

Bar Bites

Truffle Fries

Full size serving of freshly cooked Fries with Truffle Oil. Irresistible

\$15

Artisanal Cheese

Seasonal, perfectly ripe cheese carefully selected to compliment each other. Served with our homemade Jam, dry fruits and Baguette. Camembert Fermier, Bleu D'auvergne, Comte 6month, Morbier

\$23

Charcuterie

Selected dry-cured cold cuts, served with Pickles and Baguette. Country Pork Pate, Prosciutto Di Parma, Rosette Saucisson, Duck Rillettes

\$25

Mixed board

Selection of mixed cheese and dry cured cold cuts serviced with pickles and baguette

\$39

Beef slices from Striploin

Chargrilled Australian Striploin Steak

\$18

Foie Gras

French classic pan-seared Foie Gras served with Caramelized Apples, Grapefruit and Bigarade Sauce

\$15

Garlic Prawns in Chilli Oil

Pan tossed Prawns cooked in Chilli Oil and Garlic Butter, topped with Fresh Parsley Served with Grilled Bread

\$15

Salsa Bread with Ham

Chargrilled bread topped with Tomato Salsa, Olive Oil and Parma Ham. Perfect hors d'oeuvre.

\$7

Original / Mala Fried Chicken 2pcs / 5pcs

Fried chicken / Fried chicken with mala spices

\$8 / \$18

Onion Rings

\$6

Potato Wedges

\$6

Mussels

French classic Moules-Frites of Mussels cooked in White Wine and Cream, topped with Fresh Herbs, Garlic and Shallots. Comes with serving of Fries

\$22

Buffalo and Mozzarella

Delightfully refreshing mix of Buffalo Mozzarella and Cherry Tomatoes finished in Basil Pesto

\$12

Grilled Octopus

Grilled octopus leg with baby potatoes and romesco sauce

\$26

Oysters – Half a dozen / One dozen

Seasonal Price

Pasta

Prawn Alio

Garlic, Chili, Olive Oil, Parsley
Options: Penne or Linguine

\$18

Beef Bolognese

Rich Meat Tomato Sauce, Parmesan Cheese Options: Penne or Linguine

\$16

Carbonara

Smoke Bacon, Onion, Cream, Egg, Pecorino Cheese, Crushed Pepper
Options: Penne or Linguine

\$16

Mushroom Alfredo Pasta

Mushroom Cream Sauce, Parmesan Cheese, Chive Options: Penne or Linguine

\$16

Tomato Basil Pasta

Homemade Tomato Sauce, Cherry Tomato Fresh Basil
Options: Penne or Linguine

\$16

Pizza

Margherita Pizza

Classic Tomato, Mozzarella and Fresh Basil

\$20

Fennel and Sausage Pizza

Homemade Fennel Sausage, Fennel Pollen, Scallion, Tomato and Buffalo Mozzarella

\$24

Four Cheese Pizza

Gorgonzola, Fontiana, Pecorino, Ricotta Garlic

\$22

Diavola Pizza

Spicy Salami, Jalapeno, Tomato and Mozzarella

\$24

Prosciutto and Arugula Pizza

Tomato Pesto and Mozzarella base, top up with Parma Ham and Arugula

\$24

Marinara Pizza

Tomato, Garlic, Oregano, Basil and Anchovy

\$18

Grill

Grilled Salmon Steak

Grilled Salmon Steak (200g). Served with Fries & Salad

\$18

Grilled Chicken Chop

Grilled Chicken Chop. Served with Fries & Salad

\$15

Grilled Ribeye Steak

Grilled Ribeye Steak (250g). Served with Fries & Salad

\$26

Grilled T-Bone Steak

Grilled T-Bone Steak (600g) Served with Fries & Salad

\$60

Dessert

Pistachio & Candied Pecan ice cream

Housemade ice cream

\$7

Valrhona Chocolate ice cream

Housemade ice cream

\$7

Sticky Date and Pecan Pudding

Date Pudding topped with Candied Pecan Nut and Peanut butter

\$12

Moist Chocolate Cake

Rich chocolate cake slice with chocolate sauce drizzle

\$12

Red Wines

Kalleske Merchant Cabernet Sauvignon

\$78

Vina Koyle Gran Cuvee Los Lingues Carmenere

\$58

Aime Roquesante Rose

\$52

Rutini Trumpeter Torrontes Rose Malbec

\$46

Rutini Encuentro Malbec

\$62

Kaiken Estate Malbec

\$58

Pierre Jean Merlot

\$32

Terre Forti Merlot

\$34

Dada 2

\$46

Katnook Estate Merlot

\$78

Montes Limited Pinot Noir

\$46

Rutini Encuentro Pinot Noir

\$62

Louis Latour Bourgogne Pinot Noir

\$58

30 Mile

\$38

Deep Woods Estate Shiraz

\$62

Kalleske Moppa Shiraz

\$78

Vina Koyle Gran Cuvee Los Lingues Cabernet Sauvignon

\$58

Villa Fura Amarone Della Valpolicella

\$72

White Wines

Pierre Jean Chardonnay

\$32

Deep Woods Estate Chardonnay

\$62

Katnook Chardonnay

\$62

Rutini Encuentro Chardonnay

\$62

De Bortoli Emeri Pink Moscato

\$52

Torresella Prosecco Extra Dry

\$58

Finca El Camino Torrontes Sauvignon Blanc

\$36

Montes Limited Sauvignon Blanc

\$38

Rutini Trumpeter Torrontes

\$46

Giabobazzi Moscato (Gold)

\$46

Gerard Bertrand Gris Blanc

\$58

Matetic Corralillo Riesling

\$58

Vina Koyle Costa Cuarzo Sauvignon Blanc

\$58

House Pours

Pierre Jean Merlot (Red Wine)

\$14

Pierre Jean Chardonnay (White Wine)

\$14

Whiskeys

The Famous Grouse (*by glass \$15*)

\$128

Auchentoshan 12 yrs (*by glass \$18*)

\$178

Jim Beam

\$98

Chivas Regal 12

\$138

Laphroaig Select Cask Single Malt

\$168

Monkey Shoulder

\$168

Chita Suntory

\$138

Glenfiddich 12 yrs

\$198

Balvenie 12 yrs

\$178

Auchentoshan Three wood

\$208

Yamazaki Distilled Reserve

\$228

Hakushu Distilled Reserve

Glenfiddich 15 yrs

\$238

Macallan 12 yrs

\$258

Balvenie 14 yrs

\$238

Hibiki Harmony

\$238

Yamazaki 12

\$448

Hakushu 12

\$428

Gin

Roku Gin

\$138

Beers & Cocktails

Summer IPA

Draft Beer

\$14

Belgian Wheat

Draft Beer

\$14

Beer Tower (3L)

**not available at the moment*

\$58

Corona

\$12

Asahi

\$12

Margarita Shaken

\$17

Martini Chocolate

\$13

Martini Classic

\$12

Martini Lychee

\$12

Gin and Tonic

\$16

Negroni

\$17

Cosmopolitan

\$18

Manhattan

\$18

Long Island Tea

\$19

Drinks

Soft Drinks

Coke / Coke Light / Sprite

\$3

Juices

Apple / Orange / Grapefruit

\$5

Mineral Water

\$1.20

Hot Beverages

Black Coffee

\$5

White Coffee

Latte/ Flat white/ Cappuccino

\$6