

PRIMAL CUT

SMALL BITES & SIDES

Grilled Pork Jowl	\$18.80
Fried Fish Fingers	\$18.80
Gambas Pil Pil	\$16.80
Honey Baked Camembert	\$16.00
Chargrilled Cauliflower	\$12.80
Calamari	\$12.00
Kale Chips	\$10.80
Mashed Potatoes	\$ 8.00
Grilled Squid	\$18.80
Grilled Sausages	\$15.80
Beef Nachos	\$12.80
Burrata Cheese	\$16.00
Portobello Tempura	\$13.80
Grilled Asparagus	\$13.80
Truffle Fries	\$12.00
Straight Cut Fries	\$ 8.00
Chicken Salad	\$16.80
House Salad	\$ 8.80

SIGNATURE PLATTERS

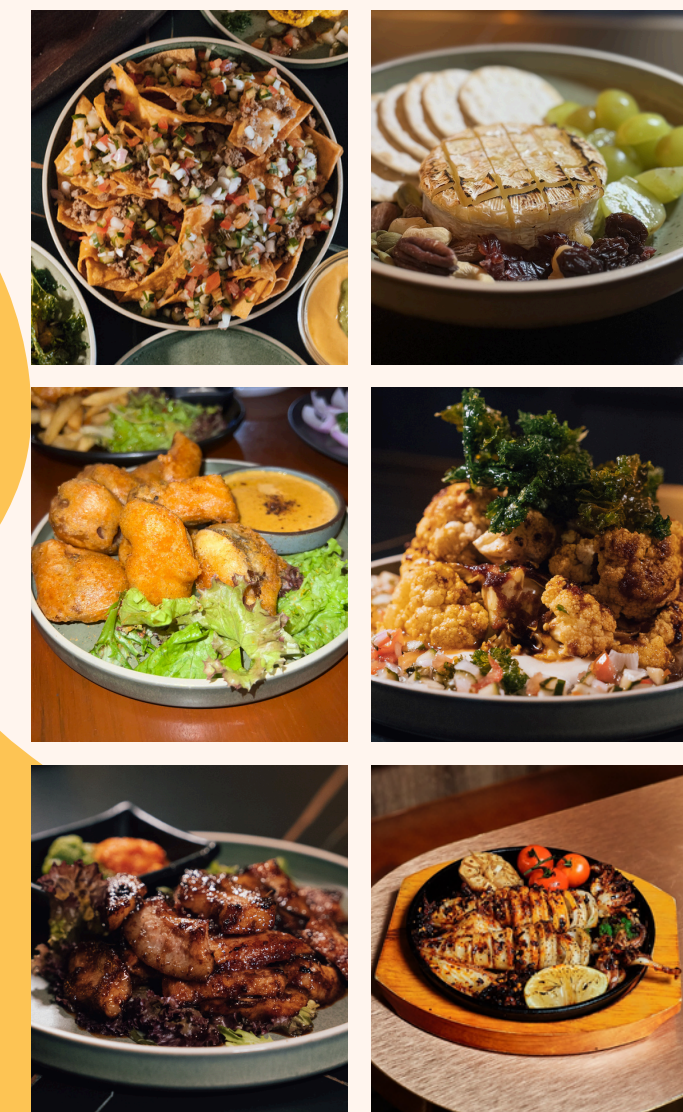
🌟 Beef Tomahawk	\$168.00
Chargrilled 1kg Bone-In Grass-Fed Angus Beef	
🌟 Pork Tomahawk	\$118.00
Chargrilled 1.2Kg Bone-In	
🌟 Mixed Platter	\$116.00
Pork, Chicken, Beef Served With Fries And Salad	
🌟 Charcuterie Platter	\$39.00
3 Types of Cheeses And 2 Types of Cold Cuts	
🌟 Cheese Platter	\$35.00
5 Types of Cheese	

