



## OUR STORY

*ASAP & Co is our tribute to smoking – a prehistoric method of food preparation thought to trace its origins back to the Palaeolithic era. A translation of the word “smoke” into the Malay language, “asap” reflects the way the materiality and process of smoking has infused itself into all aspects of the restaurant. The key elements of smoking – fire, wood, cast iron and steel – recur throughout the space from the kitchen to the dining floor, where guests can now observe the craft of smoking from the Chef’s Table, as if watching theatre around a fire. Paired with imported wood logs selected for their natural fragrance, we believe fire is the most natural way to elevate the flavour of our meats, which span a diverse variety ranging from award-winning breeds to underrated cuts.*

*At ASAP & Co, fire is an ingredient – come taste the smoke.*

**KINDLE OUR FEED WITH YOUR BEST PHOTOS**



ASAPNCO



ASAP & CO.

# LUNCH MENU

*Best served 1 pax*

*Tue - Fri from 11am to 3pm*

*Served with Woodfire seasonal green vegetables and steak fries*

**INSIDE SKIRT STEAK** 28

**SMOKED SALMON** 25

**SMOKED BONELESS  
CHICKEN THIGH** 18

## **SPEED & QUALITY**

*The menu in this section is designed to be served quickly without compromising the quality of food that is served. Welcome to our Lunch Menu!*

## STARTERS

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**BURRATA & CARAMELIZED FIG SALAD** 22

*Italian soft milky cheese, caramelised figs, pine nut crushed, balsamic maple dressing*

**HALLOUMI SALAD WITH MANDARIN ORANGE** 19

*Mesclun salad, mandarin orange, pomegranate, carrots, walnuts, grilled halloumi, maple dressing*

## WOOD FIRE TAPAS

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**OCTOPUS** 28

*Fremantle octopus tentacles served with green goddess dressing, 100g*

**LAMB CUTLET** 28

*3 pieces smoked Australian lamb, cutlets, bone-in, cap-on, served with green goddess dressing*

**CHICKEN WINGS** 17

*4 pieces of smoked chicken wings tossed with spicy dark soy sauce.*

**BLACK MUSSEL** 14

*Chilean black mussels served with spiced cream gravy, 150g*

## BURGERS

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**WAGYU** 23

*200g Australian wagyu patty, melted cheddar, lettuce, fresh tomatoes, mayonaise, served with steak fries*

**ANGUS** 18

*200g Australian Angus patty, melted cheddar, lettuce, fresh tomatoes, mayonaise, served with steak fries*

**BRISKET** 18

*12-hour smoked Australian Black Angus brisket, slaw, mayonaise, caramelized onions, BBQ sauce, served with steak fries*

**CHICKEN** 15

*100% chicken thigh patty, coleslaw, pineapple slice, and in-house peri peri sauce, served with steak fries*

## P A S T A S

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**SMOKED KING PRAWN  
AGLIO OLIO LINGUINE** 26

*Linguine pasta, garlic scrapes topped with mushroom*

**BEEF BACON CARBONARA** 23

*Fettuccine pasta, beef bacon & egg yolk cream sauce, grated parmesan cheese*

**SMOKED ANGUS BRISKET  
FETTUCINE** 20

*Fettuccine pasta, tossed tomato & grain mustard sauce, crispy Italian parsley*

## S I D E S

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**BROCCOLINI** 14

*Wood fired grilled and drizzle garlic infused olive oil*

**BRUSSEL SPROUTS** 14

*Wood fired grilled and drizzle garlic infused olive oil*

**HOKKAIDO CORN** 10

*Parmesan cheese gratinated, sprinkled with hot spice.*

**KING OYSTER MUSHROOM** 10

*Grilled king oyster mushroom drizzle with garlic infused olive oil*

**HOUSE BREAD** 3

*Freshly toasted focaccia bread drizzled with a balsamic olive oil*

**ASPARAGUS** 14

*Wood fired grilled and drizzle garlic infused olive oil*

**ROASTED POTATOES** 10

*Wood fired grilled purple & orange sweet potatoes and baby potatoes*

**TRUFFLE FRIES** 13

*Steak fries, skin-on, truffle oil, salt, grated parmesan cheese*

**SEASALT FRIES** 8

*Steak fries, skin-on sprinkled with English sea salt crystals*

# PREMIUM CUTS

## RIBEYE

Best served 1 pax

Served with **1 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

### **KAGOSHIMA WAGYU** 280

*Japanese Black Pure Bred Wagyu  
A5 (MS 12), 600days wheat, rice,  
hay & bran-fed Kagoshima, Japan  
300g*

