



**THE ART OF FIRE
&
O'CONNOR
TOMAHAWK STEAK**

*Born from the pristine pastures of
Gippsland and South Australia,
this premium O'Connor tomahawk
celebrates the depth, purity
and character of Australian beef,
selected for its impressive marbling,
tenderness and bold natural flavour.
A true showpiece cut, presented over
fire and paired with the
craftsmanship of Nikka Whisky.*

*A celebration of fire, provenance
and the joy of life.*



NIKKA WHISKY

THE NIKKA COLLECTION

SIGNATURE COCKTAILS

Coffey Gin

Citric Passion 28

Nikka Coffey Gin, House-Made
Pomegranate and Passionfruit Syrup,
StrangeLove Light Tonic, Basil

Coffey Vodka

Emerald Garden 29

Nikka Coffey Vodka, Fresh Melonade, Limoncello,
Orange Bitters and a Whisper of Sea Salt

From The Barrel

Hokkaido Old Fashioned 32

Nikka From the Barrel, Coconut Sugar Syrup,
Esprit de Figue, Black Walnut Bitters,
Seared Orange Twist

THE WHISKY TASTING EXPERIENCE

A Journey Through Nikka

A guided flight of three: 3 x 15 mL pours

Taketsuru Pure Malt 43%

Elegant Smokiness, Orchard Fruit
and Refined Peat

Single Malt Yoichi 45%

Bold, Briny and Coal-Fired:
Smoke, Caramel and Dark Chocolate

Single Malt Miyagikyo 45%

Fruity and Delicate:
Marmalade, Plum and Soft Spice

Tasting Flight 85 pp



O'CONNOR TOMAHAWK STEAK 310

Premium O'Connor tomahawk, a dramatic long-bone rib eye with generous marbling, flame-kissed and finished over coals for a rich, juicy and full-bodied experience.

THE PLATE

Smoked Sea Salt
Nikka Whisky Pepper Sauce
Crispy Garlic Chips
Wasabi Chimichurri
King Oyster Mushrooms
Asparagus
Broccolini
Kombu-Roasted Kipfler Potatoes



NIKKA WHISKY

A COLLABORATION



x



NIKKA WHISKY

KOKO × NIKKA WHISKY

Japanese craftsmanship, celebrated over fire.