

SMALL BITES & ENTREE

OYSTERS (A)	
Natural (min of 2)	5ea
ARANCINI (3)	22.9
Porcini mushrooms & truffle	
Gorgonzola sauce, parmesan snow	
WARM MIXED OLIVES	8.5
Citrus, toasted fennel, thyme	
PRESSED PORK BELLY	21.5
Twice-cooked pork belly, pear cider	
cinnamon puree & pork crackling	
PEKING DUCK STYLE TACOS	27.5
Two soft tortillas, cos lettuce,	
Peking style duck, house Hoisin sauce	
SAGANAKI	20.5
Seared aged Greek cheese, lemon zest,	
pickled cucumber & carrot	
LEMON PEPPER CALAMARI (I)	21.9
Lightly dusted pineapple-cut calamari,	
lemon pepper seasoning & wasabi aioli	

SIDES & SALADS

PLAIN BREAD	8.5
Crusty baguette with butter, balsamic	
vinegar & extra virgin olive oil (4 pieces)	
ROTI BREAD	6.5
HAND-TORN FRIED POTATOES	15.5
Twice cooked, golden, thyme salt	
BROCOLINI	16.5
Garlic, olive oil, house oyster sauce, crispy shallots	
ZUCCHINI RIBBONS	15.5
Sauteed zucchini ribbons, garlic,	
balsamic glaze, roasted almonds	
CRUNCHY CHIPS	14.5
GARDEN SALAD	17.9
Cos lettuce, cherry tomatoes, cucumber,	
olives, spanish onions & lemon dressing	
ROCKET SALAD	16.9
Baby wild rocket, sultanas, pine nuts,	
parmesan & balsamic dressing	

MAIN

VEAL SCALOPPINI	43.9
Wild mushrooms, cream, cocktail	
potatoes, Dutch carrots	
LAMB BACKSTRAP	46.9
Hlbachi-style charcoal-grilled Lamb backstrap	
roasted mushroom, broccoli, prune red wine jus	
CONFIT DUCK LEG	43.9
Crispy duck leg, chat potatoes,	
carrots & house hoisin sauce	
BEEF SHORT RIB	46.9
Braised beef short rib, ginger soy	
& roasted cocktail potatoes, broccolini	
PRAWN GOLDEN CURRY (I)	40.9
Seared prawns, broccoli, Dutch carrots,	
cocunut pumpkin curry, roti bread	
Vegan option available	33.9
FISH OF THE DAY (A)	
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	16.5
Poached apple, rhubarb, oven-baked	
crumble with ice cream	
PANNA COTTA	16.5
Light, silky vanilla custard with apricot,	
mixed berry compote & honeycomb	



JULY, 2026

FRESH PASTA & RISOTTO

GNOCCHI GORGONZOLA	37.5
Hand-rolled potato gnocchi, creamy	
gorgonzola, baby spinach, dried figs	
SPAGHETTI CARBONARA	39.5
Smoky bacon, aged prosciutto,	
cream, a poached egg, pork crackling	
SCALLOP & PRAWN TAGLIOLINI	41.9
Squid ink tagliolini, seared scallops, tiger	
prawn, cherry tomatoes, prawn bisque,	
toasted panco, lemon zest	
SPAGHETTI MARINARA (M)	41.9
Prawns, scallops, mussel, calamari	
cherry tomatoes extra virgin olive oil	
GLUTEN FREE	
Gluten free penne pasta available	
MUSHROOM RISOTTO	37.5
Wild mushrooms, charred king oyster	
mushrooms, parmesan & truffle oil	
THE OCEAN'S HARVEST (M)	42.5
Prawns, mussel, scallops, calamari,	
rich napoli sauce, baked in a claypot	

SEAFOOD ORIGIN
(A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN

BACI	15.9
Blend of hazelnut gelato, chocolate & hazelnut	
granules & pistachio crumble	
CHOCOLATE MOUSSE	16.5
Traditional chocolate delight, chocolate soil,	
extra virgin olive oil, sea salt, cream quenelle	
Coke, Zero, Sprite, Solo, Fanta.	3

■ gluten free pasta available on request.
■ menu and prices subject to change without notice