



WELCOME

*Carnival is delighted to present you with some of the best cuts
in the intimate and elegant setting of our classic restaurant.
We ensure you, our guest, a deliciously memorable experience.
Enjoy!*

ENTRÉES

Wine Pairing: ½ Glass With Each Course For \$26

SEA SALT BRIOCHE

Cultured Butter or Extra Virgin Olive Oil

ICED & SMOKED FRESH OYSTERS*

Apple Mignonette, Butter & Mace

PROSECCO, KYLIE MINOGUE, 'ROSÉ', VENETO, ITALY

STUFFED MUSHROOMS

Spinach, Four Cheese, Mushroom Cappuccino

CHARDONNAY, CHATEAU TANUNDA, GRAND BAROSSA,
BAROSSA VALLEY

BEEF CARPACCIO*

*Finest Lean Slice, Parmigiano, Gourmet Herbs,
Olive and Balsamic Dressing*

PINOT NOIR, TYRRELL'S, 'OLD WINERY', SE AUSTRALIA

BERKSHIRE PORK BELLY

Pear Kimchi, Miso Pumpkin Puree, Gochujang Mayo

CHARDONNAY, CHATEAU TANUNDA, GRAND BAROSSA,
BAROSSA VALLEY

KING PRAWN COCKTAIL

Succulent Jumbo Prawn, Seafood Sauce

SAUVIGNON BLANC, THE LANE ESTATE, ADELAIDE HILLS

LUMP CRAB CAKE

Fresh Herbs, Dijon Aioli, Lemon

VERMENTINO, BREMERTON, LANGHORNE CREEK

TUNA TARTARE*

Yuzu Sphere, Avocado "Leche de Tigre"

ROSÉ, GERARD BERTRAND, 'COTE DE ROSES', FRANCE

LOBSTER BISQUE

Dry Sherry, Lobster & Cultured Butter

CHARDONNAY, CHATEAU TANUNDA, GRAND BAROSSA,
BAROSSA VALLEY

CLASSIC CAESAR SALAD

Hearts of Cos, Shaved Parmesan

SAUVIGNON BLANC, THE LANE ESTATE, ADELAIDE HILLS

**The public authority has determined that eating uncooked, or partially cooked
poultry, meat, eggs, or seafood may present a health risk to the costumer,
particularly who may be more vulnerable.*

MAIN COURSE

*At our restaurant, each cut of grain fed is aged
then perfectly seasoned and cooked to your exact specifications*

NEW YORK STRIP LOIN STEAK*

*400 Grams Strip is Tender, Juicy & Packed with Flavor, Signature MBS 3+
SHIRAZ, KAP BROS, MCLAREN VALE*

T-BONE STEAK*

500 Grams

*MBS 4+ Grain Fed, Two Absolute Classic Cuts Into One Flavorful Steak.
CABERNET SAUVIGNON, BREMERTON COULTHARD, LANGHORNE CREEK*

COWBOY STEAK*

*This Marbled 450 Grams Ribeye Cutlet is Sure to Please Even
The Most Discriminating Steak Connoisseur, MBS 4+, MSA Graded
SHIRAZ, TYRRELL'S, 'RUFUS STONE', SE AUSTRALIA*

SPICE-RUBBED SCOTCH FILLET*

555 Signature 500 Grams Center Cut

SHIRAZ, KAP BROS, MCLAREN VALE

GRILLED FILET MIGNON*

*250 Grams of Our Most Tender Cut, MBS 2+, 120 Days Grain Fed
CABERNET SAUVIGNON, BREMERTON COULTHARD, LANGHORNE CREEK*

GRILLED LAMB CUTLET*

Our Grilling Method Brings Out This Cut's Full Flavor

SHIRAZ, KAP BROS, MCLAREN VALE



Featuring a premium selection for an additional \$75

THE TOMAHAWK*

1500 Grams

MB 4+, Generously Marbled Signature Chop, and is Perfect for Sharing.

