

**DO NOT PRINT
COMBINED VISUAL**

FOOD MENU



STARTERS

MAINS

SIDES & DESSERTS



FOOD MENU





OYSTERS

*Refer to blackboard for
prices and varieties*

DOZEN / HALF DOZEN

COLD CUTS & CHEESE

CHARCUTERIE BOARD \$32

Saucisson, Serrano ham, homemade duck sausage,
country pork terrine & head cheese

\$18 /small

\$32 /large

HAM AND SEASONAL FRUITS \$18

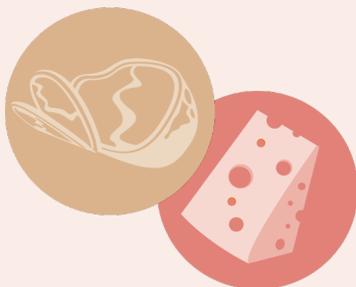
Spiced candied pumpkin seeds & rosemary sheep cheese

FOIE GRAS TORCHON \$28

Sour apple, spiced fruit compote & spiced coconut

CHEESE BOARD \$24

3 cheeses, fruits, nuts & crackers



SNACKS

CRISPY PIGS EARS \$18

Deep fried and served with Asian style vinaigrette

ONION MATCHSTICKS \$8

Caramelised onion crisps

CHICKEN POPPERS \$16

Bacon wrapped chicken drumlets, medjool dates,
hot sauce & bleu cheese dip

CANAPÉS

AMA EBI \$14

Seasonal fruits, shio kombu, dill & sakura ebi

3 WAY BRUSCHETTA \$12

Homemade tomato sauce, sun dried tomato,
fresh tomato & basil

HOKKAIDO SCALLOPS \$25

With creamed corn & corn fritters

SNOW CRAB \$16

With spiced coconut, apple, coconut cream & ikura

GRILLED SQUID \$16

With salsa, pomelo, fresh herbs, vinaigrette &
garlic saffron puree

STARTERS



LOBSTERS

Prices subjected to market fluctuations.

WHOLE LOBSTER \$56

Grilled or steamed, served with lemon garlic butter sauce, greens & mashed potatoes



SIGNATURE LOBSTER ROLL \$56

Whole lobster de shelled, herbed Pommery mustard, mayonaise, grilled brioche roll, greens & fries

SURF & TURF \$92

Whole lobster and artisanal cut of beef

PREMIUM SURF & TURF \$138

Whole lobster and Pure Black Ribeye 300gm

MAINS

DUROC PORK CHOP \$36

Served medium, sauerkraut, apple puree, grape mustard

JD BBQ RIBS

Jack Daniels BBQ sauce, sauerkraut

\$35 /half portion

\$62 /full portion

FISH & CHIPS \$28

Beer battered grouper, deep fried rosemary potatoes, house made tartare sauce

STEAKS

Refer to board for more cuts.

PURE BLACK, BLACK ANGUS RIBEYE

200 day barley fed

\$78 /300gm

RANGERS VALLEY WX TRITIP

270+ day grain fed , MBS5+

\$47 /200gm

\$65 /300gm

Choice of chimichurri **or** bearnaise
mashed **or** Rosemary potatoes

BURGERS

*Our standard beef burgers are made with
Angus chuck patties (150g).*

SIGNATURE CHEESEBURGER \$20

Bacon, grilled red onions, melted aged cheddar, jalapeño, pickles, lettuce, house sauce

BLEU CHEESE \$21

Salted bleu cheese, sweet burnt onion marmalade, bacon, lettuce, walnut raisin bun, house sauce

CHICKEN BURGER \$22

Deep fried chicken thigh, harissa aioli, melted cheese, caramelised onions, spring onions

PIMP YOUR BURGER

Foie gras + \$17

Sunny side up + \$2

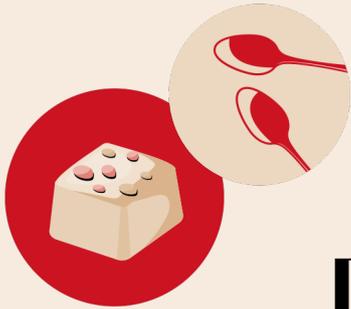
Bacon + \$3

MAKE IT A COMPLETE SET

Add fries + \$3

Add salad + \$3

MAINS



DESSERTS

VALRHONA BROWNIE \$18

Chocolate chip cookie, dark chocolate, framboise cheese, vanilla ice cream

CRÈME BRÛLÉE \$12

Madagascar bourbon vanilla, fresh fruits

CITRUS LEMON TART \$12

Citrus compote, lemon crèmeux

WAFFLES AND ICE CREAM \$12

Freshly made waffles. Served with vanilla, chocolate or "Flavour of the Week" ice cream



SIDES

GRILLED ASPARAGUS \$14

3-CHEESE MAC & CHEESE \$12

CORNBREAD \$8

GRILLED BREAD \$6