

STARTERS

Oyster On The Rocks	
Fine de Claire Oysters (No. 2 – 6 Pieces)	1,500
Gillardeau Oysters (No. 2 – 6 Pieces)	2,000
Krystale Oysters (No. 2 – 6 Pieces)	1,800
Oyster Selection (2 of each)	1,750
Hamachi Crudo	720
Burnt orange, avocado, ikura, finger lime	
Yellow Fin Tuna Akami Tartare	725
Avocado marinated, chives, crispy shallots, cherry tomato confit, sesame seeds, coriander chilli dressing	
Classic Prawn Cocktail	750
Tiger prawns, Marie Rose sauce	
Wagyu Tenderloin Tartare	850
Caperberries, cornichons, Dijon mustard, lemon zest, shallot, Kalamata olives, wild rocket, quail egg yolk, fresh parsley, spicy relish sauce	
Black Opal Wagyu Carpaccio	820
Wild rocket, macadamia, crispy Parmesan, Grana Padano, truffle Béarnaise, balsamic reduction	
Roasted Bone Marrow	800
Mango-apple chutney, Savoy mustard, toasted baguette	
Seared Foie Gras	1,400
Red wine jam, charcoal roasted fig, hazelnut	
Escargots	850
Garlic and parsley butter, finished with Pernod	
Smoked Salmon	820
With buttered soda bread	

Snake River Farms beef is renowned for its exceptional quality, primarily due to its American Wagyu, which combines the best traits of Japanese and American cattle breeds. This results in beef with unparalleled marbling, tenderness, and flavor. The meticulous care in breeding, feeding, and handling the cattle ensures a superior product.

OUR SIGNATURE CUTS

UNITED STATES			
Snake River Farm			
American Wagyu beef tenderloin gold MBS 8-9 7 oz	4,200		
American Wagyu boneless ribeye gold MBS 8-9 7 oz	3,900		
American Wagyu 0x1 striploin gold MBS 8-9 7 oz	3,700		
AUSTRALIAN			
Jack’s Creek Grain Fed Homemade Dry Age 28 Days			
Wagyu beef tenderloin MBS 6/7 7 oz	2,400		
Wagyu beef cowboy MBS 6/7 17 oz	3,900		
Jack's Creek 2GR Premium Wagyu Beef			
Wagyu beef T-bone MBS 6/7 35 oz	6,900		
Wagyu beef porterhouse MBS 6/7 35 oz	7,100		
Black Opal Grain Fed Wagyu 380-400 days			
Wagyu beef tenderloin MBS 6/7 9 oz	2,200		
JAPANESE			
Saga Region Rib Eye A5 10 oz	9,000		
Originating in Saga prefecture, this beef is characterised by its “Tsuya-Sashi” or “glossy marbling” that spreads across its soft red meat			
SEASONING			
Our House Rub			
Red and Japanese pepper, sesame, seaweed, ginger and chilli			
CHOOSE 2 SAUCES FOR YOUR STEAK			
Ghost pepper sauce	Béarnaise sauce		
Creole sauce	BBQ sauce		
Chimichurri	Bone marrow demi-glace	+150	
Morel sauce	Roquefort sauce	+100	
Red wine sauce			

MADISON SPECIALS

Black Opal Wagyu Tomahawk	
380-400 Days MBS 6/7 70 oz	8,500
Cooked to your preference	
Snake River Wagyu Chateaubriand – 28 Oz	7,000
Beef tenderloin chargrilled for the right balance of flavours, served with Béarnaise sauce	

MAIN COURSES

Whole Canadian Lobster 800g	Market Price
Charcoal grilled, Korean seaweed butter	
Descansillo Iberico Double Pork Chops	1,450
Truffle mashed potato, asparagus, creamy rosemary sauce	
Klong Phai Farm Whole Free Range Chicken	1,000
Glazed vegetables, roasted potato, chicken jus	
Lumina Lamb Double Cutlets	2,200
Creamy polenta, snow peas, mint sauce	
Dover Sole Meunière	1,500
Glazed French beans, lemon wedges	
New Zealand King Salmon	1,200
Asparagus, capers, roasted mashed potato, green romesco crusted	
Smoky Dry-Rub Cauliflower Steak	450
Cauliflower purée, roasted capsicums, capers, raisins, curry sauce	
BRAISED 24 HOURS	
Jack's Creek Black Angus Short Rib	1,800
Truffle mashed potato, grilled asparagus, honey braised sauce	

SOUP AND SALAD

Canadian Lobster Bisque	650
Mascarpone, fresh chives	
Vegetable Double Consommé	380
Sautéed porcini, vegetable brunoise, fresh summer gold black truffle	
Madison Caesar Salad	630
Baby gem romaine, Alaskan king crab, Grana Padano cheese, crispy Parmesan, glass bread, Caesar dressing	
Roasted Beetroot Salad	590
Pickled baby beetroot, wild rocket, Soignon French goat's cheese croquette, seared pearl onion, caramelised walnut, honey mustard	
Mille Stelle Burrata & Heirloom Tomato Salad	650
Tomatoes, shallots, Kalamata olive dust	

SIDES

Creamy Spinach	300
Béchamel, Parmigiano Reggiano	
Sautéed Mushrooms	300
Button mushrooms, oyster, shimeji, crispy garlic	
Roasted Baby Carrots	300
Garlic yoghurt, toasted cumin	
Chargrilled Asparagus	300
Gremolata	
Baked Potatoes	350
Sour cream and crispy bacon	
Mac & Cheese	350
Three cheese sauce, Dijon mustard	
Mashed Potato	300
Truffle mashed potato	
Blanched Broccolini	320
Hollandaise espuma	
Home Cut Fries	330



STEAK AVENUE

Madison