



APPETISER

Sourdough bread and butter	6
Oysters ^(A) with mignonette dressing, half dozen	38
French onion dip with chives, lemon and crisp bread	18
San Daniele ham with pickled figs	20

STARTER

Raw scallops ^(I) with lemon, capers and bottarga	32
Crab ^(A) with potato, saffron rouille and black pepper	36
Prawn ^(I) with avocado, cucumber, lettuce and cocktail sauce	34
Caesar salad	29
Gravlax of King Salmon ^(I) with tomato, egg and chives	36
Chicken liver parfait with cornichons and toasted brioche	34
Beetroot with radish, walnuts and goats curd	29
Steak tartare with potato crisps	34
King fish ^(A) , citrus cured with radish, cucumber and basil	34
Smoked duck breast salad with parfait, witlof and blackberry vinegar	36

SEAFOOD PLATTER

Oysters, prawns, scallops, crab and salmon with condiments ^(M)	90
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PASTA

Rotelle gratin with mushrooms and aged cheddar	34
Rigatoni with beef ragù and pecorino	39
Potato gnocchi with blue cheese sauce, walnuts and celery leaf	38
Orecchiette with spanner crab ^(A) , tomato, chilli and garlic	46
Campanelle with lobster ^(A) and caviar	49

Cards surcharge:

1.4% surcharge for all credit/debit cards.

15% surcharge is applied on public holiday and 10% on Sundays

GRILL

Fillet Steak, Grain Fed M4+ 250g	59
Rib Eye, Grass Fed 400g	69
Wagyu Pave, Full Blood 6+ 250g	69
Wagyu Tri Tip, 6+ 250g	69
Wagyu Sirloin, 7+ 300g	94

Rib Eye, Grass Fed dry aged 6 weeks 800g	160
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All served with onion rings, celeriac remoulade and a selection of mustards, horseradish or bearnaise sauce

MAIN

Fish Pie, scallops, prawns and sea perch with saffron potato and kombu _(M)	59
Gold Band Snapper _(A) with roast fennel, tomato, and basil vinaigrette	59
Duck Cassoulet, confit duck leg, sausage, pork belly, tomato and white beans	49
Lamb Tagine with date and almond chutney, saffron cous cous	49

TO SHARE

Beef Wellington with red wine sauce 600g	138
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SIDES

French fries	12
House leaf salad with mustard dressing	14
Potato purée	18
Creamed spinach with toasted almonds	18
Roast baby carrots with honey, thyme and fried shallots	18
Fried brussels sprouts with bacon and sherry vinegar	18

DESSERT

Hazelnut brûlée with chocolate gelato	21
Eton mess, berries, meringue, vanilla ice cream	19
Affogato, espresso with vanilla gelato	16
Fresh baked madeleines with whisky caramel dipping sauce	19
Chocolate trifle, sherry jelly and mascarpone	20
Chocolate fondant (allow 20min)	19
Three Cheeses with apple and pickled walnut	27