

ciabatta bread 3

## nibbles

grilled haloumi, mint emulsion \* 10

smoked salmon tartare 10

kalamata olives & marinated feta \* 9

salami cheddar board, quince paste & crackers \* 10

## first course

caramel glazed pork belly with torched pineapple \* 19

crab & prawn toast, sesame wasabi mayo 19

quinoa crumbed eggplant chips, smokey hommus \* 18

twice cooked crab souffle, mini herb salad 20

harissa garlic grilled prawns, tropical salsa \* 20

chef's selected seafood plate, three tastes of fresh seafood \* 20

## second course

today's fresh fish with either: \* 37

A / shoe string fries, house salad, caper dill mayonnaise **or**

B / seasonal accompaniments of the day

'bistro style' sous vide skirt steak, truffle peppercorn sauce & fries \* 29

marinated artichokes, crisp polenta, pea puree, wasabi foam \* 29

rolled garlic pork (porchetta), fig molasses, pan jus & bean salad \* 36

linguine of crab, lemon, chilli, parsley & tobiko \* 38

wagyu rib eye, potato croquettes, broad bean puree & mustard jus \* 42

## sides

spring salad \* 9

steamed vegetables \* 9

duck fat chat potatoes \* 9

potato fries 8

\* **means can be or is gluten free**

we are proud that we now have two premium wines,  
available by the glass,  
through our enotec machine.  
please ask!