

# ÂPÉ

## CHILEAN NIKKEI RESTAURANT

### BUTCHERS FEAST - Min 2pp | 125pp - Min 2h (GFO)

Let us look after you!!

Wagyu broth w/ Sliced Beef

\*Option - 2 local oysters +12pp

Beef Crudo

Wagyu 7+ Tsukune

Pork Ribbles

Wagyu Cheese Gyoza

Wagyu (Chef's weekly pick)

Wagyu Picanha 9+

\*Option - A5 Wagyu 50g +45pp

Cos Lettuce / Chats

Seasonal Dessert

### STARTERS

Charred Seasonal Beans over charcoal & hay (gf/v) 14

Sydney Rock Oyster 6pc charcoal blasted w/ chicken skin oil 38  
criolla salsa drops, smoked chilli garlic confit (gfo)

Rice cake Prawn Toast, smoked aioli 24  
chancho en Piedra sauce (gf)

Charred Salmon Crudo sesame oil, prawn & yellow chilli cream 28  
crunchy quinoa, empanada toasts (gf) Salmon Pearl +12

Black Chicken Kara-age spanish cuttle ink, kimchi mayo (gf) 24

Wagyu Cheese Gyoza negi-ponzu 22  
smoked marrow, chilli oil

Beef Crudo wagyu tenderloin 2+ rice crisp, shiso, 26  
sesame, dijon, avo, capers, cured egg (gf)

### SKEWERS

- Min 2 skewers a kind -

King Mushroom house cultured butter (gf/vo) 12ea

Anticucho Chicken, paprika oil 14ea  
shio-koji, miso, corn and basil cream

Wagyu 7+ Tsukune panko crumb 8.5ea  
shiso, spice, Nara kombu teriyaki

Wagyu Rib Fingers 5+ 9.5ea  
house tare (gfo)

Wagyu Picanha 9+ charcoal roasted eggplant 14ea  
kale, house tare (gfo)

14 day Dry-aged Hunter Pork Belly 9.5ea  
umeboshi (plum) aka kosho (gf)

### MEAT

200g Slow-cooked Pork Ribbles 28  
spicy miso glaze

420g Hunter grain-fed Rib Eye on the Bone 65

200g Wagyu Flank MBS 7+ 55

200g Wagyu Picanha MBS 9+ 70

800g Hunter Black Angus T-Bone Steak 145

Cut to order - 30 day Dry Aged Hunter (local) 145  
Black Angus T-Bone Steak (800g - 165)

600g Nolan Wagyu T-Bone Steak MBS 5+ 165

100g Hokkaido A5 wagyu 100

STEAK SAUCE CHOICE  
Sweet Garlic Soy / Chimichurri Butter / Citrus Smoked  
Ponzu / Black Garlic Butter / House Soy Tare

### FEED ME MENU - Min 2pp | 85pp - Min 2h (GFO)

Charred Seasonal Beans

\*Option - 2 local oysters +12pp

Charred Salmon Crudo

Sweet Potato

Wagyu Cheese Gyoza

Pork Belly Skewer

Teriyaki Zucchini

Market fish

Wagyu (Chef's weekly pick)

\*Option - Wagyu Picanha 9+ (50g pp) +15pp

Seasonal Dessert

### MARKET

Chargrilled Cos Lettuce, Yuzu miso, cultured 16  
butter, crunchy shallots, grana padano (gfo/vo)

Charcoal baked Sweet Potato 18  
whipped smoked garlic tofu, teriyaki glaze (v)

Charred Teriyaki Zucchini smoked teriyaki aioli 22  
paprika oil (gfo)

Local Smashed Chats truffle oil (gf/v) 14

### SEAFOOD

Hokkaido Scallop (3pc) miso, yuzu butter 33  
sansho pepper

Chimi butter Octopus Anticucho merken 28  
grilled seed potatoes, olive salsa, almond cream (gf)

Harvey Bay Qld U8 King Prawn (3pc) - Xo butter grilled (gf) 36

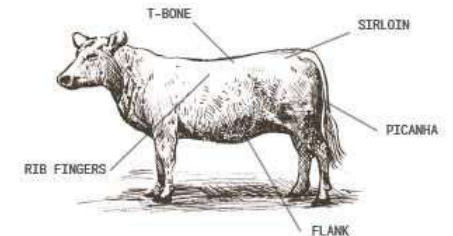
Catch of the day - picked by Chef Nic Daily 100g/28 - 200g/48  
Chilean sea-urchin cream, ikura, burnt shallots (gf)

### RICE / BREAD

Toasted Japanese Shokupan Bread 6

Garlic Chicken Rice (gf) 26

King Mushroom Garlic Rice (gf) 22



### DESSERT

Pisco Flamed Bananas, savoirdi 18  
smoked custard, burnt meringue, dulce de  
leche miso cream (gfo)

Charcoal baked blood oranges 16  
Soy custard, pisco and  
Japanese black sugar (gf/gfo)

For gluten free & allergies Please ask staff  
All Credit cards incur a standard surcharge / No split bills  
10% Surcharges on Saturday & Sunday / 15% on Public Holidays

HEAD CHEF - NICOLAS PEDEMONTE



"From Chilean traditions to Japanese techniques, Chef Nic brings a world of knowledge to the fire. His charcoal cooking unlocks bold, natural flavours, crafted with skill and soul."

