

MAIN MENUS

BURGERS & LOBSTER ROLL

WAGYU BEEF BURGER – \$28

Wagyu beef burger served with caramelised onion, provolone cheese, tomatoes, mixed green and truffle fries

WAGYU BEEF ROSSINI BURGER – \$32

Wagyu beef burger served with pan-seared foie gras, caramelised onions, provolone cheese, tomatoes, mixed green, truffle mayo and truffle fries

PULLED PORK BURGER – \$20

Pulled pork served with honey barbecue sauce, mesclun and fries

FISH BURGER – \$19

Crispy battered snapper fillet served with lettuce, tomatoes, homemade dill tartar sauce and truffle fries

SIGNATURE LOBSTER ROLL – \$29

Lobster meat served with mustard mayonnaise, cucumbers, onions, avruga caviar and truffle fries

PASTA & RISOTTO

TRUFFLE MUSHROOM SPAGHETTI – \$16

Spaghetti with sauté mushrooms, cream, parmesan cheese and infused in truffle oil

SCALLOP & PRAWN AGLIO OLIO – \$18

Spaghetti with Canadian scallops & sea prawns, cherry tomato topped with parmesan crusted egg

MUSSELS LINGUINI – \$20

Linguini with mussels infused in white wine, chili and parsley

BEEF BOLOGNESE – \$20

Pappardelle with slow cooked minced beef in tomato herb sauce topped with parmesan crusted egg

CLASSIC CARBONARA – \$19

Spaghetti with bacon, egg yolk, parmigiana cheese topped with parmesan crusted egg

PEAS RISOTTO – \$16

Italian short grain rice with green peas, cream and parmesan cheese

SEAFOOD RISOTTO – \$20

Prawns, mussels, squids cooked with Italian short grain rice and shell fish broth

MAINS

SEABASS STEAK – \$20

Pan-seared seabass served with pepper coulis sauce, corn salsa and asparagus

BODACIOUS FISH & CHIPS – \$19

Beer battered fried snapper season with cajun spices served with golden fries, lettuce and citrus dressing

BOUILLABAISSE – \$22

Seafood stew "Bouillabaisse" with fish fillet, mussels, prawns and scallops served with brioche

CHICKEN ROULADE – \$19

Pan-seared chicken roulade stuffed with wild mushroom and foie gras served with mashed potato and brown jus

ROAST COQUELET – \$20

400-450grams Marinated herbs coquelet, mixed greens and natural jus

KUROBUTA PORK JOWL – \$20

Slow cooked kurobuta pork jowl, grilled pineapple served with braised cabbage and bacon

IBERICO PORK RIBS – \$22

Iberico baby pork ribs with BBQ sauce served with homemade coleslaw and fries

DUCK CONFIT – \$26

French style confit of duck leg served with mashed potato, spinach, coriander seed and honey infused jus

LAMB "NAVARIN" – \$22

Red wine braised lamb served with mashed potato, root vegetables and toast

GRILLED TENDERLOIN – \$27

Grilled New Zealand tenderloin 250 grams, served with mixed greens and herbs butter

ANGUS RIBEYE STEAK – \$29

Pan-seared 30 days grain fed rib eye steak 250grams, served with mashed potato, asparagus and creamy peppercorn sauce

SURF & TURF – D \$42

Combination of tenderloin & half lobster served with Lyonnaise potato, chimichurri and herbs butter