

TAPAS

STEAMED EDAMAME 🌱🥚🌱🌱 6	Sea Salt, Extra Virgin Olive Oil
SHOESTRING FRIES 🌱🌱🌱 6	[Aonori Ko Salt / Truffle / Plain]
WARMED OLIVES 🌱🌱🌱 8	Thyme, Brine Anchovy
OTAH-OTAH SLIDER "BAO" 8	Sambal Mayo, Kuyri Cucumber
DEEP FRIED BABY SQUID 🌱🌱 10	Curry Leaf Emulsion, Salted Egg Yolk
SAUTEED BOSTON BAY BLUE MUSSEL 🌱 18	White Wine, Sourdough
SAUTEED TIGER PRAWN 🌱🌱 18	Iberico Chorizo, Tomato Coullis, Sourdough
CHARCUTERIE PLATTER 🌱 25	Prosciutto, Salami, Bresaola, Pickles, Sourdough

APPETIZER & SALAD

CLASSIC CAESAR SALAD 🌱 14	Smoked Bacon, Gruyere Cheese Crouton, Soft Boiled Egg Add: Smoked Salmon - 6 Smoked Chicken - 4
ITALIAN CHOPPED SALAD 🌱🌱 16	Deep Fried Bocconcini Cheese, Italian Dressing, Pecorino Romano Cheese Add: Prosciutto - 5
FIELD MUSHROOM SOUP 🌱🌱 10	Sourdough Crouton, Extra Virgin Olive Oil, Chive
BLUE SWIMMER CRAB CAKE 🌱 20	Gochujang Cocktail Sauce, Celeriac, Apple & Raisin Remoulade
HAND-CHOPPED BEEF TARTARE 22	Lime, Sesame, Tong Cai, Garlic Chive, Slow Grilled Green Chili "Mustard"

PASTA & NOODLE

TIGER PRAWN & SAKURA EBI CAPELLINI 🌱🌱 22	Garlic, Bird Eye Chili, Thyme, Extra Virgin Olive Oil, Lemon
GREEN CURRY LINGUINE 22	Venus Clam, Green Mango, Green Chili, Kaffir Lime Chantilly
CARBONARA TAGLIATELLE 🌱 18	Bacon Cream, Egg Yolk, Guanciale, Parmigiano Reggiano
CAPELLINI MARINARA 🌱🌱🌱 16	Garlic, Cherry Tomato, Kalamata Olive, Capers, Extra Virgin Olive Oil
JAPANESE SOMEN 🌱 18	Anchovy Broth, Soy Braised Pork Belly, Pickled Chinese Seaweed, Poached Egg
BOSTON LOBSTER COCONUT LAKSA 🌱 45	Rice Noodle, Bean Curd Skin, Cockles, House Made Sakura Ebi Sambal

MAINS

LOCAL DUCK LEG CONFIT 🌱🌱 24	Orange Carrot Mousse, Carrot Tarragon Foam, Pickled Mustard Seed Jus
BEEF CHEEKS BOURGUIGNON 🌱 26	Potato Mousseline, Roasted Root Vegetables, Red Wine Jus
GRILLED AUSTRALIAN PORK JOWL 🌱🌱 23	Braised Red Cabbage, Caramelized Apple, Apple Cider Jus
BRAISED LAMB SHANK IN POMEGRANATE MOLASSES 🌱 35	Celeriac Puree, Confit Cherry Tomato, Haricot Vert, Own Jus
PAN FRIED RED SNAPPER 🌱 24	Preserved Lemon Tomato Concasse, Mashed Potato, Beurre Blanc
SAUTEED KING PRAWN WITH GARLIC HOT BEAN SAUCE 🌱🌱 20	Garlic Chive & Leaf, Cantaloupe, Japanese Pearl Rice
GRILLED BEEF RIBEYE WITH BLACK PEPPER SAUCE 25	Fried Garlic, Oyster Mushroom, Egg Sunny Side up, Japanese Pearl Rice
ROASTED SPICED DUCK BREAST WITH THAI RED CURRY 18	Pingpong Eggplant, Thai Basil, Fried Lychee, Japanese Pearl Rice
STEAMED BABY SEABASS WITH LEMONGRASS BROTH 🌱🌱 22	Oriental Mushrooms, Spring Onion Oil, Japanese Pearl Rice

CHAR-GRILLED

All served with seasonal salad & a choice of house made sauce
(Choice of Sauce: Natural Jus, Bearnaise Sauce, Apple and Mint Chutney, Café de Parise, Beurre Blanc)

LOCAL FARM SPATCHCOCK CHICKEN, 600gm 28
CHILEAN SALMON FILLET, 250GM 28
AUSTRALIA BEEF RIBEYE STEAK, 300GM 30
NEW ZEALAND BABY SPRING LAMB RACK, 300GM 45
AUSTRALIA LINLEY VALLEY PORK RACK, 300GM 33

SIDE DISH

FRIED CAULIFLOWER Gruyere Cheese, Dried Longan 🌱🌱 8
SAUTEED KIPFLER POTATO Chorizo, Brown Onion 🌱🌱 8
SAUTEED SPINACH Garlic, Extra Virgin Olive Oil 🌱🌱🌱🌱 8
MUSHROOM RAGOUT Gruyere Cheese 🌱🌱 12
MASHED POTATO Chive 🌱🌱🌱 6
JAPANESE PEARL RICE Sesame Seed, Spring Onion 🌱🌱🌱 4

DESSERT & CHEESE

CEMPEDAK PROFITEROLES 🌱🌱 12	Craquelin, Cempedak Ice Cream, Compote
WILLIAM PEAR CRUMBLE TART 🌱 12	Champagne Vanilla Ice Cream
PERSIMMON STICKY TOFFEE PUDDING 🌱🌱 12	Persimmon Pudding, Rum & Raisin Ice Cream
RUM BABA NANAS 🌱🌱 12	Caramelized Banana, Rum Nanas Passion Syrup, Nanas Cream
VEGAN CHOCOLATE HAZELNUT CAKE 🌱🌱 12	Chocolate Frosting, Roasted Hazelnut Ice Cream
CHEESE SELECTION 🌱 25	Cheddar, Brie, Blue, Dried Fruit, Jam, Sourdough

🌱 VEGETARIAN 🥚 DAIRY-FREE 🌱 GLUTEN-FREE 🌱 NUT-FREE