GRILLED & CRISPY MAINS

🌟 Wagyu Ribeye Steak	\$88.00
Tasmanian Wagyu 200 Days Grass-Fed MB4-5 250gm	
🌟 Sirloin	\$52.00
Grass-Fed Angus Beef Sirloin Steak 300gm	
🌟 Ribeye Steak	\$38.00
Grass-Fed Beef 250gm	
🌟 Baked Seabass	\$32.00
Served With Homemade Mashed Potato And Pesto	
🌟 Iberico Pork Ribeye	\$29.00
Grilled, Served With Fries And Salad	
🌟 Fish & Chips	\$28.00
Crispy Beer Battered Seabass Served With Fries and Salad	
🌟 Braised Beef Tongue	\$28.00
Slow Braised Demi-Glazed Sauce Served With Mashed Potatoes	
Battered Chicken	\$18.80
Cutlet Served With Homemade Mashed Potatoes	
Grilled Chicken	\$18.80
Boneless Cajun Chicken Served With Fries and Salad	
Chicken Parmigiana	\$18.80
Fried Chicken Breast Cutlet With Homemade Marinara Sauce	

PASTAS

Chili Crab Pasta	\$18.00
Seafood Marinara Pasta	\$18.00
Mac & Cheese	\$14.80
White Wine Clam Aglio Olio	\$16.80
Spicy Chorizo Carbonara	\$15.80



DRINKS MENU

Red Wines:

	HH	GLS	BTL
The Harbour Australian Shiraz	12	15	60
Buronga Hills Cabernet Sauvignon			70
Montgras Chile Merlot			70
Montgras Pinot Noir			80
Terrazas Cabernet Sauvignon			90
Terrazas Argentinian Melbec			90
Joel Gott USA Cabernet Sauvignon			100

White Wines:

	HH	GLS	BTL
The Harbour Sauvignon Blanc	12	15	60
Montgras Chile Chardonnay	12	15	60
Buronga Hills Sauvignon Blanc			70
Joel Gott Sauvignon Blanc			100



Bubbles:

	HH	GLS	BTL
Montelvini Prosecco	12	15	70
Veuve Clicquo	-	-	180

Ice Cold Draft Beers:

	HH	PINT
Heineken	13	15
Tiger	13	15
Erdinger	13	15
Kilkenney	13	15
Strongbow Cider	13	15
Kirin	13	15
Guinness	13	15



All pints are 500ml each | Happy Hour 12PM to 6PM

Classic Cocktails:

	HH	GLS
Lychee Martini Vodka, Lychee Liqueur, Lychee Juice	13	16
Espresso Martini Vodka, Coffee Liqueur, Espresso	13	16
Long Island Tea 5 whites, Coke, Lemon	13	16
Mimosa Prosecco, Orange Juice	13	16
Tequila Sunrise Tequila, Orange Juice	13	16
Highball Bourbon, Soda	13	16
Negroni Gin, Campari, Sweet Vermouth	13	16
Old Fashioned Bourbon, Angostura Bitters	13	16
Aperol Spritz Aperol, Prosecco	13	16

House Special Cocktails:

	HH	GLS
Rum Tea Dark Rum, Peach, Lemon, Tea	14	17
Watermelon Splash Vodka, Watermelon	14	17
Jack Frost Vodka, Curacao, Pineapple	14	17
Day Dream Espresso, Irish Cream, Whisk	14	17
Primal Cut Sangria Red Wine, Fruits	15	20

Handcrafted Mocktails:

	HH	GLS
Crimson Cooler Watermelon, Lemon, Mint	10	12
Happy Soda Strawberry, Milk, Soda	10	12
Mix Fruit Fizz Apple, Mango, Orange, Raspberry	10	12
White Orange Orange, Milk, Raspberry	10	12



Soft Drinks

	CAN
Coke Coke Zero Sprite	5
Ayataka Green Tea Jasmine Green Tea	
Ice Lemon Tea Ginger Ale	
Soda Tonic Water	

Juices:

	GLS
Mango Orange Apple Pineapple	6

*All prices are subject to 10% Service Charge

