

grill

sushi

steam
basket

thai

patisserie

seafood

martini
bar

party
room

shop

food. thoughtfully sourced. carefully served.

we are guided by our global philosophy that is focused on sourcing and providing fresh, flavourful, healthy, yet environmentally sustainable and ethical food options. look for our seafood that is third party certified sustainable or responsible to meet the rigorous standards set by independent labels.

fisheries certified under the msc sustainable standard for wild caught seafood or asc standard for responsibly farmed seafood have been assessed on core principles evaluating the environmental sustainability of the fishery or environmental and social responsibility of the farm.

enjoy in abundance, by choosing these products you ensure our oceans are teeming with life now and for future generations.

look out for these symbols to assist with your menu choice. choice.



vegetarian, may contain egg and dairy



plant-based



MSC-c-54472

seafood with this mark comes from a fishery that has been independently certified to the msc's standard for a well -managed and sustainable fishery.
www.msc.org

(maine lobster, yesso scallop,
spencer gulf wild king prawn, canadian surf clam)



ASC-c-00608

seafood with this mark comes from a farm that has been independently certified to the asc's standard for responsibly farmed seafood.
www.asc-aqua.org

(black tiger prawn, scottish black mussel,
norwegian atlantic salmon)

**CHAMPAGNE BY THE GLASS**

perrier-jouët, grand brut, epernay, france, nv 29

WHITE WINE BY THE GLASS**180ML 250ML**pascal jolivet attitude, sauvignon blanc, 22 31
loire valley, francewynns coonawara estate, chardonnay, 23 32
coonawarra, australiamarco felluga mongris, pinot grigio collio, 23 32
friuli, Italynautilus, sauvignon blanc, marlborough, 25 35
new zealand**ROSE WINE BY THE GLASS**château mentone, 23 32
cuvée special vin biologique,
côtes de provence, france**RED WINE BY THE GLASS**babich, pinot noir, marlborough, 23 32
new zealandkatnook founder's block, cabernet sauvignon, 24 33
coonawarra, australianumanthia termes, tempranillo, 25 35
toro, spainchâteau devise d'ardilley-la petite devise, 25 35
haut-médoc, francekilikanoon killerman's run, shiraz, 25 35
clare valley, australia**BEER**asahi, corona, heineken, hoegaarden, 12
pure blonde, guinness stout,
stella artois, tiger, erdinger weissbier,
erdinger non-alcohol**FRESH SQUEEZED JUICE** 8
orange, grapefruit, apple, melon, pineapple**FRESH JUICE BLEND** 8**energize**
green apple, lemon, ginger, vanilla bean**vitalize**
coconut, kale, banana**detox**
red apple, pineapple, lemon, tumeric**SIGNATURE COOLER** 8
iced lemon tea, iced lychee tea, fresh lemonade,
kombucha**SMOOTHIE** 9**soy milk, apple & avocado**
soy milk, avocado, banana, apple, celery,
kale, ginger**apple, berries & chia seeds**
cherries, cucumber, apple, raspberries, chia seed**blueberry, quinoa & chia seeds**
almond milk, blue berries, vanilla bean, quinoa,
chia seeds**SOFT DRINK** 8
coke, sprite, diet coke, soda, tonic, bitter lemon,
ginger ale, ginger beer**MINERAL WATER**
still or sparkling water, 750ml 12
still or sparkling water, 250ml 7**TEA (POT/ 2CUPS)** 7
english breakfast, earl grey, chamomile, sencha,
moroccan mint, grand jasmine**COFFEE – 100% CERTIFIED SUSTAINABLE** 5
regular or decaffeinated, cappuccino, espresso

TWO COURSE SET LUNCH 35

THREE COURSE SET LUNCH 45

create your own individual lunch menu with a choice of our signature dishes

CHOICE OF STARTER

daily soup –
western, thai, chinese or japanese

caesar salad –
romaine lettuce, bacon, parmesan cheese, croutons

blue swimmer crab cake -
remoulade sauce, lemon

 wood-roasted beetroot salad –
goat cheese, pickled raisins, horseradish

smoked atlantic salmon tartine –
herb cream cheese, salmon roe, radishes

seasonal rock oysters, half dozen, lemon, shallot vinegar Add 12


CHOICE OF MAIN COURSE

steak & frites –
caesar salad, french fries, béarnaise
australian angus sirloin, 140g Add 10
irish hereford beef short rib, 220g Add 25
tasmanian cape grim rib eye, 250g

mezza9 cheese burger –
hereford beef patty, cheddar cheese, dill pickles,
tomatoes, lettuce, french fries

grilled victorian lamb chops, 260g – Add 10
green asparagus, salsa verde, lemon


sustainable market fish –
sautéed organic vegetables, salsa verde, lemon,
free-range chicken cooked on the rotisserie,
field mushrooms, kale, natural jus

 bara chirashi don –
market fish, seaweed, cucumber, spring onion,
salmon roe, sushi rice

CHOICE OF DESSERT


 mezza9 flower pot of the day

 'la esmeralda' chocolate pudding –
chantilly cream, pink grapefruit sherbet, citrus fruits


 seasonal fruits & berries

WITH COFFEE OR TEA 40


WITH COFFEE OR TEA 50

 sashimi salad –
market fish, seaweed, tobiko roe, chukka dressing

maki sushi –
tuna, cucumber, crab meat & avocado


 luk chin yang –
grilled thai fish balls, sweet tamarind sauce

 maine lobster roll, 350g – Add 15
avocado, cucumber, buttered soft roll


 yum makeua yao –
thai style grilled eggplant, shallot, chilli, mint, tamarind

yam som o –
spicy honey pomelo salad, shredded chicken


gai yang som tam –
grilled free-range chicken leg, honey, tamarind, chilli,
shredded green papaya salad


 thai green curry –
sustainable fish balls, mini eggplant, snake beans,
red chilli, thai basil, steamed organic jasmine rice

tori katsu don –
crispy free-range chicken thigh, tonkatsu sauce,
sliced cabbage, pickles, steamed rice

 maine lobster hot pot, 350g – Add 20
mushrooms, garlic, spring onions, chilli, coriander,
ginger fried rice

 wok-fried black tiger prawns –
ginger, leek, bean paste, oyster sauce, steamed rice

 organic vegetable & chickpeas pot pie –
plant-basted short crust pastry, herbs

 peach compote -
vanilla custard, raspberries, puff pastry

 two scoops of homemade ice cream or sherbet



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