





3PC 6PC 9PC 12PC

Seasonal Oysters

\$125 · \$230 · \$350 · \$450

Shallot Vinegar, Lemon, Tabasco

BAR SNACKS

Herb-Infused Bella de Cerignola Olives	\$58
Kasekrainer Sausage, Sweet Mustard Sauce	\$88
French Fries, Ketchup and Mayonnaise	\$78
Sweet Potato Fries, Garlic Aioli	\$80
Buffalo Chicken Wings, Blue Cheese Dressing	\$88
Crab Cakes, Chilli and Lime Mayonnaise	\$88
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, Toasts	\$198



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

Beef Steak Tartare Main Course size with Fries Diced Prime Beef, Capers, Gherkins, Parsley, Pickled Beetroot, Toasted Sourdough	\$208 \$298
Wagyu Beef Burger Home-made Patty, Cheddar Cheese, Caramelized Onions, Tomato, Lettuce, Served with Fries Add Bacon	\$228 \$30
Spring Vegetables Salad (v) Bitter Leaves, Salad Cream Dressing, Homemade Pickles	\$188
Steak Frites (200g) Char Grilled Bavette, Green Salad, Chimichurri, French Fries	\$288
New York Strip Steak (200g) Served with Fries, Grilled Tomato, Garlic, Thyme Choice of Sauce: Bearnaise, Peppercorn or Café de Paris Butter	\$258
Classic Caesar Salad Topping: Smoked Organic Salmon or Garlic Grilled Chicken Breas	\$228
Baked Truffle Mac and Cheese (v) Black Truffle, Comte Cheese, Crispy Shallots, Herb and Garlic Breadcrumbs	\$228
Pan Fried Atlantic Salmon Parmesan Gnocchi, Buttered Spinach, Crab and Lemon Beurre Blanc	\$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, Truffle Mascarpone	\$198



SIDES

Side Salad	\$78
Buttered Mash Potato	\$78
Creamed Spinach with Nutmeg	\$78
French Fries	\$78
Sweet Potato Fries, Garlic Aioli	\$80

DESSERTS

Fairtrade Vanilla Crème Brulée Salted Butter Shortbread	\$88
Strawberry Pavlova Strawberry Sauce	\$88
Raspberry and Vanilla Creme Puff Passionfruit Sorbet	\$88
Hazelnut Baked Alaska (n) Lemon Puree	\$88
Warm Chocolate Tart 15-20mins Condensed Milk Ice Cream	\$98