

## STARTERS

### *VEGETABLES & GRAINS*

CHILLED AVOCADO SOUP W/ MAINE ROCK CRAB & CHILLI SALAD 300

ROCKET, PEAR & PARMESAN SALAD W/ BLACK TRUFFLE DRESSING 320

ZUCCHINI CARPACCIO W/ GOAT CHEESE, PINENUTS & RASPBERRY VINEGAR 280

WITLOF, CHERRY & MOZZARELLA SALAD W/ ASPARAGUS & PRESERVED LEMON 340

WARM GOAT CHEESE SALAD W/ CITRUS VINAIGRETTE & PISTACHIOS 340

RED ONION TARTE TATIN W/ BRIE & RED WINE GLAZE 360

MOUNTAIN BREAD NACHOS W/ GRUYERE & SPICY SALSA 330

HEIRLOOM TOMATO SALAD W/ OLIVE OIL ICE CREAM, MINT, BASIL & PARMESAN 250

### *FISH & SHELLFISH*

PRAWN & SCALLOP CEVICHE W/ POMEGRANATE, CUMIN SCENTED POPCORN 380

TASMANIAN SALMON GRAVLAX W/ ESPRESSO MUSTARD EMULSION 400

TASMANIAN PACIFIC OYSTERS, FRESH W/ CHAMPAGNE GRANITA, RED WINE MIGNONETTE 770/6PC

TASMANIAN PACIFIC OYSTERS, FRIED W/ LIME & CHILLI AIOLI 870/6PC

NEW ZEALAND MUSSELS W/ WHITE WINE, MUSTARD & CAPER BROTH 300

GRILLED SARDINE W/ FENNEL & ASPARAGUS SALAD, FIG VINEGAR 480

GRILLED TIGER PRAWNS W/ TOM YUM SPICED OLIVE OIL 450

PAN-SEARED ALASKAN SEA SCALLOPS W/ CREAMY PUMPKIN & GINGER SOUP 690

### *MEAT & POULTRY*

BLACK CHICKEN SALAD W/ RED PAPAYA, TOASTED COCONUT, CHILLI, LIME & BETEL LEAF 210

RABBIT RILLETTES W/ RED WINE ONION JAM 320

AUSTRALIAN WAGYU STEAK TARTARE W/ FRIED QUAILS EGGS & SPICY AIOLI 750

### SIDES

WARM OLIVES W/ ROSEMARY & ORANGE ZEST 130

QUAILS EGGS W/ ZA'ATAR 130

CLAMS IN WHITE WINE & HERBS 130

MARINATED WHITE ANCHOVIES W/ BASIL & LEMON ZEST 250

WILD RICE & MIXED MUSHROOM SALAD W/ CHILLI & SPROUTED ALMONDS 240

+7% VAT

+5% GRATUITY FOR PARTIES OF 6 OR MORE

## **MAINS**

### ***VEGETABLES & GRAINS***

**PENNE PASTA W/ CLAMS, ASPARAGUS & BETEL-LEAF PESTO** 280

**RISOTTO W/ ROASTED TOMATO, CAPSICUM & KALAMATA OLIVES** 450

**FIG & BLUE CHEESE RAVIOLI W/ WALNUTS, ROSEMARY & BROWN BUTTER** 390

**GREEN LENTIL SALAD W/ ROASTED PARSNIP, GREEN BEANS, PEAR, FETA & PISTACHIOS** 340

### ***FISH & SHELLFISH***

**INDIAN KEDGEREE RICE W/ SMOKED COD, SMOKED OCEAN TROUT, TIGER PRAWN & QUAILS EGG** 580

**FRUIT DE MER W/ TIGER PRAWNS, SEA SCALLOPS, GREEN MUSSELS, CLAMS & TOMATO** 750

**PAN SEARED THAI BARRAMUNDI W/ SPICY COCONUT BROTH** 320

**TASMANIAN SALMON STEAK W/ SALSA VERDE, HEIRLOOM TOMATO & ASPARAGUS** 690

**GIANT RIVER PRAWN W/ GARAM MASALA SPICE RUB & VEGETABLES** 370/100G

### ***MEAT & POULTRY***

**SPICY LEMONGRASS CHICKEN W/ GREEN MANGO SALAD** 380

**CRISPY SKIN DUCK CONFIT W/ HONEYED BRUSSEL SPROUTS & PROSCIUTTO** 690

**GRILLED PORK CHOP W/ CUMMIN & GARLIC RUB AND SPICED APPLE COMPOTE** 690

**AUSTRALIAN LAMB RACK W/ MOROCCAN SPICED, RED ONION CUCUMBER SALAD & YOGHURT** 990

**BEEF CHEEK TAGINE W/ SAFFRON & DATES** 800

**AUSTRALIAN 150 DAY GRAIN FED BEEF TENDERLOIN W/ BLUE CHEESE & CARAMELISED ONIONS** 1200

**AUSTRALIAN WAGYU STRIPLOIN W/ POTATO & LEEK GRATIN** 1300

**AUSTRALIAN WAGYU TOMAHAWK W/ GRILLED VEGETABLES & POTATO CHIPS (FOR 3-4 PERSON)** 4200

## **SIDES**

**GREEN LEAF SALAD W/ LEMON VINAIGRETTE** 100

**CHAR-GRILLED VEGETABLES** 130

**MIXED MUSHROOM RAGU** 130

**PRESERVED BLACK TRUFFLE RISOTTO** 300

**HAND CUT POTATO CHIPS W/ ROASTED TOMATO SAUCE & MUSTARD** 200

**POTATO MASH** 100