



RESTAURANT . BAR

ENTRÉE

HALF DOZEN FRESHLY SHUCKED OYSTERS 28
Served on Ice, with Cucumber and Yuzu Dressing

QUEEN VICTORIA'S GREEN PEA SOUP 18
Ham Hock Croquette and Crème Fraiche

SOUP OF THE DAY 15
Chef's Special

SMOKED BEEF TARTARE 24
Mushroom Ketchup, Mustard, Puffed Tendon

PAN FRIED FOIE GRAS 24
Textures of Pineapple and Chocolate

SEARED JAPANESE SCALLOPS 26
Uni Butter Sauce, Salmon Roe, Crispy Leek

RAVIOLI OF WAGYU OXTAIL & FOIE GRAS 24
Heirloom Carrot, Sauce Perigord

BURRATINA SALAD 22
Heirloom Tomato, Basil, Olive and Balsamic

MAIN COURSE

RANGERS VALLEY WAGYU STRIPLOIN 48
Jerusalem Artichoke, French Mushrooms, Potato Mille Feuille, Red Wine Jus

TWICE COOKED SPANISH SUCKLING PIGLET 38
Hokkaido Scallop, White Bean, Toasted Grains and Mustard

CHERMOULA SCENTED LAMB RACK 48
Smoked Eggplant Puree, Charred Baby Brinjal, Labne, Peas, Mint and Dukkah

WHITE PEKING DUCK BREAST 38
Kohlrabi, Toasted Quinoa and Raisins

LIVE MAINE LOBSTER PASTA 68
Capellini Pasta, Lobster Bisque, Lobster Oil and Tomato

PAN ROASTED FILLET OF BARRAMUNDI 44
Chargrilled Fremantle Octopus, Romesco, Jamon Iberico

WILD FRENCH MUSHROOM & ASPARAGUS RISOTTO 38
Parmesan Crumbs and Black Winter Truffle

ROASTED CÔTE DE BOEUF (for 2 to share) 120
*1kg Roasted Tomahawk
Served with choice of 2 sides, Red Wine Jus, Béarnaise*

SIDES

ROASTED HEIRLOOM CARROTS 12
Crumbled Goat's Cheese, Raw Honey and Almond

BUTTERED ASPARAGUS 12
Cultured Sea Salt Butter

TRUFFLED SHOESTRING FRIES 12
Parmesan and Parsley

GARDEN LEAF SALAD 12
Heirloom Radish, Cucumber and Hazelnuts, Chardonnay Vinaigrette

DESSERT

LEMON MERINGUE 14
Corsican Lemon, Parfait, Raspberry

CHOCOLATE MATCHA FONDANT TART 14
Matcha Ice Cream and Red Bean

COCONUT PANNA COTTA 14
Mango, Lychee, Passionfruit and Mint

APPLE & PEAR CRUMBLE 14
Salted Caramel Ice Cream

GUANAJA CHOCOLATE MOUSSE 14
Peanut Butter Caramel Mousse, Peanut Praline and Popcorn

FARMYARD CHEESE
*English Cheddar, Cow's Milk, UK
Bleu d'Auvergne, Cow's Milk, France
Saint Maure, Goat's Milk, France
Camembert, Cow's Milk, France
Served with Crisp Bread, Housemade Accompaniments
Single Cheese (50g), \$14
4 Cheeses (25g each), \$24*