

# FOOD MENU





# OYSTERS

Refer to blackboard for prices and varieties

DOZEN / HALF DOZEN

# COLD CUTS & CHEESE

## CHARCUTERIE BOARD \$32

Saucisson, Serrano ham, homemade duck sausage, country pork terrine & head cheese

\$18 /small  
\$32 /large

## HAM AND SEASONAL FRUITS \$18

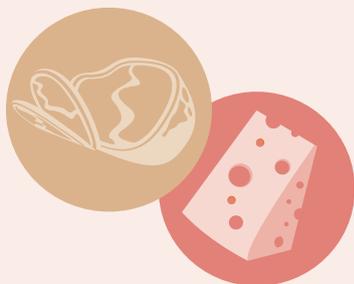
Spiced candied pumpkin seeds & rosemary sheep cheese

## FOIE GRAS TORCHON \$28

Sour apple, spiced fruit compote & spiced coconut

## CHEESE BOARD \$24

3 cheeses, fruits, nuts & crackers



# SNACKS

## CRISPY PIGS EARS \$18

Deep fried and served with Asian style vinaigrette

## ONION MATCHSTICKS \$8

Caramelised onion crisps

## CHICKEN POPPERS \$16

Bacon wrapped chicken drumlets, medjool dates, hot sauce & bleu cheese dip

# CANAPÉS

## AMA EBI \$14

Seasonal fruits, shio kombu, dill & sakura ebi

## 3 WAY BRUSCHETTA \$12

Homemade tomato sauce, sun dried tomato, fresh tomato & basil

## HOKKAIDO SCALLOPS \$25

With creamed corn & corn fritters

## SNOW CRAB \$16

With spiced coconut, apple, coconut cream & ikura

## GRILLED SQUID \$16

With salsa, pomelo, fresh herbs, vinaigrette & garlic saffron puree

# STARTERS



## LOBSTERS

Prices subjected to market fluctuations.

### WHOLE LOBSTER \$56

Grilled or steamed, served with lemon garlic butter sauce, greens & mashed potatoes



### SIGNATURE LOBSTER ROLL \$56

Whole lobster de shelled, herbed Pommery mustard, mayonaise, grilled brioche roll, greens & fries

### SURF & TURF \$92

Whole lobster and artisanal cut of beef

### PREMIUM SURF & TURF \$138

Whole lobster and Pure Black Ribeye 300gm

## MAINS

### DUROC PORK CHOP \$36

Served medium, sauerkraut, apple puree, grape mustard

### JD BBQ RIBS

Jack Daniels BBQ sauce, sauerkraut

\$35 /half portion

\$62 /full portion

### FISH & CHIPS \$28

Beer battered grouper, deep fried rosemary potatoes, house made tartare sauce

## STEAKS

Refer to board for more cuts.

### PURE BLACK, BLACK ANGUS RIBEYE

200 day barley fed

\$78 /300gm

### RANGERS VALLEY WX TRITIP

270+ day grain fed , MBS5+

\$47 /200gm

\$65 /300gm

Choice of chimichurri or bearnaise  
mashed or Rosemary potatoes

## BURGERS

Our standard beef burgers are made  
with Angus chuck patties (150g).

### SIGNATURE CHEESEBURGER \$20

Bacon, grilled red onions, melted aged cheddar, jalapeño, pickles, lettuce, house sauce

### BLEU CHEESE \$21

Salted bleu cheese, sweet burnt onion marmalade, bacon, lettuce, walnut raisin bun, house sauce

### CHICKEN BURGER \$22

Deep fried chicken thigh, harissa aioli, melted cheese, caramelised onions, spring onions

### PIMP YOUR BURGER

Foie gras + \$17

Sunny side up + \$2

Bacon + \$3

### MAKE IT A COMPLETE SET

Add fries + \$3

Add salad + \$3

## MAINS



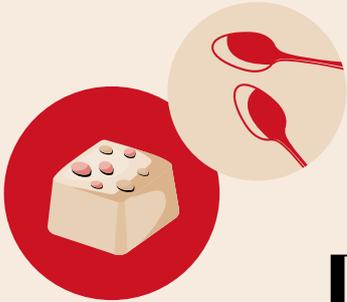
## SIDES

**GRILLED ASPARAGUS \$14**

**3-CHEESE MAC & CHEESE \$12**

**CORNBREAD \$8**

**GRILLED BREAD \$6**



## DESSERTS

**VALRHONA BROWNIE \$18**

Chocolate chip cookie, dark chocolate, framboise cheese, vanilla ice cream

**CRÈME BRÛLÉE \$12**

Madagascar bourbon vanilla, fresh fruits

**CITRUS LEMON TART \$12**

Citrus compote, lemon crèmeux

**WAFFLES AND ICE CREAM \$12**

Freshly made waffles. Served with vanilla, chocolate or "Flavour of the Week" ice cream

