

Bread

Baguette & Butter 7

Fresh Baked Focaccia 24

Smoked Salmon, Fresh Ricotta Whip,
Pickles, Capers

Mushroom Parfait

Grilled Sourdough, Pickled Berries,
Toasted Hazelnut (V)

Soup & Salad

Daily Soup AQ

 Prawn & Gem Lettuce Salad

Chopped Prawns, Avocado Mousse,
Jalapeno & Pepper Agrodolce,
Garlic Confit Dressing

Burrata & Beets 24

Radicchio, Marinated Beets, Pistachio,
Blackberry Vinaigrette, (V, GF)

Kale 'Caesar' 21

Brussels Sprouts, Garlic Pangrattato,
Pecorino, Garlic Confit Dressing (V)

Seasonal Greens 19

Whipped Goats Cheese, Pickled Beets,
Orange, Toasted Pumpkin Seeds,
Mustard Vinaigrette (V, GF)

To Share

 Baked Hokkaido Scallops 29

Lobster Beurre Blanc, Pomme Duchess,
Fennel Herb Salad (GF)

 Seafood Cioppino 32

Market Fish, Mussels, Clams, Prawns,
Tomatoes, Grilled Focaccia

Wagyu Beef Carpaccio 28

Horseradish Aioli, Pecorino, Fried Capers,
Cured Egg Yolk, Crostini

Crispy Chicken 21

Calabrian Chili & Honey Butter,
Fried Capers, Pickles (GF)

Hummus & Lamb Dip 21

Lamb Keema, Sesame Seeds,
Garlic Chips, Pita Bread

Crispy Coconut Prawns 19

Louie Sauce, Arugula Salad

Brussels Sprouts 16

Spicy Honey Butter, Pumpkin Seeds (V, GF)

Land & Sea

Steak & Frites 52

12oz AAA Beef NY Striploin,
Brandy Peppercorn Jus, Aioli

Braised Lamb Shank 49

Creamy Polenta, Lamb Jus, Gremolata,
Pickled Red Onion, Sweet Mini Peppers,
Brussels Sprouts (GF)

 Seared Sablefish 45

Sundried Tomato Beurre Blanc, Potato Pave,
Confit Cherry Tomatoes, Swiss Chard,
Herb Fennel Salad (GF)

 Seared Steelhead 41

Sauce Meuniere, Pea Puree,
Pearl Couscous, Harissa, Carrot, Peas,
Cherry Tomatoes, Artichoke

Grilled Pork Collar 41

Chorizo Blanquette Sauce, Pomme Puree,
Grilled Confit Savoy Cabbage,
Toasted Almond

French Onion Burger 30

Caramelized Onion, Red Wine Aioli, Arugula,
Emmental Cheese,
Pommes Frites or Green Salad
*Sub Truffle Fries or Caesar Salad 3\$ or
Add Johnston's Bacon \$3*

Pasta & Risotto

Braised Beef Pappardelle 39

Gremolata, Sauteed Wild Mushrooms,
Caramelized Onion, Pecorino
GF Corn Pasta 3\$

 Spaghettini allo Scoglio 32

Prawns, Manila Clams, Mussels, Steelhead,
White Wine Sauce, Calabrian Chili,
Fresh Herbs
GF Corn Pasta 3\$

Potato Gnocchi al Pomodoro 32

Burrata, Basil, Pecorino (V)
GF Corn Pasta 3\$

Burrata & Beet Risotto 32

Kale, Brussels Sprouts,
Calabrian Chili, Parmigiano Reggiano (V, GF)
*Add Seared Scallops \$7 each
Vegan by request*

Additions

3 Prawns 7

Scallop 7/piece

Sauteed Mushrooms 12

Pomme Puree 8

Pommes Frites 6

Truffle Fries 8



\$58/person

1st course

Prawn & Gem Lettuce Salad

Chopped Prawns, Avocado Mousse,
Jalapeno & Pepper Agrodolce, Garlic Confit Dressing

or

Mushroom Parfait

Grilled Sourdough, Pickled Red Onion, Toasted Hazelnut (V)

2nd Course

Grilled Pork Collar

Chorizo Blanquette Sauce, Pomme Puree,
Grilled Confit Savoy Cabbage, Toasted Almond

or

Seared Steelhead

Sauce Meuniere, Pea Puree, Cherry Tomatoes
Pearl Couscous, Harissa, Carrot, Peas, Artichoke

or

Burrata & Beet Risotto

Kale, Brussel Sprouts, Calabrian Chili, Parmigiano, Whipped Mascarpone

Dessert

Berry Pavlova

Mixed Berry Compote, Chantilly, Fresh Berries

or

Dubai Chocolate

Marshmallow, Kadaifi, Pistachio, Strawberry Gel