(Please allow extra cooking time)

SHIRAZ, KAP BROS, MCLAREN VALE

RARE:

bright red centre, warm, tender, and very juicy

MEDIUM RARE:

warm red centre, slightly firm, and perfect texture

MEDIUM:

pink in the centre, hot, and firm texture

MEDIUM WELL:

slight pink in the centre, and hot temperature

WELL DONE:

brown in the centre, and hot temperature

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Charge apply for additional main course

GRILLED LOBSTER TAIL

Served with Drawn Butter

CHARDONNAY, CHATEAU TANUNDA, GRAND BAROSSA,
BAROSSA VALLEY

SURF & TURF*

Succulent Lobster Paired with Tender Filet Mignon

PINOT NOIR, ARA SINGLE, MARLBOROUGH

COLOSSAL PRAWNS

Grilled in Basil Oil, Balsamic Grilled Tomatoes

SAUVIGNON BLANC, THE LANE ESTATE, ADELAIDE HILLS

BARRAMUNDI

Pan Seared, Lemon-Potato Mousseline, Eschalots Emulsion

VERMENTINO, BREMERTON, LANGHORNE CREEK

FRESH PINK SNAPPER

Sweet Potatoes Rösti, Grapefruit Browned Butter Sauce

VERMENTINO, BREMERTON, LANGHORNE CREEK

FARM CHICKEN

Roasted, Honey Vinegar

CHARDONNAY, CHATEAU TANUNDA, GRAND BAROSSA,
BAROSSA VALLEY

SAUCES AVAILABLE

Three Mustard BBQ Bearnaise Red Wine Chimichurri

SIDES & SALAD

(Available Half Portion)

Mixed Leaf Salad, White Balsamic Vinaigrette

Baked Potato with Trimmings

Sautéed Medley of Fresh Mushrooms

Potato Mash

Roasted Pumpkin

Garlic Broccoli

Mac N' Cheese

Hot Chips

FROM THE CHEF

We are pleased you have chosen to join us this evening!

Now we invite you to sit back and enjoy the ambiance

while our world-class chefs prepare your meal with

the freshest ingredients available

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DESSERT

CHOCOLATE SPHERE

*Warm Cocoa Cream Custard Deconstructs This Treat Before Your Eyes.
Served with Pear Confit & Delicate Praline Pâté*
SEMILLON, TYRRELL'S, HUNTER VALLEY

CHEESECAKE WITH HAZELNUT BISCUIT

PROSECCO, KYLIE MINOGUE, 'ROSÉ', VENETO, ITALY

APPLE TARTE TATIN

Caramelised Apple Baked in a Puff Pastry Dome
SEMILLON, TYRRELL'S, HUNTER VALLEY



SAMPLER

*Cheese Cake, Apple Tarte Tartin, Sticky Toffee Pudding,
Ice Cream of the Day*
PROSECCO, KYLIE MINOGUE, 'ROSÉ', VENETO, ITALY

FRESH FRUIT

Assembly of Tropical Fruit and Berries in Season
PROSECCO, KYLIE MINOGUE, 'ROSÉ', VENETO, ITALY

SELECTION OF HOMEMADE

SORBETS & ICE CREAMS

SEMILLON, TYRRELL'S, HUNTER VALLEY

SELECTION OF CHEESES

DESSERT AND FORTIFIED WINE

*McWilliams Royal Reserve Sherry Dry
Grant Burge Aged Tawny Port
De Bortoli 8 Year Old Fine Tawny Port
Penfolds Father 10 Year Tawny Port
Botrytis Semillon, De Bortoli, 'Noble One', Riverina*

AFTER-DINNER DRINKS

MOCHATINI

Grey Goose Vodka, Mozart Chocolate Liqueur, Espresso

ULTIMATE XO

Grey Goose Vodka, Irish Cream, Kahlua

BEVERAGES

Freshly Brewed Coffee

Soft Drinks

Selection of Teas from The Art of Tea

Speciality Coffee Drinks Available

**Regular bar prices apply*

Please inform your server if you have any food allergies.