*Winner of 'National Wagyu Olympic' 2017 &  
2022*

### **KING RIVER F1-F4 WAGYU** 88

*Fullblood Wagyu Sire x Tropical  
Composite Dam MS5, 365 days  
grain-fed North Queensland,  
Australia 300g*

### **SOUTHERN RANGES SR4** 48

*Hereford British Bred x Angus MS4,  
100% grass-fed Victoria, Australia  
300g*

*Gold in Australian Branded Beef Grass fed  
category 2021*

### **STONE AXE FULLBLOOD WAGYU** 128

*100% Fullblood Japanese Black  
Wagyu Genetics MS9+, 450 days  
corn & barley-fed New South  
Wales/Victoria, Australia 300g*

*Gold in Australian Wagyu Branded  
Beef Competition Fullblood Category  
2020-2022*

### **PURE BLACK** 58

*Pure Breed Angus MS5, 400 days  
barley-fed Tasmania, Australia  
300g*

\*The recommended doneness on the steaks in this selection is **MEDIUM RARE\***

ALL PRICES IN THIS FULL MENU IS SUBJECTED TO 10% SERVICE CHARGE + 8% GST

# STRIPLOIN

Best served 1 pax

Served with **1 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

## MIYAZAKI WAGYU 258

*Japanese Black Pure Bred Wagyu A5 (MS 12), 600 days grain-fed Miyazaki, Japan 300g*

*3x 'National Wagyu Olympic' Champion*

## KING RIVER F1-F4 WAGYU 68

*Fullblood Wagyu Sire x Tropical Composite Dam MS5, 365 days grain-fed North Queensland, Australia 300g*

## SOUTHERN RANGES SR4 38

*Hereford British Bred x Angus MS4, 100% grass-fed Victoria, Australia 300g*

*Gold in Australian Branded Beef Grass fed category 2021*

# PORTERHOUSE

Best served 1 pax

Served with **1 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

## PURE BLACK 68

*Pure Breed Angus MS4, 400 days barley-fed Tasmania, Australia 500g*

# UNDERRATED CUTS

Best served 1 pax

Served with **1 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

**PICANHA (WAGYU)** 78

*Blackmore, FullBlood Wagyu (Rump Cap) MS9, 600 days secret-fed Victoria, Australia 300g*

**PICANHA (ANGUS)** 48

*Pure Black, Pure Breed Angus MS5, 400days barley-fed Tasmania, Australia 250g*

**HANGER STEAK** 48

*Pure Black, Pure Breed Angus MS5, 400 days barley-fed Tasmania, Australia 300g*

**ZABUTON (CHUCK TAIL FLAP)** 28

*Southern Ranges SR4, Hereford British Bred x Angus MS4, 100 days grass-fed Dandenong, Australia, 300g*

*Gold in Australian Branded Beef Grass fed category 2021*

**BRISKET** 28

*Pure Black Breed Angus MS5, 400 days barley-fed Tasmania, Australia 300g*

*\*Served with Bread, Salad + 1 Side*

**INSIDE SKIRT STEAK** 28

*Pure Black, Pure Breed Angus MS5, 400days barley-fed Tasmania, Australia 250g*

*\*The recommended doneness on the steaks in this selection is **MEDIUM**\**

ALL PRICES IN THIS FULL MENU IS SUBJECTED TO 10% SERVICE CHARGE + 8% GST



# LARGE FORMAT CUTS

Best served 2 pax

Served with **2 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

## WAGYU RIBEYE 198

*MUSE Fullblood Wagyu MS9+, 600 days grain-fed Queensland, Australia 500g*

## BONE-IN RIBEYE 88

*The Wanderer, Pure Breed Angus MS4, 400 days barley-fed Victoria, Australia 600g*

## PORTERHOUSE 118

*The Wanderer, Pure Breed Angus MS4, 400 days barley-fed Victoria, Australia 800g*

## BONE-IN STRIPLOIN 88

*Pure Black, Pure Breed Angus MS5, 400 days barley-fed Tasmania, Australia 600g*

# T O M A H A W K

Best served 3 - 4 pax

Served with Spiced Hokkaido Corns, Roasted Potatoes & King Oyster Mushrooms

(PRE - ORDER ONLY)

