

SAUTÉED LOCAL CLAMS WITH CRISPY BREAD
& LEMON MEUNIÈRE SAUCE 18

CHILLED AVOCADO & GINGER SOUP WITH
POACHED YABBIES & FRESH RADISH 20

COAL-BAKED OMELETTE WITH SMOKED HADDOCK,
TARRAGON & GRAIN MUSTARD MORNAY 24

FERMENTED CARROT 'TARTARE': ALL THE
TRADITIONAL CONDIMENTS – JUST NO MEAT! 24

GRILLED HALLOUMI SALAD WITH BASIL, BREAD,
TOMATOES & WHITE PICKLED ANCHOVIES 18

WARM SALAD OF BROCCOLI, PINE NUTS, SUGAR SNAP PEAS
TOPPED WITH CRUMBLED FETA & MINDEN MINT 18

'HAIL CAESAR' HOUSE SMOKED CHICKEN, 5J JAMON,
HORSERADISH CAESAR DRESSING & FRESH ROMAINE LETTUCE 22

VEGETABLES

LOCAL PUMPKIN WITH MINDEN ROAD PESTO & PITA BREAD 14

CAULIFLOWER WITH YOGURT & SOUTHERN WOOD DRESSING,
CUMIN & PAN CRYSTAL 14

BABY EGGPLANT WITH SPICY TOGARASHI, QUINOA,
CURRY OIL & SOURDOUGH 14

SWEET CORN WITH SMOKED PAPRIKA BUTTER,
POPCORN & CHIMICHURRI BREAD 14

(PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES AND SERVICE CHARGE)

STARTERS

SMOKED DUCK CAPPELLETTI WITH BABY SPINACH, DARK BROWN CHICKEN & THYME TEA	26
TAGLIERINI WITH FRESH CLAMS & GARLIC SAUCE, PARSLEY SHAD , LEMON BUTTER	26
STROZZAPRETI WITH 48 HOUR BAROLO BRAISED OXTAIL, PARMESAN WAFERS & WILD THYME	26
RIGATONI, LOCAL MUSHROOMS, SMOKED PANCETTA TOPPED WITH STILTON & BALSAMIC REDUCTION	26
MUD CRAB SPAGHETTONI WITH THAI CURRY SAUCE, CRUNCHY YELLOW SQUASH, COCONUT, CRISPY SHALLOT THAI BASIL	28
WARM ORECCHIETTE SALAD, BROCCOLINI, GOLDEN BEETS, BABY CARROTS, GOAT CHEESE, FRESH BASIL & WATERCRESS TIPS	24
POTATO DUMPLING GNOCCHI, SHREDDED PORK SAUSAGE, SUN DRIED TOMATO JUS & FRESH FENNEL	26

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PASTA

MANGALICA PORK COLLAR, ASIAN BBQ GLAZE, CORN & SPECK RAGOUT WITH PICKLED CUCUMBER	34
RED GROUPER WITH PEAS AND MINT PURÉE, GRILLED BABY COS & CHIMICHURRI	28
ROASTED BABY CHICKEN, BRAISED LEEKS WITH HAZELNUT BUTTER & WILD WATERCRESS SALAD	28
250G CHARRED WAGYU BURGER WITH ALL THE USUAL SUSPECTS, GARLIC FRIES & MAYO	34
CHARRED S.A. LAMB RUMP WITH GARDEN PEAS, BACON, LETTUCE, MINT, WHIPPED MASH & A ROSEMARY THYME JUS	32
COAL BAKED BARRAMUNDI WITH CUCUMBER COLESLAW, ROASTED EGGPLANT & A FRESH MINT DRESSING	26

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MAIN COURSES

BABY CAESAR SALAD WITH POACHED CHICKEN BREAST	16
OPEN-FACE LASAGNA WITH BOLOGNESE AND BÉCHAMEL SAUCE	22
STROZZAPRETI WITH TOMATO SAUCE AND FRESH SWEET BASIL	18
RUSTIC FISH PIE WITH FRESH THYME FROM THE GARDEN	18
HOMEMADE TRIO OF ICE CREAM WITH SABLE COOKIES	15

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LITTLE
DINERS

HOT & COLD CHOCOLATE CAKE WITH CHOCOLATE SORBET & MINT	17
ORANGE MERINGUE PIE WITH CITRUS SALSA	17
CARAMELISED MANGO WITH TEXTURES OF COCONUT	17
LEMON TART WITH BASIL ICE-CREAM	17
SELECTION OF MATURED CHEESE & CONDIMENTS	32

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DESSERTS