

Starters

CREAMY SEAFOOD CHOWDER garlic crostini	48
CRISPY FISH TACO kimchi slaw, micro greens	35
TUNA TARTARE soused cucumber, wasabi mayo, won ton crispies	52
BUFFALO MOZZARELLA caponata, avocado, basil pesto, sour dough crostini	42
ROASTED BEETROOT CARPACCIO & NUTTY GOAT CHEESE FRITTERS cherry tomatoes, nutty basil pesto, marinated olives	42
SMOOTH CHICKEN LIVER PARFAIT red onion jam, Melba toast	56
PORK GYOZAS Asian dip	40
SEXY SALAD NAPOLEON lobster, crab, shrimp, dill herb mayo, tomato fondue, avocado salsa	69

Mains

PARMESAN CRUSTED FISH OF THE DAY lemon caper brown butter, sautéed veg, roasted garlic & leek mash	79
THAI GREEN CURRY coconut milk, cilantro, sticky rice, pickled mango chutney	
• Roasted Cauliflower	55
• Sweet Tiger Shrimp	79
• Yellow Fin Tuna	89
CHICKEN ALFREDO FETTUCCINE creamy mushrooms, bacon, chives, Parmigiano Reggiano	69
WEST INDIAN CHICKEN CURRY lentil ragu, Jasmine rice, mango chutney, yogurt	70
JERKED PORK TENDERLOIN fried plantain, veg Creole rice	78
BBQ BABY BACK RIBS mac pie, corn bread, coleslaw	69
SLOW BRAISED NZ LAMB SHANK rosemary jus, summer veg, roasted garlic & leek mash	85
SURF & TURF beef tenderloin, Sweet Tiger shrimp, Café de Paris butter sauce, grilled asparagus, roasted garlic & leek mash	105

Sides

Simple side salad	25
Roasted veg	24
Home-cut fries	24
Creole rice	20
Truffle parmesan home-cut fries	28