## TAJIMA WAGYU 308

*F1 Crossbreed Wagyu MS5+, 300 days grain-fed Queensland, Australia 1.8kg*

*Silver in Australian Wagyu Branded beef Competition Open Crossbreed steak & Silver for Commercial category 2020-2022*

## SOUTHERN RANGES SR4 178

*Hereford British Bred x Angus MS4, 100 days grass-fed Dandenong, Australia 1.6kg*

*Gold in Australian Branded Beef Grass fed category 2021*

\*The recommended doneness on the steaks in this selection is **MEDIUM RARE\***

ALL PRICES IN THIS FULL MENU IS SUBJECTED TO 10% SERVICE CHARGE + 8% GST

# 28 DAYS DRY AGED

Best served 1 pax

Served with **1 side** of Spiced Hokkaido Corns, Roasted Potatoes, or King Oyster Mushrooms

## PORTERHOUSE 88

The Wanderer, Angus MS4, 400 days  
barley-fed Victoria, Australia 500g

## BONE-IN RIBEYE 68

The Wanderer, Angus MS4, 400 days  
barley-fed Victoria, Australia 400g

## BONE-IN STRIPLOIN 58

The Wanderer, Angus MS4, 400 days  
barley-fed Victoria, Australia 400g

## PICANHA 58

Pure Black, Angus MS5, 400 days  
barley-fed Tasmania, Australia 300g

# T O M A H A W K

Dry aged for 28 days

Best served 3 - 4 pax

Served with Spiced Hokkaido Corns, Roasted Potatoes & King Oyster Mushrooms

## WAGYU 358

ICON XB, F1 Crossbreed Wagyu MS6-7,  
400 days grain-fed Tasmania, Australia  
1.5kg

Gold in Australian Wagyu Branded Beef  
competition commercial wagyu category 2022

## ANGUS 258

Pure Black, Angus MS5, 400 days  
barley-fed Tasmania, Australia 1.6kg

(PRE - ORDER ONLY)

## WHAT IS DRY AGED EXACTLY?

*It is claimed that dry ageing produces a better tasting meat because it reduces the moisture content in the meat over time, enhancing the flavor and making it more tender!*

\*The recommended doneness is **MEDIUM RARE**\*

# THE PRIMAL FEAST

Best served 3 - 4 pax

Served with Spiced Hokkaido Corns, Roasted Potatoes & King Oyster Mushrooms

## THE ROYAL FEAST

478

### KING RIVER RIBEYE

Fullblood Wagyu Sire x  
Tropical Composite Dam  
MS5, 365 days grain finished  
North Queensland, Australia  
300g

### KAGOSHIMA RIBEYE

Pure Bred Wagyu A5 Grade,  
600 days grain fed  
Kagoshima, Japan 300g  
*Winner of 'National Wagyu  
Olympic' 2017 & 2022*

### STONE AXE RIBEYE

Fullblood Japanese Wagyu  
Genetics MS9+, 450 days  
corn & barley fed NSW &  
Victoria, Australia 300g  
*Gold in Australian Wagyu  
Branded Beef Competition  
Fullblood Category 2020-2022*

## THE DRY AGED FEAST

168

### BONE-IN STRIPLOIN

The Wanderer, Black Angus  
MS4, 400days barley-fed  
Victoria, Australia 400g

### BONE-IN RIBEYE

The Wanderer, Black Angus  
MS4, 400 days barley-fed  
Victoria, Australia 400g

### PICANHA

Pure Black, Black Angus  
MS5, 400 days barley-fed  
Tasmania, Australia 300g

## THE BRAZILIAN FEAST

168

### DRY AGED PICANHA

Pure Black, Pure Breed Angus  
MS5, 400 days barley-fed  
Tasmania, Australia 300g

### WAGYU PICANHA

Blackmore. FullBlood Wagyu  
MS9, 600 days secret-fed  
Victoria, Australia 300g

### ANGUS PICANHA

Pure Black, Pure Breed  
Angus MS5, 400 days  
barley-fed Tasmania,  
Australia 300g

## THE UNDERRATED FEAST

98

### PURE BLACK INSIDE SKIRT

Pure Breed Angus MS5, 400  
days barley-fed Tasmania,  
Australia 300g

### SOUTHERN RANGES SR4 ZABUTON

Hereford British Bred x Angus  
MS4, 100% grass-fed  
Dandenong, Australia 300g  
*Gold in Australian Branded Beef  
Grass fed category 2021*

