



FOOD MENU



STARTERS

BURGERS, APPETIZERS & SIDES

MAINS

DESSERTS



COLD CUTS & CHEESE

CHARCUTERIE BOARD \$28

Bayonne ham, house rilette, country pork terrine & smoked duck breast. Served with grilled bread.

HOUSE RILLETTE 80g \$16

Grilled bread

COUNTRY PORK TERRINE \$16

Mustard & ravigote

BAYONNE HAM 80g \$16

Aged for 22 months

ARTISANAL CHEESE BOARD \$28

3 cheeses, fruits, nuts & house bread



BITES

ONION MATCHSTICKS \$10

GRILLED PADRON PEPPERS \$12

PORK CROQUETTES \$15

GRILLED BABY OCTOPUS \$16

Grilled baby octopus, sherry vinegar glaze & à la basquaise

IBERICO PORK JOWL \$18

With honey & whole grain mustard glaze

 Best paired with Tommaso Bussola Valpolicella Classico, Italy 2019


STARTERS

BURGERS

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

SIGNATURE CHEESEBURGER \$26

Melted Cheddar cheese, bacon, grilled Spanish onions, pickles, lettuce & house sauce

 Best paired with Famille Perrin Cote du Rhone, France 2019

BLEU CHEESE \$28

Fourme d'Ambert, bacon, caramelized onion confit, lettuce, house sauce with walnut raisin bun

CHICKEN BURGER \$25

Deep fried crispy chicken thigh, Gruyère cheese, lettuce & house sauce

FISH BURGER \$30

Atlantic black cod, whole grain mustard, parmesan cheese, cherry tomato, lettuce, house sauce with parmesan bun

All burgers come with a **Choice of Salad or Fries**

PIMP YOUR BURGER

Foie gras + \$16

Sunny side up + \$2

Bacon + \$3

Cheese + \$4




APPETIZERS & SALADS

TARTIFLETTE \$28

Bacon, onion, ratte potato, Reblochon cheese

FROG LEGS \$28

Pan fried with herbed butter & green salad

 Best paired with Weingut Dori Muhr Carnuntum Cuvee Vom Berg, Austria 2018

GRILLED HOKKAIDO SCALLOPS \$26

Carrot purée & vegetable pickles

FETA CHEESE SALAD \$24

Feta cheese, bitter greens, topped with fruits & nuts

TRUFFLE RATTE POTATO SALAD \$22

Bacon, greens, crème fraîche

MESCLUN SALAD \$15

Tomato, pickles, croutons & balsamic dressing

SIDES

GRILLED BREAD \$6

FRIES \$10

MASHED POTATOES \$10

GRILLED BABY ROMANE LETTUCE \$12

SAUTEÉD WILD MUSHROOMS \$12

BURGERS, APPETIZERS & SIDES

LOBSTERS


WHOLE LOBSTER (MARKET PRICE)

Live lobster, grilled or steamed, served with lemon garlic butter sauce, greens & mashed potatoes



SIGNATURE LOBSTER ROLL (MARKET PRICE)

Whole live lobster deshelled, herbed pommery mustard, yogurt, mayonnaise, grilled brioche roll, greens & fries

 Best paired with Domaine de la Janasse Chateauneuf du Pape Blanc, France 2019

SURF & TURF \$128

Whole live lobster & artisanal cut of beef served with lemon garlic butter sauce, greens & mashed potatoes



MAINS

DUROC PORK CHOP \$40

Served medium, grilled romaine & apple compote

NZ WHOLE LAMB RACK 800g \$118

Seasonal vegetables & mashed potatoes (Good for 2 pax)

STEAKS

Refer to board for more cuts..

BLACK ANGUS BAVETTE

150 day grain fed

\$45 /200gm


\$60 /300gm

WAGYU RUMP CAP

Marbling score 5-6

\$68 /200gm

\$88 /300gm

 Best paired with Bodega Noemia A Lisa Organic Malbec, Argentina 2019

PURE BLACK ANGUS RIBEYE

200 day grain fed

\$88 /300gm

Choice of Red wine jus **or** Horseradish Mashed potatoes **or** Fries Served with caramelized onions

US BEEF SHORT RIB BONELESS

360 day grain fed marinated with special spices, ratte potato & truffle jus

\$98 /300gm



DESSERTS

CRÈME BRÛLÉE \$12

DARK CHOCOLATE PETITE POT \$15

Whipped cream & chocolate pearls

POACHED PEAR \$14

Red wine poached pear with Madagascar vanilla ice cream

ICE CREAM PER SCOOP \$6

Madagascar vanilla ice cream OR
Dark chocolate ice cream

