

TO SHARE

Seafood Platter ----- 98.00

Chef's selection of seafood served with chips, leafy salad, a side of sauce.

Grazing Platter ----- 42.00

Gourmet Cheese, premium meats, crackers, olives, house-made dip, fruits, nuts.

Wagyu Steak Sizzling Plate (G.F) --- 165.00

Wagyu cube roll - **Marble 6/7+ 700g** served with crunchy chips or house salad.

Sauce option: creamy garlic, creamy mushroom, red wine jus, peppercon.

LARGE PLATES

Angus Sirloin **350g**, Cafe de Paris ----- 55.00
butter, chips, mushroom sauce. (G.F)

Chargrilled chicken Maryland, mole ----- 45.00
sauce, steamed rice, mango chutney,
coconut yoghurt, corn crisps. (G.F.O)

Grilled jumbo tiger prawns, burnt XO ----- 37.00
sauce, charred lime, herbs.

Slow-cooked pork ribs, smokey bourbon ---- 45.00
BBQ sauce, cheesy corn, crunchy chips.

Squid ink spaghetti, blue swimmer crab ---- 45.00
meat, clams, chilli, garlic, tomatoes, butter
& wine sauce.

Slow-cooked beef cheek ragu, nap sauce, --- 42.00
pappardelle, porcini, olive oil, parmesan,
herbs.

Seafood risotto, peas, mascarpone, ----- 42.00
saffron, butter & lemon. (G.F.O)

Beetroot & eggplant ravioli, chilli, ----- 36.00
mixed mushrooms, nap sauce, olive oil,
walnuts. (G.F)(V)

Fish of the day (ask our team for daily ---- **MP**
chef's special).



SMALL PLATES

Pan seared scallops (G.F.O) ----- 20.00

pea puree, brown butter, lemon, chorizo crumb.

Crispy pork belly (G.F.O) ----- 18.00

sweet potato puree, pickle carrots, soy teriyaki
sauce, fried shallots.

Prawn spring rolls (4) ----- 16.00

house-made, sweet chilli lime mayo.

Mushroom & truffle arancini (3) ---- 15.00
(G.F)(V)

house-made, tomato sauce, cheese, smoky aioli.

Grilled Wagyu beef skewers (2)(G.F) 22.00

Fresh market fish crudo ----- 25.00

nahm jim sauce, herb, salmon carviar.

Szechuan calamari ----- 19.00

fried calamari, lemon, sweet chilli aioli.

DESSERTS

Panna cotta ----- 16.00

Vanilla & white chocolate panna cotta, raspberry coulis,
fruits.

Tropical tiramisu ----- 17.00

Malibu, Kaya mascarpone, coconut flakes, fruits.

Premium gelato ----- 8.00

SNACKS

Bread & house dip, garlic & herb ----- 16.00
butter (G.F.O)

Mixed olives (G.F) ----- 9.00

Marinated octopus ----- 12.00

Natural oyster, mignonette sauce ----- 5.50
& lemon (G.F) (each)

Baked oyster, mornay sauce, ----- 7.50
chorizo crumble, salmon carviar (each)

SIDE DISHES

Pan-fried mixed mushrooms, ----- 16.00
snow peas, butter, garlic, lemon,
ricotta (G.F)

Roasted brussels sprouts, maple ----- 15.00
bacon, Dukkah (G.F)

Sweet potato sliced gratin (G.F) ----- 15.00

Pear, prosciutto, rocket salad, ----- 22.00
walnuts, balsamic

Crunchy chips, tomato sauce & aioli ----- 12.00

Seasoned wedges, sour cream, ----- 12.00
sweet chilli sauce

Steamed rice ----- 4.50