

Breads

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)
Add seared Steelhead or Chicken Supreme 14

Seasonal Greens 19

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

To Share

 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
Add more Pita 3

Crispy Coconut Prawns 19

Louie Sauce, Arugula

Brussels Sprouts 16

Spicy Honey Butter, Pumpkin Seeds (V, GF)

Land & Sea

Steak & Frites 49

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

 Seared Steelhead 39

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

Grilled Chicken Supreme 32

Pomme Purée, Roasted Sweet Pepper,
Brussels Sprouts, Mustard Blanquette Sauce
(GF)

Grilled Pork Collar 39

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

 Seafood Pot Pie 34

Lobster, Steelhead, Prawns, Sofrito,
Lobster Bisque, Bechamel Sauce, Side Salad
Sub Kale Caesar Salad \$3

French Onion Burger 30

Caramelized Onion, Red Wine Aioli, Arugula,
Emmental Cheese,
Pommes Frites or Green Salad
*Sub Truffle Frites 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,
Sundried Tomato, Fresh Herbs
GF Corn Pasta \$3

Potato Gnocchi Al Pomodoro 32

Burrata, Basil, Pecorino (V)

Burrata & Beet Risotto 32

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

Additions

Three sauteed Prawns 7

Scallop 7/piece

Sauteed Mushrooms 12

Pomme Puree 8

Pommes Frites 6

Truffle Frites 8

20% gratuity will be added for parties of 8 or more



\$52/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, Brussels Sprouts, Calabrian Chili, Parmigiano, Whipped Mascarpone

Dessert

Berry Pavlova

Mixed Berry Compote, Chantilly, Fresh Berries

or

Dubai Chocolate

Marshmallow, Kadaifi, Pistachio, Strawberry Gel