

OYSTERS

Freshly Shucked West Coast Oysters

Thai Nam Jim	Two 85 Dz 480
Mignonette	Two 80 Dz 440
Naked	Two 70 Dz 395

Pair your oysters and bar plates with a glass of the finest local MCC’s & wines from our wine list

NIBBLES & BAR PLATES

Mary’s Olives VG	65
Rosemary, garlic, chilli marinade	
Manchego Arancini V	80
Crispy fried mini arancini filled with manchego cheese. Tomato marinara dip	
Cheese Plate V	95
Manchego, Cremonzola & Camembert cheeses. Smoked grapes, honey drizzled pears & tomato chilli chutney. Lavash crackers	
Charcuterie	105
Prosciutto, Coppa & Salami cured meats. Pickles, olives & tomato rubbed sourdough toast	
Steak Tartare Toast	120
Chilli, honey & soy dressed steak tartare with onions, sesame seeds, fresh coriander, parmesan egg cream, lavash crackers (N)	
Salmon Sashimi	145
Salmon sashimi, gyoza dressing, spring onion, toasted sesame, nori flakes	
White Anchovies	120
Marinated white anchovies with apple, pear, celery & fennel salsa. Green olive oil & honey dressing. Turkish toast	
Bread & Butter	35
Freshly baked bread & olive grissini, honey & orange thyme butter	

Experience Gift Vouchers

Our Experience vouchers are the perfect gift for family and friends to celebrate any occasion. Available digitally or as a gift card.

SMALL PLATES

Sticky Aubergine VG	80	Cauli Popcorn VG	75	Roasted Tomato Soup V	65
Tamarind marinated aubergine, whipped vanilla tofu, pomegranates, coriander, sesame seeds (N)		Panko crumbed cauliflower, roasted za’atar, rainbow beets, coconut cream, herb oil (N)		Moroccan spiced roasted tomato & red pepper soup, cream, fresh coriander & mint. Smashed chickpea zhough toast	
Miso Broccoli V	65	Crispy Squid	120	Spicy Beef Wontons	120
Tenderstem broccoli, misoyaki butter, veloute, olive grissini pangratata		Fried calamari, sweet & sour tamari glaze, jalapeno, toasted coconut		Crispy wontons filled with spicy beef. Asian slaw with soy & wasabi dressing	
Artichoke Hearts VG	90	BBQ Octopus	135	Nuoc Cham Pork Belly	80
Lemon & olive oil marinated artichoke hearts, baked in the coal-oven. Fennel, grapefruit & mint salad with sumac		Grilled gochujang octopus, salsa macha, kewpie mayo, pickled leeks, bonito flakes		Caramelized chilli & lime pork belly, roasted peanuts, leek & cucumber salad with lime dressing (N)	
Chicken Anticucho	95	XO Prawns	145	Salt & Pepper Sirloin	130
Chipotle fired chicken skewers, crispy leeks, fresh spring onion		Coal-oven prawns, XO butter (N) *pork		Coal-grilled sirloin 200g with a green peppercorn cream	

CAFE PLATES

Mushroom Risotto V	180	Roasted Linefish	265	Rib Eye Frites	315
Roasted champignon & pulled oyster mushrooms risotto with mascarpone & seared pearl onions		Filleted fresh linefish, lemon & dill caper berry beurre blanc, seasonal roasted vegetables		Coal-fired mature rib eye, 300g. Béarnaise sauce, beef fat parmesan chips	
Ratatouille Mussaka VG	115	Moules Frites	190	Fillet Mignon	330
Tomato braised zucchini, cabbage & aubergine wrapped in roasted aubergines, then oven-baked. Shaved vegetable salad & mustard vinaigrette		West Coast mussels, white wine, garlic, lemon butter, mild chilli broth. Pappas fries & crusty sourdough		Coal-fired beef fillet, 200g. Orange confit carrots, roasted cauliflower purée, red wine jus & a braised oxtail Shepherd’s pie	
Coal-Fired Vegetables V	125	Seafood Linguini	265	Wagyu Cheese Burger	195
Teriyaki smoked sweet potato, cumin & honey marinated butternut, green harissa cauliflower, chilli-roasted leeks, red pepper couscous salad, garlic yoghurt		Linguine with prawns, mussels & linefish in white wine, garlic, chilli, olive oil, red onion & fresh herbs		Wagyu beef patty 200g, Emmental cheese, caramalized onions & pickles, house burger sauce on a soft burger bun. Triple fried chips & Béarnaise	
Salmon Nicoise	320	Moroccan Chicken	175	Porchetta	220
Seared Norwegian Salmon, heirloom beets, green beans, mangetout, smoked tomato, orange segments, olive cream, pan fried potatoes		Braised chicken thighs, pistachio, olives, raisins, bulgar pilaf, preserved lemon, za’atar laffa (N)		Oven-roasted pork belly, stuffed with pistachio mortadella, pangratata, babyspinach & sherry raisins. White beansalad with a mustard & apple cider cream (N)	
Pan-Roasted Duck	320				
Roasted duck breast, tangerine jus, candied beetroot, caramalized sweet potato fondant, roasted king oyster mushrooms, whipped sweet potato					

SALADS

Falafel & Tabbouleh VG	105	Salmon Tataki	195	Roasted Pork Belly	160
Crispy chickpea falafels, walnut & beetroot hummus,cauliflower & orange tabbouleh, tomato, cucumber, avo, citrus vinaigrette (N)		Sesame crusted salmon sashimi, avocado, edamame,tenderstem broccoli, kiwi, cucumber, pickled ginger, soy & ginger dressing		Sweet & sour chilli glazed pork belly, shiitake mushrooms, black rice, pickled onions, tenderstem broccoli, avocado whip, ponzu dressing	

COAL-FIRED OVEN

Herb Crusted Rack of Lamb	370
Parsley & chive crusted lamb rack, green vegetable fricassée, parsnip purée, sage demi-glace. Allow 25 min	

Pelepele Chicken	310
Deboned whole spring chicken grilled in the coal-oven. Pelepele butter, charred corn & jalapeño atchar, coriander & red onion	

Dukkah & Saffron Prawns	395
Toasted dukkah & chilli grilled prawns with orange & saffron butter. Tomato salsa jasmine rice & crunchy fennel (N)	

Oven-Roasted Whole Fish	SQ
Daily selection of fresh whole fish. Orange pickled fennel salad. Allow 35 min	

SPECIALITY CUTS

Wagyu Steak	795
Local premium Wagyu Beef. Brûléed chimichurri bone marrow butter & choice of a side. Ask about today’s cut	

Rump Picanha	285
21 Day matured Black Angus 350g. Caramalized sweet potato fondants, oven-roast vegetables & chimmichuri	

T-Bone	385
21 Day dry-aged 650g T-Bone. Wagyu fat potato wedges & green peppercorn sauce	

Tomahawk	735
32 Day dry-aged 1.2kg. Café de Paris butter, Pont Neuf potatoes, green peppercorn sauce. Allow 45 min	

+ ADDITIONS

Green Salad	45
Oven Roast Vegetables	50
Lemon & olive oil	
Sauteéd Baby Spinach	55
Brown butter leeks, garlic, lemon	
Wagyu Fat Potato Wedges	55
Béarnaise sauce	
Triple Fried Chips	35
Sauces	45
Mushroom Café Au Lait Chimmichuri Café de Paris butter Green Pepper Cream	

Please notify your waitron if you have any allergies or dietary restrictions
(V) Vegetarian (VG) Vegan (N) Nuts / Allergen
* Dish may contain pork or alcohol