



STARTERS

CAESAR SALAD \$13

Rosemary croutons

ROAST BEET SALAD \$15

Red onions, local watercress, citrus turmeric vinaigrette

GRILLED ASPARAGUS \$14

Poached egg, prosciutto, toasted garlic-herb bread crumbs

LUMP CRAB CAKES \$19

Red onion and fennel salad, caper aioli

COLD BABY OCTOPUS SALAD \$18

Cucumber, herbs, pickled chiles, tamari vinaigrette

ENTREES

WAGU NEW YORK STRIP \$46

Roasted fingerling potatoes, chicken of the woods mushrooms, chermoula sauce

CENTER CUT PORK CHOP \$34

Lentils and smoked ham hock jus, charred peppers and onions

ROASTED CHICKEN THIGHS \$29

Yukon gold potato/celery root puree, asparagus, tomato saffron sauce

GRILLED SWORDFISH \$35

Chickpeas, kale, puttanesca sauce

U10 SCALLOPS \$37

Cauliflower puree, chorizo, spring onions, aged balsamic

BRAISED VEAL CHEEKS \$49

English pea risotto, glazed carrots, madeira wine sauce

*Vegetarian option available upon request

We invite our guests to share any allergies and/or dietary restrictions with us so that we can tailor the menu to each individual order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



DESSERTS

CLASSIC CRÈME BRULEE \$14

FLOURLESS CHOCOLATE TORTE \$11

with strawberries and whipped cream

RHUBARB FLOAT \$11

with strawberries, blueberries and raspberry sorbet

APPLE PEAR CRISP \$12

with vanilla ice-cream