

ciabatta bread 3

nibbles

grilled haloumi, mint emulsion 10

reef fish rolled in crushed rice, green tea salt, wasabi mayonnaise 10

kalamata olives & marinated fetta 9

salami cheddar board & raspberry gel 10

first course

pork belly, seared scallops, celeriac remoulade 19

crab & prawn wontons, roasted mango salsa 19

pea & haloumi fritters, romesco sauce 18

twice cooked crab soufflé, herb salad 20

veal medallions with cognac & sage cream 19

turmeric ginger cured salmon, matcha mousse, citrus salad 20

chef's selection plate, three tastes of fresh seafood 20

second course

today's fish with either:

1/ shoe string fries, house salad, caper & dill mayonnaise **or** 37

2/ seasonal accompaniments of the day

'bistro style' flank steak, sous vide, fries & mushroom sauce 29

fresh beets, asparagus, roast pumpkin, whipped goats cheese 29

warm pork belly wheel with a salad of papaya, lychee & lime 35

lamb shoulder, mediterranean cous cous salad, pomegranate labna 37

linguine of crab, lemon, chilli, parsley & tobiko (GF available) 38

eye fillet, pancetta & manchego polenta chips, broccolini, pan jus 42

sides

greek salad 10

steamed summer vegetables 8

duck fat chat potatoes 9

shoe string fries 8