



Appetisers

Soup Du Jour 95

Please ask your server for today's soup

Exotic Mushroom & Butternut Trofie V 125

Vanilla, maple butternut sauce, grilled butternut

Grilled Calamari 145

Romesco, black garlic aioli, pickled cauliflower, cilantro gel

Tuna Ceviche 155

Panise, black garlic, lemon aioli, charred corn, sweet potato puree, popcorn & cream cheese

Braised Lamb Rilette 145

Onion puree, lamb jus, slaw, mint

Vietnamese Style Beef Salad 165

Charred corn, Asian greens, mushroom emulsion, nuts, rice cracker

Calamari & Prawn Salad 175

Asian peanut & lime dressing, mixed greens, citrus segments, nuts

Charcuterie & Cheese 285

A Selection of cured meat, local cheese, preserves & Bread

Bacon Caesar Salad 150

Six-minute eggs, mixed greens, cured sardines, sourdough croutons

Menus are subject to change and availability

The kitchen operating times are:

12pm – 2:30pm & 6pm – 9:30pm

A discretionary 10% service charge is included in your bill

MAINS

7 Day Dry Aged Duck Breast 325

Carrot cumin puree, braised lentils, duck croquette, sour cherry, baby carrots, beets

Pan Roasted Salmon 285

Baby potatoes, leek fondue, greens, parsnip puree, Asian slaw & garlic butter

Seafood Pasta 285

Prawns, squid ink linguini, Mussels, seasonal vegetables, heirloom tomatoes,

Potato Gnocchi & Smoked Cauliflower Sauce V 195

Peas, parmesan, tender-stem broccoli, snap peas

Mushroom & Spinach Risotto V 195

Cauliflower purée, exotic mushrooms, butternut, truffle

Lamb Rump 395

Charred carrot puree, baby potato, braised carrots, chimmichurri & lamb jus

Steaks

Onion textures, pomme paulo, snap peas, exotic mushrooms, sauce Dianne

200g Beef Fillet 285

400g Porterhouse 395

Platter Fruits De Mer SQ

Seafood platters for one or two guests, please ask your server for today's seafood selection

Sides

Truffle & Parmesan Fries	65
Rustic Fries	45
Grilled Seasonal Vegetables	55
Biryani Style Rice	45