SHABU SHABU

Experience the essence of coastal Japan with our Japanese Hot Pot.
A delightful choice for a cozy gathering with friends or family.

Dried Bonito Broth

Assorted Vegetables

Udon Noodles

Wagyu Beef Slice 400g

Tiger Prawns

* Premium Tasmanian seafood add-ons
are available (with extra costs)

VEGETARIAN SHABU SHABU

Experience the essence of coastal Japan with our Japanese Hot Pot.
A delightful choice for a cozy gathering with friends or family.

Vegetarian Soup

Assorted Vegetables

Soy-based Products

Udon Noodles

* Premium Tasmanian seafood and wagyu beef slice
add-ons are available (with extra costs)

DRY-AGED WAGYU SHOWCASE

A refined 3-course set menu celebrating Tasmania's world-renowned Robbins Island Wagyu, centred on our in-house dry-aging.

Entrée

Dry-aged Wagyu tartare

Main

A centrepiece dry-aged Wagyu main, paired with black garlic and smoked sea salt

Dessert

House-Crafted Seasonal Dessert

* Please note: menu items may vary slightly with seasonal availability. Please advise our team of any allergies or dietary requirements.

FREYCINET RESORT

DRY-AGED SEAFOOD TEISHOKU

Authentic tray-style Japanese dining showcasing our in-house dry-aged Tasmanian seafood.

Entrée

Fresh Tasmanian Oyster & Dry-Aged Tuna Salad

Main

Saikyo Miso Dry-Aged Tasmanian Salmon

Sides

Steamed Koshihikari Rice

House Soup

Dessert

House-Crafted Seasonal Dessert

*Includes a complimentary glass of premium Tasmanian wine, beer, or juice.

FREYCINET RESORT