

LUNCH

12pm - 3pm

Fish & Chips: Beer-Battered Red Snapper, Tartar Sauce, Triple Cooked Chips · 36

Steak Frites: Pepper Crusted Striploin, Sauce Bearnaise, Triple Cooked Chips · 48

Handmade Pasta, Fire-Roasted Pumpkin and Kale Kimchi, Stracciatella · 26

All lunch specials will be served with a side of Leafy Greens

Oysters, Cabernet Sauvignon Mignonette · 6/pc · 30/half doz.

Dark Rye Rolls, Vegemite Butter · 14

Marinated Olives · 7

Sri Lankan Deviled Cashews · 7

Charred Shishito Peppers, Citrus Soy · 14

Chicken Liver Éclair, Date, Madeira · 16

Wagyu Beef Tartare, Smoked Egg Yolk, Fermented Chili Emulsion · 18

Charcoal-Grilled Sourdough Flatbread, Taramasalata, Ikura · 18

Saganaki, French Fine Beans, Fermented Green Chili · 18

Smoked Baby Beetroot, Goat Cheese, Pepperberry Cured Venison · 24

Charred Baby Romaine, Green Goddess, Hazelnut · 18

Pacific Flying Squid, Ink Daal, Tarragon Toum · 25

Buttermilk Fried Quail, Sriracha Mayo · 24

BBQ Iberico Pork Collar “Char Siu”, Baby Turnips, White Apple · 42

Westholme Wagyu Hanging Tender 150g · 58

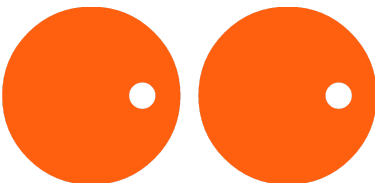
Tochigi A4 Wagyu Striploin 110g · 128

All steaks will be served with Potato Scallop, Leafy Greens and Fermented Soy

Crème Caramel · 14

Cherry, Szechuan Peppercorn and Coconut Trifle · 18

Cheese Selection, Guava, Caraway Lavosh · 38



DINNER

6pm - 10pm

Oysters, Cabernet Sauvignon Mignonette · 6/pc · 30/half doz.

Dark Rye Rolls, Vegemite Butter · 14

Marinated Olives · 7

Sri Lankan Deviled Cashews · 7

Charred Shishito Peppers, Citrus Soy · 14

Chicken Liver Éclair, Date, Madeira · 16

Wagyu Beef Tartare, Smoked Egg Yolk, Fermented Chili Emulsion · 18

Charcoal-Grilled Sourdough Flatbread, Taramasalata, Ikura · 18

Saganaki, French Fine Beans, Fermented Green Chili · 18

Smoked Baby Beetroot, Goat Cheese, Pepperberry Cured Venison · 24

Charred Baby Romaine, Green Goddess, Hazelnut · 18

Pacific Flying Squid, Ink Daal, Tarragon Toum · 25

Handmade Pasta, Fire-Roasted Pumpkin and Kale Kimchi, Stracciatella · 26

Buttermilk Fried Quail, Sriracha Mayo · 24

Pot Pie of Muscat Pumpkin and Sri Lankan Cashew Nut Curry · 38

Pan Roasted Red Grouper, Blue Mussels, Aromatic Tomato and Shellfish Broth · 42

BBQ Iberico Pork Collar “Char Siu”, Baby Turnips, White Apple · 42

Margaret River Angus Striploin 150g · 52

Westholme Wagyu Hanging Tender 150g · 58

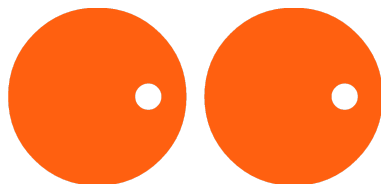
Tochigi A4 Wagyu Striploin 110g · 128

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SNACKS

In-betweens and afters

Oysters, Cabernet Sauvignon Mignonette · 6/pc · 30/half doz.

Marinated Olives · 7

Sri Lankan Devilled Cashews · 7

Charred Shishito Peppers, Citrus Soy · 9

Creme Caramel · 12

Dark Rye Rolls Ice Cream Sandwich, Shiitake Mushroom · 18

Cheese Selection, Quince, Caraway Lavosh · 38

