

ALA CARTE

Appetisers

Classic Cob Salad	18
<i>Romaine, Blue Cheese, Quail Eggs, Avocado, Red Wine Vinaigrette</i>	
Caesar Rosso	18
<i>Romaine, Granny Smith, Tomato Caesar Dressing, Bacon</i>	
Hamachi Crudo	24
<i>Cured Hamachi, Fennel, Mandarins, Citrus Dressing</i>	
Beef Tartare	32
<i>Traditional Tartare of Capers, Gherkins, Tomato. Served with Grilled Sourdough & Cognac</i>	
Mushroom Parfait	21
<i>Made with Cremini, Shiitake, Morel & Porcini. Served with Sourdough & Garnishes</i>	
Charred Beef, Nam Tok	28
<i>Marinated Beef, Lime Chilli Dressing, Toasted Rice, Lettuce Cups</i>	
Tiger Prawn, 'Gambas' Sauce	32
<i>Charred Tiger Prawn, Garlic Jalapeno Emulsion, Mango Salsa</i>	
Charred Octopus, Nam Jin	35
<i>Garlic Aioli, Nam Jim Dressing, Paprika Oil, Pinenuts, Potato</i>	
Foie Gras and Rhubarb	32
<i>Rhubarb Compote, Raspberry Couli, Bubu Arare, Sourdough</i>	

Sides

Beer Belly Wings	18
<i>Spiced Beer Battered Wings, Nam Jim</i>	
Shellfish Croquettas	18
<i>Shellfish, Bechamel, Tomato & Gherkin Relish, Garlic Aioli</i>	
Burnt Padron Peppers	12
<i>Seasoned with Flaky Sea Salt, Pepper & Citrus Zest. Served with Buerre Noisette Vinaigrette</i>	
Beef Fat Potato	10
<i>Potatoes Cooked & Fried in Beef Fat, Tossed in Butter & Chives</i>	
The Ranch's Fries	10
<i>Yuzu Seasoning</i>	
Creamed Spinach	12
<i>Classic Bechamel, Pinenuts</i>	
The Ranch's Mash	12
<i>Buttery Mashed Potato</i>	
Broccolini, Burnt Butter	16
<i>Charred Broccolini, Buerre Noisette Vinaigrette, Walnut</i>	
Caraflex Cabbage, Caramelised Miso	16
<i>Charred Confit Cabbage, Caramelised Miso Sauce</i>	

Soups

French Onion Soup	16	Lobster Bisque, Cognac Foam	16
<i>Comforting Classic, Caramelised Onions, Beef Broth, Gruyère</i>		<i>Creamy Lobster Bisque, Shellfish Tortellini, Cognac Milk Foam</i>	

Mains

Baby Back Ribs	52	Old English Fish & Chip	39
<i>Housemade BBQ Sauce, Grilled on Vine Tomatoes</i>		<i>Cod Fillet in Beer Batter, Tartare Sauce, Side of Fries</i>	
Charred Iberico Pork, Cassis	52	Wagyu Half Pound Burger	39
<i>Bone-In Loin, Cassis Jus, Pickled Mustard Seeds, Mash</i>		<i>Wagyu Beef Patty (240g), Bacon, Gruyère & Cheddar, Pickled Onion, Fries</i>	
Spiced Rack of Lamb	62	Seafood Aglio Olio	39
<i>Milk Fed Lamb, Spice Blend, Broccolini, Port Wine Jus</i>		<i>Tiger Shrimp, Scallops, Octopus, Linguine, Garlic & Chilli Infused Olive Oil</i>	
Rosemary Spatchcock	42	Wagyu Beef Bolognese	39
<i>Burnt Lemon, Grilled Romaine Herb Wine Sauce</i>		<i>Homemade Pomodoro cooked with Wagyu Mince, Linguine</i>	
Branzino, Koji, Miso Lemon	48		
<i>Koji Aged Branzino, Caramelised Miso Lemon Buerre Blanc, Broccolini</i>			

Desserts

House Basque Cheesecake	18	Not Your Usual Tiramisu	18
<i>Housemade Biscuit Base, Rhubarb Compote, Vanilla Ice Cream</i>		<i>Whipped Mascarpone, Savoiardi, Coffee Gelée, Espresso Ice Cream</i>	
Chocolate Lava Cake	18	Ice Cream	8 / 14
<i>Molten Chocolate Ganache, Pistachio Ice Cream, Raspberry Couli</i>		<i>Pistachio / Vanilla / Espresso</i>	<i>Single / Double</i>

THE RANCH'S CUTS

Argentinian

Served with Buerre Noisette & Flaky Sea Salt

Choice of Sauce: Port Wine Jus / Truffle Perigueux / Peppercorn / Bearnaise / Mustard

Globally renowned for its superior quality and flavour. Raised naturally, free-range upbringing in the lush Las Pampas grasslands. Finishing on a corn based diet, their meat is highly marbled, tender and intense in flavour.

Primary

Ribeye 300g	62
Striploin 300g	52
Filet Mignon 200g	62

Butcher's Faves

Flat Iron 300g	48
Skirt Steak 300g	48

Wagyu

Served with Buerre Noisette, Chive Oil, Flaky Sea Salt

Choice of Sauce: Port Wine Jus / Truffle Perigueux / Peppercorn / Bearnaise / Mustard

Cattles are raised in the mountainous regions of Okayama, home to the oldest pedigree of modern day Wagyu. A3 provides a balance of richness and meaty texture, providing an accessible entry point into higher grade Wagyu.

Petit Tenderloin	150g / 75
Sirloin	220g / 95
Rib Finger	300g / 85

The Wagon

Served with Buerre Noisette, Chive Oil, Flaky Sea Salt

Choice of Sauce: Port Wine Jus / Truffle Perigueux / Peppercorn / Bearnaise / Mustard

***Includes 2 Sides of Your Choice**

An architectural 150-day Black Angus cut, defined by its dramatic frenched profile and rich, pasture-raised marbling. Carved tableside to showcase a perfect, fire-seared crust and succulent, velvet interior.

Tomahawk	1.5kg / 268
Porterhouse	1kg / 228