



MON-FRI: 12:00 - 21:15 SHELLFISH

Seasonal Oysters

3PC 6PC 9PC 12PC \$125 • \$230 • \$350 • \$450

Shallot Vinegar, Lemon and Tabasco

BAR SNACKS

Herb-Infused Bella de Cerignola Olives	\$58
Kasekrainer Sausage, Sweet Mustard Sauce	\$88
French Fries, Ketchup and Mayonnaise	\$78
Truffle Fries Truffle Cream Dressing and Aged Parmesan	\$128
Boneless Fried Chicken Wings, Ranch Dressing	\$88
Jamon Croquettes, Spicy Tomato Sauce	\$78
Roasted Almond Hummus, Pepper and Saffron Dressing, Toasted Pita Bread (v)(n)	\$78
Charcuterie Selection Selection of Cured Meats, Home Made Pickles, Marinated Tomatoes, Crostini	\$188
Seasonal Cheese Board (n) Chutney, Dry Fruits, Walnuts and Toasts	\$198

MON-FRI: 12:00 - 14:30 & 18:00 - 21:15

Beef Steak Tartare Main Course size with Fries Diced Prime Beef, Capers, Gherkins, Parsley, Pickled Beetroot and Toasted Sourdough	\$208 <mark>\$298</mark>
Wagyu Beef Burger Home-made Patty, Cheddar Cheese, Caramelized Onions, Tomato and Lettuce, Served with Fries Add Bacon	\$228 \$30
Warm Salad of Autumn Vegetable (v)(n) Roasted Root Vegetables, Celeriac Puree, Roasted Apple, Walnuts, Semi Dried Grapes and Balsamic Vinaigrette	\$188
Steak Frites (200g) Char Grilled Bavette, Green Salad, French Fries and Chimichurri	\$288
New York Strip Steak (200g) "21 Days Dry-Aged" Served with Fries, Grilled Tomato, Garlic and Thyme Choice of Sauce: Bearnaise, Peppercorn or Café de Paris Butter	\$258
Classic Caesar Salad Topped with choice of: Smoked Organic Salmon or Garlic Grilled Chicken Breast	\$228
Baked Truffle Mac and Cheese (v) Black Truffle, Comte Cheese, Crispy Shallots, Herb and Garlic Breadcrumbs	\$228
Pan Fried Atlantic Salmon Jerusalem Artichoke, Brown Shrimp, Cucumber, Sauteed Lettuce, Lemon and Herb	\$248
Roasted Cauliflower 'Steak' (v)(n) Grilled Broccolini, Pecorino, Charred Onions, Hazelnut and Truffle Pesto	\$198
Risotto of Roasted Ceps (v) Arborio Rice, Mushroom Stock, Red Wine Reduction and Truffle Mascarpone	\$198

SIDES

Side Salad	\$78
Truffle Mash Potato	\$78
Roasted Butternut Squash, Honey and Pumpkin Seeds \$78	
Creamed Spinach with Nutmeg	\$78
French Fries	\$78

DESSERTS

Fairtrade Vanilla Crème Brulée Salted Butter Shortbread	\$88
Apple Tart Fine (n) 15-20mins Vanilla Ice Cream, Caramel Sauce, Pistachio	\$88
Chestnut Financier Milk Chocolate Cremeaux, Coffee Ice Cream	\$88
Hazelnut Baked Alaska (n) Lemon Puree	\$88
Warm Chocolate Tart 15-20mins Condensed Milk Ice Cream	\$98

