



MON-FRI: 12:00 - 21:15

SHELLFISH

3PC 6PC 9PC 12PC

Seasonal Oysters

\$125 · \$230 · \$350 · \$450

Shallot Vinegar, Lemon and Tabasco

BAR SNACKS

Herb-Infused Bella de Cerignola Olives	\$58
Brown Shrimp and Herb Croquettes, Saffron Aioli	\$88
French Fries, Ketchup and Mayonnaise	\$68
Truffle Fries Truffle Cream Dressing and Aged Parmesan	\$128
Boneless Fried Chicken Wings, Ranch Dressing	\$88
Sun Dried Tomato and Mozzarella Arancini, Basil Pesto Mayonnaise	\$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 Chutney, Green Grape and Walnut Toast	\$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 and Toasted Sourdough	\$208 \$2 98
Wagyu Beef Burger Home-made patty, Cheddar Cheese, Caramelized Onions, Tomato and Lettuce, Served with Fries Add Bacon	\$228 \$30
Beer Battered Cod and Chips Crushed Peas, Tartare and Chip Shop Curry Sauce	\$198
Steak Frites (200g) Char Grilled Bavette, Green Salad, French Fries and Chimichurri	\$288
Black Angus Ribeye (350g) French Fries & Choice of Sauce: Bearnaise, Peppercorn or Café de Paris Butter	\$548
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 Seared Organic Salmon, Sauce Vierge Crushed New Potatoes, French Beans, Tomato, Capers and Fresh Herbs	\$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	\$68
Buttered Mash Potato	\$68
French Beans, Pickled and Crispy Shallots	\$68
Creamed Spinach with Nutmeg	\$68
French Fries	\$68

DESSERTS

Fairtrade Vanilla Crème Brulée Salted Butter Shortbread	\$88
Raspberry and Lime Cheesecake	\$88
Eton Mess Crushed Meringue, Fresh Berries	\$88
Pineapple and Pink Grapefruit Baked Alaska	\$88
Warm Chocolate Tart 15-20mins Condensed Milk Ice Cream	\$98