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crunchy quinoa, empanada toasts (gf) Salmon Pearl +12
- Black Chicken Kara-age spanish cuttle ink, kimchi mayo (gf) 24
- Wagyu Cheese Gyoza negi-ponzu 22  
smoked marrow, chilli oil
- Beef Crudo wagyu tenderloin 2+ rice crisp, shiso, 26  
sesame, dijon, avo, capers, cured egg (gf)

### MARKET

- Chargrilled Cos Lettuce, Yuzu miso, cultured 16  
butter, crunchy shallots, grana padano (gf/vo)
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paprika oil (gfo)
- Local Smashed Chats truffle oil (gf/v) 14

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### SKEWERS

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sansho pepper (gf)
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grilled seed potatoes, olive salsa, almond cream (gf)
- Harvey Bay Qld U8 King Prawn (3pc) - Xo butter grilled (gf) 36
- Catch of the day - Grouper - picked by Chef Nic Daily 100g/28 - 200g/48  
Chilean sea-urchin cream, ikura, burnt shallots (gf)

### MEAT

- 200g Slow-cooked Pork Ribbles 28  
spicy miso glaze
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- 100g Hokkaido A5 wagyu 100

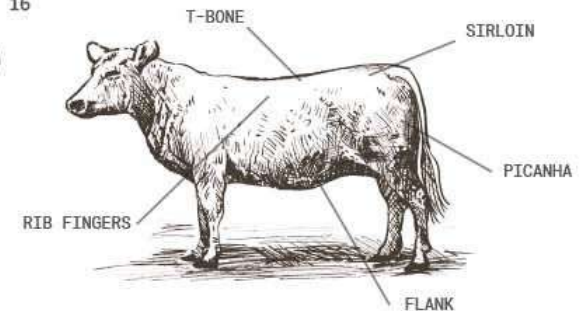
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### DESSERT

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smoked custard, burnt meringue, dulce de  
leche miso cream (gfo)
- Charcoal baked blood oranges 16  
Soy custard, pisco and  
Japanese black sugar (gf/gfo)

### FEED ME MENU - Min 2pp | 85pp Let us look after you!! - Min 90min (GFO)

- \*Option - 2 local oysters +12pp
- Salmon Crudo
- Shark Bay Scallop
- Wagyu Gyoza
- Pork Ribbles
- Kara-age
- Teriyaki Zucchini
- Binnie Beef Wagyu Rib Finger
- \*Option - Wagyu Picanha 9+ (50g pp) +15pp
- Rice



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Signature Cocktails

航海 Koukai – Voyage  
Inspired by the voyage across the Pacific 20  
Spritz  
Umeshu · Sparkling · Lemon & Lime Wheel · Shiso Crisp,  
citrusy, and herbaceous — a refreshing journey in every sip.

Flor de Nikkei – Nikkei Flower  
Spritz 22  
Chilean pisco · sakura gin · fresh lime · Hibiscus syrup ·  
Ginger ale  
A bright, floral twist on the classic Chilcano, where Chilean  
spirit meets Japanese elegance.

Hibiki Harmony  
Nikkei Espresso Martini 22  
Shochu · Dulce de Leche · Coffee Liqueur · Cold Brew Rich,  
bold, and smooth A fusion of Japanese soul and Latin heart.

Lonko's Pisco Sour – Boss's Pisco Sour 20  
Bright, balanced, and straight to the point  
- Just how the boss likes it.

Roseira – Rosebush  
Sour 22  
Cachaça · Rose Syrup · Sake · Lime  
Floral and delicate with a citrus edge — a bloom in a glass.

Solar Samba  
Sour 24  
Cachaça · Chinola Passionfruit · G.E. Massenez Apricot  
Brandy  
Tropical, bright, rhythmically smooth, a vibrant taste of  
summer.

