA **7**

## MOCKTAILS/NON ALC

GRAPEFRUIT AMERICANO **22**

LYRE'S ITALIAN ORANGE AND APERITIVO ROSSO, GRAPEFRUIT

YUZU HACHIMITSU **18**

WILDFLOWER HONEY, YUZU, SODA

GEN Z COLADA, NO DRAMA **18**

COCONUT, PINEAPPLE, LIME

SEASONAL FRESH FRUIT SODA **16**

ASK YOUR WAITER ABOUT THE SEASONAL FRUIT

## SOFT DRINKS

COKE/ COKE ZERO/ LEMONADE/ TONIC **5.5**

## SIGNATURE COCKTAILS

### STRONGER

NOT SURE **25**

GIN, LYCHEE, JASMINE

DOUBLE POPCORN PLEASE **25**

WHISKY, CORN, BITTERS

MELBOURNE COFFEE SCENE **25**

WHISKY, COFFEE, CARAMEL, CREAM

### ENJOYABLE

STRAWBERRY TOMMY'S MARGARITA **24**

STRAWBERRY SHRUB, TEQUILA, AGAVE

J CITY POP **24**

JUNMAI SAKE, MELON, WASABI

GEN-Z MAICHA **24**

KYOTO TEA GIN, GENMAICHA, MATCHA, CARAMEL MISO CLOUD

PERCY'S **24**

PROSECCO, CAMPARI, SWEET VERMOUTH

CLASSIC LEMON HIGHBALL **19**

OUR LEMON SYRUP, TONIC

### MILK PUNCH

HOJICHA TIRAMISU **24**

DARK RUM, CACAO, FORTIFIED WINE

STRAWBERRY CHEESECAKE **24**

VODKA, VANILLA, CREAM CHEESE

### CLASSIC COCKTAILS (ON ROTATION)

APEROL SPRITZ **24.5**

NEGRONI **24.5**

PORNSTAR MARTINI **24.5**

ANGEL FACE **24.5**

## BEER

BODRIGGY LAGER ON TAP S 10 P 13

BODRIGGY SPECCY JUICE HAZY SESSION IPA ON TAP S 10 P 13

HEAPS NORMAL QUIET XPA 0.5% 11

## SAKE

KATSUYAMA KEN JUNMAI GINJO  19  100

STELLA MUROKA JUNMAI DAIGINJO  19  100

NIIZAWA KAORU KOCHASU  19  100

## APERITIF

60ML NEAT OR TO YOUR LIKING.

LILLET ROSE APERITIF, BORDEAUX, FR 14

COCCHI AMERICANO APERITIF, COCCONATO D'ASTI, IT 14

## STEAK FRITES

ALL OUR STEAKS ARE BUTCHERED AND PREPARED IN-HOUSE. AVAILABILITY MAY VARY DAILY.  
CERTAIN CUTS OR EVEN THE FARM OF ORIGIN MAY CHANGE DEPENDING ON WHAT'S BEST AND FRESHEST.  
WHATEVER WE SERVE, REST ASSURED IT WILL ALWAYS BE GREAT, IF NOT BETTER.

### SERVED WITH CHIPS

DAILY CUT SPECIAL - **ASK OUR STAFF**

WAGYU FLANK 220GR **28.5**

ANGUS ROSTBIFF 300GR **28.5**

### O'CONNOR ANGUS BEEF - GIPPSLAND, VIC

GRASS-FED AND RAISED ON OPEN PASTURE, GIVING A CLEANER, MORE MINERAL-DRIVEN FLAVOUR WITH A FIRMER BITE.  
A GREAT CHOICE IF YOU ENJOY A CLASSIC, BEEF FORWARD STEAK.

ANGUS SIRLOIN 300GR **50**

ANGUS SCOTCH 300GR **62.5**

ANGUS TENDERLOIN 250GR **65**

**DRY AGED - SERVED WITH 2 SAUCES - APPROXIMATELY 45 MNT WAIT**

4 WEEKS DRY AGED - ANGUS BONE IN CLUB STEAK 600GR **115**

4 WEEKS DRY AGED - ANGUS RIB EYE 600GR **155**

### AUSTRALIAN WAGYU

PRODUCE IS SOURCED FROM CAREFULLY SELECTED FARMS, CHOSEN WEEKLY BY BOTH OUR TEAM AND SUPPLIERS BASED ON SEASONAL AVAILABILITY AND QUALITY.

