

STARTERS

M | V

Rustic Mini Sourdough Baguette ^V
with whipped Pepe Saya butter

10 | 12.5

Stone Baked Flatbread ^V
mixed herbs and confit garlic

10 | 12.5

ENTRÉE

Alaskan Crabmeat & Prawn Croquettes
spicy romesco sauce and bottarga

18 | 22.5

Confit Duck Terrine ^{DF}
*almond and orange rind, pickled okra, caramelised onion
relish and baguette wafers*

16 | 20

Pork Riblets ^{GF/DF}
smoky BBQ, apple slaw and spiced corn ribs

18 | 22.5

Soft Shell Crab ^{GF/DF}
*tempura battered, togarashi seasoning, Asian herbs and
nam jim*

20 | 25

Braised Chickpeas ^V
harissa spiced, minted yoghurt and served with flatbread

12 | 15

MAINS

Reef & Beef ^{GF} <i>250g MB4+ striploin, seared scallops, charred king brown mushroom, potato galette, garlic kale and bordelaise sauce</i>	55 68.7
Lamb Shoulder Ragout <i>filo pastry wrapped, mint yoghurt, whipped sweet potato and wilted spinach</i>	33 41.3
Crispy Skin Spatchcock ^{GF/DF} <i>tagarashi seasoning, coconut rice, pickled cucumber salad and nam jim</i>	36 45
Chicken & Chorizo Paella ^{GF} <i>saffron jamon broth, green peas, roasted pimiento and cilantro</i>	28 35
Market Fish ^{GF/DF} <i>Ask our friendly staff for today's market fish. served with chat potatoes, salmoriglio sauce, pickled okra and peperonata salsa</i>	38 47.5
Pan Fried Potato Gnocchi ^{V/GF} <i>butternut squash, kale, confit garlic butter, shaved parmigiano and crispy sage</i>	28 35
Linguine Pescatore ^{DF} <i>prawns, scallops, crabmeat tossed in a rich tomato sugo and bottarga</i>	32 40

LET'S SHARE

<p>Flame Tasting Plate</p> <p><i>with confit duck terrine, seafood croquette, stone baked flatbread, filo pastry wrapped lamb ragout, 250g MB4+ striploin and half saffron mornay lobster, accompanied by potato chips, house salad and mint yoghurt and bondelaise sauce</i></p>	<p>149 186.3</p>
<p>Saffron Lobster Mornay ^{GF}</p> <p><i>whole Cuban lobster, saffron mornay sauce, tossed leaves and served with potato chips</i></p>	<p>99 123.8</p>
<p>800g Ribeye Steak MB 2+ ^{GF}</p> <p><i>150 days grain fed Angus steak, Paris mash, steamed greens and red wine jus</i></p>	<p>119 148.8</p>
<p>800g Pork Knuckle ^{GF/DF}</p> <p><i>braised pork knuckle, coconut rice, sautéed Asian greens and master stock reduction</i></p>	<p>50 62.5</p>
<p>Hot Seafood Medley Platter</p> <p><i>calamari fritti, tempura soft shell crab, seared scallops and saffron lobster mornay, crabmeat & prawn croquettes, served with potato chips, house salad and marie rose sauce</i></p>	<p>109 136.3</p>

V - Vegetairan

DF - Dairy Free

GF - Gluten Friendly

SIDES

Sautéed Seasonal Vegetables ^{V/GF} 10 | 12.5

Crispy Fries ^{V/GF/DF} 8 | 10

Pumpkin & Candied Walnut Salad ^{V/GF} 8 | 10

DESSERT

Pistachio Panna Cotta ^{GF} 12 | 15
pistachio cream, raspberry coulis and chocolate rice Krispies

Mango & Mascarpone Crepe Cake ^V 12 | 15
mascarpone cream, coconut crumble and berry compote

Chocolate Lava Cake 12 | 15
with vanilla gelato, orange shard and strawberries

KIDS MENU

for kids 12 yrs and under | served with a soft drink or juice

Striploin Steak ^{GF} 15 | 18
150g steak with mash and greens

Chicken Schnitzel & Chips ^{DF} 15 | 18
160g Panko crumb breast schnitzel

Kids Pasta 15 | 18
with pink sauce