

dinner menu

cayenne

Appetizers

Tortellini (V, N, D)	\$ 30
Sweet Potato, Water Chestnut, Oven-Dried Tomatoes, Baby Spinach, Mushroom Velouté Parmesan Foam and Mushroom Dust	
Dry-Aged Fillet Carpaccio (D)	\$ 38
Grana Padano, Micro Salad, Olive oil, Truffle Salt and Basil Oil with Orange Glaze	
Pan Seared Scallops (SF)	\$ 35
Poach Green Apples, Celery Juice, Cauliflower Texture and Salmon Caviar	
Signature Cayenne Salad (N, V)	\$ 29
Organic Hydro Leaves, Heirloom Tomatoes, Mixed Cress, Avocado, Mango, Mangosteen and Hazelnut Dressing	
Tuna Coconut Ceviche (SF)	\$ 32
In a Zesty Coconut, Maldivian Chilli Vinaigrette topped with Jicama, Papaya Orange Salsa, Avocado and Chia Seeds	
Burrata (V, D, G)	\$ 35
Rocket Cherry Tomatoes Blood Orange, Melon Coulis, Lemon Zest, Figs, Virgin Olive Oil Spicy Papadum, Basil Pesto, Olive Crumble	

Soups

Seafood Chowder (SF, D)	\$ 40
Poached Prawn, Mussel, Octopus, Salmon, and Squid in Rich Creamy Seafood Broth, Crisp Focaccia (<i>Optional</i>)	
Fire Roasted Tomato Bisque (D, V)	\$ 30
Basil Espuma and Spicy Lavosh Crackers (<i>Optional</i>)	
Bouillabaisse (SF, D)	\$ 40
Seafood Provençal Style Soup with Garlic Rouille (<i>Optional</i>)	
Mushroom Velouté (D, V, N)	\$ 30
Brie Cheese and Hazelnut Truffle Essence with Sesame Grissini (<i>Optional</i>)	

These items are included in the Baros Delight and Half Board Dine Around
Should you have any specific dietary requirements or food preferences, please explain
these to a member of the Cayenne team and our brigade of chefs will be delighted to
create and prepare dishes, especially for you.

(SF) Seafood (D) Dairy (V) Vegetarians (N) Nuts (P) Pork (A) Alcohol (G) Gluten (VG)
Vegan

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****Prime Cuts***

Raised in the across Victoria in the Goulburn Valley, and Gippsland

Tenderloin	200 gr \$ 80
Rib Fillet	250 gr \$ 75
Lamb Rack	200 gr \$ 75
Striploin	250 gr \$ 79

****Top Your Cuts***

Caramelised Onions Butter (D)

Bavaria Blue Cheese Butter (D)

Black Truffle Butter (D)

Coral Lobster Butter (D, SF)

Sauces

Green Pepper Corn • Mixed Mushroom Jus
Chimichurri • Mustard • Bearnaise Sauce • Lemon Butter

The Art of Roasting

Baby Chicken Slow Roasted \$ 70
Forest Mushrooms with Natural Jus

Classic Pepper Steak (A) \$ 77
Slow-Cooked Lamb Loin Crusted Pepper Steak with Flambe Gherkins Glaze

Kurobuta Pork Ribs (P)
\$ 68
Chinese 5 Spices and North Carolina Mop Sauce

Beef Short Ribs (A) \$ 72
Oven Braised in Red Wine paired with Confit Artichoke

Side Dishes / Each \$ 12
Hand cut fries • Creamy Potato Purée (D) • Steamed Vegetables
Broccoli with Toasted Almond (N) • Sautéed Mushrooms
Tempura onion rings • Baked Potatoes (D) • Green Salad • Sautéed kale (D)

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Fruits of The Sea

Sauteed Job Fish “Meunière” (SF, D) \$ 57
Preserved Lemon and Parsley

Grilled Yellowfin Tuna (SF) \$ 55
Charred Bell Peppers, Caper Salsa, Lemon Salt

Grilled Jumbo Prawns (D, SF) \$ 75
Lemon Herb Butter, Cannellini and Truffle Edamame Cassoulet