WAGYU BAVETTE M7-8 300GR **48**

WAGYU PICANHA M6-7 300GR **60**

WAGYU SCOTCH M8-9 300GR **70**

### JAPANESE A5 WAGYU

A5 WAGYU FROM JAPAN, KNOWN FOR ITS EXCEPTIONAL MARBLING AND RICH, BUTTERY FLAVOUR.  
RAISED WITH A FOCUS ON TRADITION, QUALITY, AND CONSISTENCY.

A5 SIRLOIN WAGYU KUMAMOTO 250GR **185**

A5 SCOTCH WAGYU KUMAMOTO 250GR **185**

### SAUCES +4.5

CC'S ORIGINAL STEAK SAUCE, CHIMICHURRI, MUSHROOM AND PEPPERCORN,  
FERMENTED MUSTARD AND HORSERADISH, NDUJA BUTTER, CHARRED SPRING ONION AND MALT BUTTER

## STARTER/ SNACKS

OYSTER NATURAL OR BLOOD ORANGE DRESSING AND CHIVE OIL **6EA**

SHER WAGYU TOPSIDE STEAK TARTARE, POTATO BREAD **22**

**(+10 CURED SALMON CAVIAR)**

GRILLED SCALLOP, SEAWEED BUTTER, PANGRATATTA (2PCS) **19.5**

DAILY SALUMI PLATTER & FRIGITELLI PEPPER **22**

SPANNER CRAB, CROQUETTES, SALMON CAVIAR (2PCS) **25**

YORKSHIRE PUDDING, WHIPPED GOATS CHEESE, FRIGGITELLO (2PCS) **15**

EGGPLANT CROQUETTES, SUGO, PARMESAN CHEESE (2PCS) **15**

SAFFRON PUMPKIN ARANCINI, TOFU CREAM, FRIED KALE (2PCS) **15**

GRILLED FLATBREAD, CAULIFLOWER AND SMOKED ONION PUREE **16.5**

**(+8 BURRATA)**

GRILLED FLATBREAD, PROSCIUTTO, BURRATA, HOT HONEY **27**

## OTHER MAINS

WAGYU BRISKET LASAGNE, BONE MARROW, PARSLEY AND CAPERS **37.5**

COMMON CUTS ORIGINAL WAGYU BURGER AND CHIPS **28.5**

COMMON CUTS PREMIUM WAGYU BURGER, A5 WAGYU SLICES AND CHIPS **48.5**

SQUID INK TAGLIOLINI, FERMENTED CHILLI, MORETON BAY BUG **37.5**

4 KINDS OF CHEESE, SPINACH AND MUSHROOM LASAGNE, SAUCE CAMEMBERT **35.5**

FRIED CHICKEN BURGER AND CHIPS **30**

RISOTTO, SEASONAL MUSHROOM, PINE NUTS, **35**

## SIDES

CHIPS **11**

TRUFFLE MASH POTATO **18**

FARM LEAVES, HOUSE DRESSING **8**

CHARRED CARROT, STRACCIATELLA, POMEGRANATE, PANGRATATTA **14**

CHARRED BROCCOLINI, WHIPPED TOFU, SPICED TENKASU **14**

SEASONAL MUSHROOM, CASHEW TARATOR, KALE **15**

## DESSERTS

CHOCOLATE AND DATE CAKE, BOURBON CARAMEL, VANILLA BEAN ICE CREAM **16.5**

CHOCOLATE SKILLET COOKIE, MASCARPONE, PISTACHIO **16.5**

PEANUT BUTTER ICE CREAM SANDWICH **16.5**

LEMON, LEMON, LEMON **14.5**

## DIGESTIF

60ML NEAT OR TO YOUR LIKING.

FRANCOIS VOYER PINEAU DES CHARENTES BLANC, COGNAC, FR **14**

AMARO MONTENEGRO DIGESTIF LIQUEUR, EMILIA ROMAGNA, IT **14**

UMENOYADO YUZUSHU, NARA, JP **14**