

SMALL BITES & ENTREE

OYSTERS

Natural (min of 2) ● **Sea 9**

CHARCOAL SLIDER

Five spice pulled pork, pickled cucumber & carrot

ARANCINI (1) ○

Porcini mushrooms & truffle
Gorgonzola sauce, parmesan snow

WARM MIXED OLIVES ○ ●

Pressed Pork Belly ● 20.5

Twice-cooked pork belly, pear cider
cinnamon puree & pork crackling

PEKING DUCK STYLE TACOS

Two soft tortillas, cos lettuce,
Peking style duck, house Hoisin sauce

SAGANAKI ○ ●

Seared aged Greek cheese, lemon zest,
pickled cucumber & carrot

LEMON PEPPER CALAMARI

Lightly dusted pineapple-cut calamari,
lemon pepper seasoning & wasabi aioli

SIDES & SALADS

PLAIN BREAD

Crusty baguette with butter, balsamic
vinegar & extra virgin olive oil (4 pieces) **7.5**

ROTI BREAD

Cocktail Potatoes ● 15.5

Duck fat, herbs, garlic, thyme salt ○

BROCCOLI ●

Garlic, olive oil, house oyster sauce **15.5**

ZUCCHINI ○ ●

Sauteed zucchini ribbons, garlic, & balsamic glaze **15.5**

CRUNCHY CHIPS

Garden Salad ○ ● 17.9

Cos lettuce, cherry tomatoes, cucumber,
olives, spanish onions & lemon dressing

ROCKET SALAD ○ ●

Baby wild rocket, sultanas, pine nuts,
parmesan & balsamic dressing **16.9**

MAIN

Veal Scaloppini ● 42.9

Wild mushrooms, cream, cocktail
potatoes, Dutch carrots

Chicken Supreme ● 42.9

Sous vide chicken breast, seared scallops,
steamed kale & house spring onion soy sauce

Confit Duck Leg ● 42.9

Crispy duck leg, chat potatoes,
Dutch carrots & house hoisin sauce

Beef Short Rib ● 45.9

Braised beef short rib, ginger soy
& roasted cocktail potatoes, kale

Prawn Golden Curry 39.9

Seared prawns, broccoli, Dutch carrots,
coconut pumpkin curry, roti bread

Vegan option available ○ ● **32.9**

FISH OF THE DAY

Refer to our specials for today's fresh fish

STEAK OF THE DAY

Please check our specials for today's steak

● GLUTEN FREE

○ VEGETARIAN

DESSERT & SOFT DRINK

Apple Rhubarb Crumble 15.5

Poached apple, rhubarb, oven-baked
crumble with ice cream

Panna Cotta 15.5

Light, silky vanilla custard with apricot,
mixed berry compote & honeycomb



FRESH PASTA & RISOTTO

Gnocchi Gorgonzola ○ 36.5

Hand-rolled potato gnocchi, creamy
gorgonzola, baby spinach, dried figs

Spaghetti Carbonara 38.5

Smoky bacon, aged prosciutto,
cream, a poached egg, pork crackling

Scallop Tagliolini 41.9

Squid ink tagliolini, seared scallops,
prawn bisque, cherry tomatoes

Spaghetti Marinara 40.9

Prawns, scallops, mussel, calamari
cherry tomatoes & extra virgin olive oil

Gluten Free ● +3

Gluten free penne pasta available

Mushroom Risotto ○ ● 36.5

Wild mushrooms, charred king oyster
mushrooms, parmesan & truffle oil

The Ocean's Claypot ● 39.5

Prawns, mussel, scallops, calamari,
rich napoli sauce, baked in a claypot

Baci 14.9

Blend of hazelnut gelato, chocolate & hazelnut
granules & pistachio crumble

Chocolate Mousse 15.5

Traditional chocolate delight with cream

Coke, Zero, Sprite, Solo, Fanta. 3

■ gluten free pasta available on request.

■ menu and prices subject to change without notice

NOV. 2024