

NIBBLE

1. **Smoked salmon-zucchini rolls with apple and fennel salad** \$128
With raisin and walnut croutons, pesto and balsamic reduction
2. **Masala spiced salmon tartar** \$128
With watercress cucumber gazpacho, papadums and yoghurt
3. **Serrano ham and melon skewers with lemon scented virgin oil** \$158
With marinated feta cheese, Kalamata olives, cherry tomatoes and mixed greens
4. **Citrus marinated rainbow trout** \$218
With apple and daikon salad, salmon roe, horseradish, cucumber and sour cream-sake sauce

LEAF

5. **Classic Caesar salad with garlic rubbed bruschetta** \$118
6. **Classic Caesar salad with char-grilled chicken breast** \$128
7. **Classic Caesar salad with smoked salmon** \$138
8. **Mixed green salad** \$138
With oven dried tomatoes, avocado, green asparagus, red onions, French goat cheese, pancetta crisps and lemon infused extra virgin oil vinaigrette
9. **Smoked duck salad** \$228
With poached duck, foie gras shavings, figs, asparagus and pine nuts

SANDWICHES

10. **Club** \$128
With chicken breast, aged Cheddar cheese, crispy bacon, a fried egg and salad in bloomer bread. Served with French fries
11. **Lamb kebab wraps** \$128
With lightly curry scented onion rings, home-made tomato chutney and cucumber-mint sauce
12. **Burger** \$148
With grilled Black Angus beef patty, bacon, lettuce, tomato jam, onion, and your choice of melted Cheddar or Swiss cheese. Served with French fries
13. **Double cajun chicken burger** \$148
With bacon, sautéed mushrooms, seasonal salad and Emmenthal cheese. Served with French fries
14. **Philly cheese steak sandwich** \$168
With sautéed beef sirloin, porcini mushrooms, caramelised onions and smoked Scarmoza cheese between ciabatta bread. Served with French fries and garlic mayonnaise
15. **Braised beef rib and duck liver sandwich** \$198
With pancetta, Portobello mushrooms, crispy shallots, truffle mayonnaise and béarnaise sauce. Served with French fries

LIQUID

16. **Soup of the day** \$78
17. **Prawn bisque** \$78
With seafood ravioli and garlic bread
18. **Chinese style double steamed chicken and sea whelk soup** \$98
19. **Cream of mushroom soup** \$108
With cèpes, morel, shiitake, button mushrooms and truffle essence

PASTA PERFECT

20. **Seafood linguine** \$158
With prawns, calamari, clams, black olives, cherry tomatoes, white wine and basil
21. **Oxtail ravioli** \$168
With porcini mushrooms, green asparagus, oven roasted tomatoes and Parmesan in rosemary cream
22. **Fresh lobster and angel hair** \$218
With tomato sauce
23. **Lobster mac'n'cheese** \$268
With rigatoni pasta, smoked Scamorza cheese, truffle-tarragon cream sauce and garlic bread

GREEN

24. **Balsamic marinated vegetables** \$128
With hummus, Parmesan, rocket leaves, pine nuts and pita bread
25. **Spinach and ricotta cheese ravioli** \$128
With basil cream sauce, sun dried tomatoes, arugula and edamamae
26. **Vegetables masala** \$138
With pilau rice, naan bread and mint yoghurt sauce
27. **Mushroom and mascarpone risotto** \$148
With cèpes, morel, shiitake, button mushrooms and basil
28. **Aubergine cannelloni** \$178
With fresh goat cheese, tomato, zucchini, chickpeas and basil

PRIMARY

- 29. **Beer battered halibut** \$168
With chips and tartare sauce
- 30. **Crispy skinned duck breast** \$178
With truffled cauliflower puree, peas 'a la française', black horn mushrooms and lemon-thyme jus
- 31. **Slow cooked Australian lamb rump** \$188
With sautéed morels, fava beans, smoked potato puree and speck jus
- 32. **US Kurobuta pork chops** \$258
With grilled polenta, mesclun salad and blueberry balsamic reduction
- 33. **Grouper and saffron potatoes** \$298
With clams, pancetta and green asparagus in creamy Pernod-caper sauce

GRILL

- 34. **Spring chicken (whole)** \$208
- 35. **Grilled sword fish fillet - 250g** \$218
- 36. **Grilled New Zealand lamb chops - 250g** \$238
- 37. **Grilled 300 days grain-fed beef tenderloin - 220g** \$318
- 38. **Grilled Australian wagyu rib eye 'marble 8' - 250g** \$548

*Each served with sautéed garden vegetables, mushrooms and mixed salad
Plus your choice of: Baked potato, French fries, mashed potatoes or steamed rice
Plus your choice of: Black pepper, mushroom, herb butter or béarnaise sauce*

ORIENTAL

- 39. **Wok-fried beef tenderloin** \$118
With broccoli, steamed rice and Chinese style tomato sauce
- 40. **Bibimbap** \$118
Korean style sizzling stone pot of beef, vegetables and egg, served over short grain rice
- 41. **Vietnamese pho style beef noodles** \$128
With thinly sliced beef sirloin, rice noodles, chilli, soy sprouts, lime, coriander and beef stock
- 42. **Nasi goreng** \$148
Fried rice with egg, prawns, chilli, chicken and beef satay
- 43. **Hainanese chicken rice** \$148
Tender boneless chicken with fragrant rice and its broth
- 44. **Tandoori quail** \$208
With naan bread, pilau rice, mixed pickles and mint yoghurt
- 45. **Butter prawns** \$228
With curry leaves, steamed rice and pak choi

SWEET

- 46. **Your choice of ice-cream (per scoop)** \$28
- 47. **Flourless Belgian chocolate cake** \$68
With caramelised mango, berry compote and Tia Maria sauce
- 48. **Caramelised bananas** \$68
With coconut ice-cream, amaretto foam, biscotti praline and shaved chocolate
- 49. **Italian tiramisu** \$68
With fresh white and dark chocolate dipped strawberries
- 50. **Seasonal fresh fruit platter** \$68
With green tea ice-cream
- 51. **Chocolate crème brulée on coconut crunch** \$78
With almond milk ice-cream and berry compote
- 52. **Black fig Carpaccio marinated in rum and Canadian maple syrup** \$88
With gingerbread croutons, mint, pistachios and home-made sour cream ice-cream