Maldivian Seabass (S) \$ 56
Grilled with Fragrant Atoll Spices, Maldivian Green Chilli and Coconut

Cedarwood Seared Salmon (A, SF) \$ 60
Bourbon Glazed Salsify

Vegetarian Creations

Celeriac Risotto (D, V) \$ 45
Saffron, Mascarpone with Parmigiano-Reggiano Cheese and Rocket, Asparagus

Grilled Radicchio (D, V) \$ 44
Seasonal Mushrooms, Miso Pesto, Smoked Bell Pepper, Sweet Potato Pure, Shaved Black Truffle

Black Fettuccini (V, D, G) \$ 48
Herb Sauce, Queso Fresco, Asparagus, Basil Foam

Beyond Steak (VG) \$ 48
Braised Tender Spring Vegetable with Pickled Mushrooms

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****Cayenne Premium***

Fresh Oysters

\$ 10/pcs

Served on crushed Ice with Chardonnay Vinegar, Shallots, and Lemon

****Dry Aged Prime Cuts***

Wagyu Beef Tenderloin 180gr

\$ 112

Experience impossibly flavorful meat like you've never had before
With A5 Japanese Wagyu Beef

Black Kuroge Wagyu Striploin 200gr

\$ 110

Carefully hand-selected by our buyers on the market and dry-aged
In-house, carrying a remarkable depth of flavour

Angus Beef Striploin 230gr

\$ 105

Insanely delicious flavours, the muscle fibres packed closer,
tighter, and lusher on the bite

Angus Rib Eye Steak 230gr

\$ 95

Insanely delicious flavours, with a hint of Shiitake aromas

****Sharing Cuts (for the Table)***

Dry Aged Angus Prime Rib on the bone 800gr

\$ 295

Photogenic Rib Eye on the bone is one of the finest cuts of the animal,
loved by diners worldwide

Dry Aged Black Angus Tomahawk Rangers Valley 1.3kg

\$ 400

This is the cream of the crop of Tomahawk Steaks, tender with a distinct
roast and nutty flavour

Dry Aged Tomahawk Wagyu Steak 1.2kg

\$ 380

Here at Cayenne, our signature 1.2kg cut makes it a perfect steak to share

****Top Your Cuts***

Caramelised Onions Butter (D)

Bavaria Blue Cheese Butter (D)

Black Truffle Butter (D)

Coral Lobster Butter (D, SF)

****The Cayenne Premium is not included in Baros Package***

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Sauces

Green Pepper Corn • Mixed Mushroom Jus
Chimichurri • Mustard • Bearnaise Sauce • Lemon Butter

****Seafood Selection***

Whole Grilled Lobster Minimum 600g

\$25/100gr

Black Truffle Sabayon

Seafood Platter for two

Coral Lobster • Tuna Loin • Reef Fish • King Prawn • Calamari

• Large Octopus • Scallops

\$320

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**Dry Aged In The Finest Spirits (Drunken Steaks)*

Black Angus Rib Eye 230g (A)

\$115

Your choice of infusions

- Pinot Noir, Coriander, and Black Pepper
- Beer with Rosemary
- Coffee and Brandy
- Kentucky Bourbon with Truffle

Black Angus Strip Loin 230g (A)

\$120

Your Your choice of infusions

- Chenin Blanc, Cinnamon, and Thyme
- Beer, Cardamon and Matcha Tea

Beef Tenderloin 180g (A)

\$125

- Jack Daniels Whiskey, Capers and Cajun Spices

** Wagyu Steaks*

Wagyu Tenderloin 180g (A)

\$140

Infused with Jack Daniels Whiskey, Capers, and Cajun Spices

Wagyu Rib Eye 230g (A)

\$130

Infused in Pinot Noir, Coriander, and Black Pepper

Wagyu Strip Loin 230g (A)

\$125

Infused in Chenin Blanc, Cinnamon, and Thyme

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