### PURE BLACK HANGER

Pure Black, Pure Breed  
Angus MS5, 400 days  
barley-fed Tasmania,  
Australia 300g

## FRESH BREWS

BY DUTCH COLONY

	HOT		HOT	COLD
ESPRESSO	3.5	LONG BLACK	4.5	5.5
PICCOLO	4.5	CAFE LATTE	5	6
FLAT WHITE	5	CAFE MOCHA	5.5	6.5
CAPPUCCINO	5	MATCHA LATTE	5.5	6.5
HOT CHOCOLATE	5.5	ICED CHOCOLATE		6.5

## HOT TEA

By the pot

BY GRYPHON

CHAMOMILE	6.5	EARL GREY LAVENDER	6.5
LEMON GINGER MINT	6.5	STRAITS CHAI	6.5

## SPARKLING TEA

BY GRYPHON

PEARL OF THE ORIENT WITH LYCHEE EARL GREY	6.5
OSMANTHUS SENCHA WITH PASSIONFRUIT	6.5
EARL GREY LAVENDER WITH STRAWBERRY	6.5

## CARBONATED & OTHERS

BUNDABERG ROOT BEER	6.5	SAN PELLEGRINO SPARKLING WATER 750ML	8
BUNDABERG BLOODY ORANGE	6.5		
BUNDABERG GINGER BEER	6.5	ACQUA PANNA STILL WATER 750ML	8

# NON ALCOHOLIC

0% alcohol, 100% enjoyment

## **NON**

*Vegan, gluten-free, halal-certified in Melbourne, Australia*

12/glass

60/btl (750ml)

### **NON 1 - SALTED RASPBERRY & CHAMOMILE**

*Dry and lengthy fruit tannins. Vibrant red fruit, balanced salinity, candied floral nose. Infusion blend, lightly sparkling. Pairs well with seafood & meat*

### **NON 3 - TOASTED CINNAMON & YUZU**

*Tart citrus, subtle warming spice, bitter finish. Balance tartness with a savoury undertone. Pairs well with asian flavours*

### **NON 7 - STEWED CHERRY & COFFEE**

*Full-bodied and subtly spiced. Rich dark fruits, spiced nose, undertones of coffee. Lightly sparkling. Pairs well with meat*

## **NOUGHTY**

14/glass

60/btl (750ml)

### **SPARKLING CHARDONNAY**

*Elegant pale color with a crisp and ripe apple scent accompanied by a touch of sweetness. Organic, Vegan and Alcohol-free*

### **SPARKLING ROSE**

*Soft fruity aromatics, a medium-dry palate, and notes of raspberries and strawberries. Organic, Vegan and Alcohol-free*

## **COPENHAGEN SPARKLING TEA**

65/btl (750ml)

### **BLÅ**

*Delicate Jasmine and beautiful complexity. Chamomile, citrus, white teas, green teas. It ends in a long finish joined by comfortable tannins created by the Darjeeling First Flush*

### **LYSERØD**

*Sparkling rosé without the percentages. Red berries, red apples, Oolong Tea, blackberries, hibiscus, all balanced by the smooth Silver Needle white tea. Light bitter fruity notes.*

## **NATUREO**

60/btl (750ml)

### **GARNACHA SYRAH**

*Black cherry color. It is an intense and sensuous wine, with delicious fruit aromas (blackberries) and a hint of spices (clove). To the mouth is smooth, tender and delicious. Made from Garnacha and Syrah grapes*

### **WHITE MUSCAT**

*Pale yellow color with a lively bubble. Delicate floral aroma (broom) with rich fruity notes of banana, coconut and tropical fruits. On the palate it is cheerful, lively, festive, with a fine acidity reminiscent of apples*

# DESSERTS

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**PASSION FRUIT PAVLOVA** 15  
**WITH BERRIES**

*Pavlova topped with lemon curd,  
chantilly cream and passion fruit coulis*

**YUZU PANNA COTTA** 13

*Yuzu Panna Cotta topped with crunchy  
golden crumbs and shaved white  
chocolate*

**CREME BRULEE** 9.5

*Cempedak Crème Brûlée*

**BURNT CHEESECAKE** 8

*Original Burnt Cheesecake*