

Menu



TO START

Cured Scallop (DF GF)	20	Potato Tart (GF V)	14
lemon butter, mandarin & mint		creamy basil pesto cheese, garden reds	
Oysters (DF GF)	6	Garlic Spiced Prawns (GF)	18
natural, finished with balsamic	each		
vinaigrette		Tasting Plate (GFO VO)	24
- minimum 6		house-made cream cheese with	
Agedashi Tofu (GF VO)	16	pistachios & honey, cracked pepper	
crispy tofu, dashi broth, ginger & bonito		chedder, prosciutto, fresh fruit &	
flakes		crackers.	
		- perfectly paired with sparkling wine	

TO SHARE

Pulled Beef Bao Buns	22	Mezze Platter (DF GFO VO)	36
slow cooked beef, crisp slaw, carrots &		muhammara, gherkin hummus, vadai,	
mayo		dolmades, mixed meat kofta, tabouli &	
Salt & Pepper Calamari (DF)	22	warm bread	
house-made garlic aioli		Korean Fried Chicken (DF GF)	18
		gochujang pepper sauce 🌶️	

CHEF'S SIGNATURES

Mixed Grill (GFO)	70	Cajun Seafood Bowl (GFO)	70
chicken & beef skewers, lamb chops,		tiger prawns, bugs, mussels, scallops &	
koftas, chips, salad, toum		squid in a rich cajun broth, corn &	
& warm bread		turkish bread	
-serves 2		- serves 2	
Grilled Octopus (GF)	40	Braised Beef Short Ribs (GF)	45
silky fennel-cauliflower puree and		fall-apart tender beef, buttery mash,	
pineapple & pepper salad		seasonal vegetables & rich jus	

DF - Dairy Free DFO - Dairy Free Option GF - Gluten Free GFO - Gluten Free Option
V - Vegetarian VO - Vegetarian Option VG - Vegan VGO - Vegan Option

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MAIN EVENT

Creamy Pasta (GFO) 26 choice of chicken OR mixed seafood, tossed in a rich garlic, parmesan cream	Moroccan Chickpea Salad 28 (DF GF VG) crispy chickpeas & cauliflower, quinoa salad, finished with a tangy coconut dressing
Mushroom Tartare 28 (DF GF VG) exotic mixed mushrooms, creamy polenta, seasonal vegetables, finished with a house-made green oil	Stuffed Chicken (GF) 40 ricotta & spinach stuffed chicken, creamy polenta, baby carrots & truffle cream
Spaghetti Bolognese (GFO) 28	

FROM THE GRILL

200g Wagyu Eye Fillet 49	300g Wagyu Rib Fillet 45
300g Wagyu Porterhouse 46	300g Wagyu Rump 42

All steaks are served with buttery mash & seasonal vegetables (GF)

FOR THE KIDS

12 & Under

Kids Steak (GF) 21 seasonal vegetables, chips & tomato sauce	Kids Pasta (GFO) 18 bolognese OR creamy chicken
Dinosaur Nuggets 15 served with tomato sauce	Mozarella Sticks 16 served with tomato sauce
Chicken Poke Bowl (DF GF) 18 seasonal vegetables, chicken & rice	

TO FINISH

Burnt Basque Cheesecake 17 house-made caramel & fresh berries	Lemon Custard Tart 16 torched meringue
Biscuit Pudding 16 with a twist of coconut, finished with nuts	Charred Pineapple 16 (DF GF VG) house-made coconut sorbet, spiced caramel & toasted coconut
Ice Cream or Sorbet (DFO GF) 5 per scoop	

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