Botanica Píscola  
Spirit forward pisco 26  
Alto del carmen pisco, cocalara negro, cynar, mead

Negroni  
"Have a negroni. Have two" Anthony Bourdain

Classic 20  
Gin · Campari · Vermouth  
Coffee 24  
Gin · Coffee infused Campari · Sweet Vermouth

Warm 22  
Gin Sake · Sweet Vermouth

Nikkei 28  
Pisco · Campari · Japanese Sweet Vermouth

Spiced 26  
Aji infused Pisco · Japanese Sweet vermouth ·  
Campari · Ancho Reyes Chile · Hellfire Bitters

Japanese Beers

Orion - On Tap  
Mission - To deliver smiles to people, place and the world from Okinawa.  
Lager - 16  
Pale Ale - 16  
Dark Lager - 16

Hitachi no Nest  
named after the Hitachino Province that offers fertile land which supplies many of their beer's  
unique flavorings, and Nest, as in a home from which carefully crafted beers take off.  
White Ale - 22  
Red Rice Ale - 24  
Dai Dai IPA - 20

Yoho  
Flavourful beer for an joyful life!  
Yona yona (every night) APA - American Pale Ale - 16  
Ao oni (blue demon) IPA - Indian Pale Ale - 18

Coedo  
Philosophy - Create exquisite, delicately balanced craft products through painstaking  
attention to the smallest detail.  
Ruri - Pilsner - 18  
Shiro - Hefeweizen - 18  
JPA - Japanese Pale Ale - 18  
Shikkoku - Dark Lager - 18  
Beniaka - Imperial Amber Ale - 21

Bridge Road - non alcoholic - 12  
Tiles Apple Truck Cider - 12  
Cascade Light Beer - 12

Sake by the Glass

Saku by Dewazakura, Sparkling Junmai 250ml - 45  
elegant dry sparkling sake without the fruity aspect commpy seen in sparklings.  
Yamano Kasumi (mist of the mountain) by Shichiken, Sparkling Nigori 360ml - 45  
Challenging the limits of sake. Pronounced aromas of rare cheesecake, pineapple.  
Malty on the palate with a touch of salinity and a well-balanced refreshing sweetness.

120 / 720ml  
Daishichi - Kimoto Junmai (warm/cold) 20/90  
Dry and savoury with earthy notes. forerunner of  
traditional kimoto brewing method. (warm from 120ml)  
Dassai 45 by Dassai - Junmai Dai-ginjo 18/116  
Clean, soft and very subtle. Balanced aromas and  
a refine touch of sweetness of stone fruits  
Narutotal by Honke Matsuura - Ginjo Shikoritate Nama Genshu 29/144  
What not to like with freshness of ginjo, vibrancy from nama (unpasteurized),  
power from genshu (undiluted) quality of shikoritate (first press)

Shichida - Junmai Ginjo 27/134  
Amazing aromas with white peach apricot, medium body packed with umami and  
long finish



Wines by the Glass

SPARKLING  
NV Prosecco, Mercer Wines, Hunter Valley - light floral crisp 14/64

WHITE  
2022 Chardonnay, Yellow by Scarborough, Hunter Valley 14/72  
2023 Chardonnay, Paperwasp 1.51 by Usher Tinkler, Hunter Valley 16/72  
2023 Reisling, Dry by Robert Stein, Mudgee 16/74  
2024 Semilon, Six Degrees (off-dry) by Thomas, Hunter Valley 16/71  
2024 Semilon, Synergy by Thomas, Hunter Valley 14/62  
2024 Fiano, First Creek, Hilltops 14/64  
2023 Pinot Gris, Printhe, Orange 16/68  
2023 Sauvignon Blanc, Lily by Ross Hill, Orange 14/64

ROSE  
2024 Rose, Headcase Spinning Away, Vinden, Hunter Valley 16/72  
2023 Rose, Le Fauve, Charteris, Hunter Valley 14/68

RED  
2021 Cabernet Sauvignon, Moppity, Hiltops 16/72  
2023 Pinot Noir, Limited Release by Pepper Tree, Orange 16/76  
2024 Pinot Noir, Special Release by Tyrrell's, Hunter Valley 18/86  
2022 Pinot Noir, Charteris, Central Otago 24/94  
2023 Shiraz, Synergy by Thomas, Hunter Valley 14/64  
2022 Shiraz Pinot, Red by Usher Tinkler 15/72  
2022 Shiraz, Rosehill by Mount Pleasant 24/114  
2024 Shiraz, The Head Case, Nouveau by Vinden Estate, Hunter Valley 14/64  
2022 Montepulciano, Mercer Wines, Central Ranges 16/73  
2021 Pinot Munier, Topography by Printhe, Orange 16/78  
2022 Pinot Munier, Hunterford Hill, Tumbaramba 20/82

STICKY  
2019 Semillon, Botrytis by R Paulazzo, Riverina 11/64  
NV Topaque, Old Premium Rare by Morris, Rutherglen 26/168