

SAMPLE MENU

ON ICE

FRESHLY SHUCKED OYSTERS (each)	5
KINGFISH TARTARE	22
FRESH PRAWNS	24
CAVIAR OSCIETRA (30g)	210

COLD SEAFOOD PLATTER	140
Spanner crab salad, chilled tiger prawns, scallop ceviche, kingfish tartare, freshly shucked oysters, fresh bread	

SMALL PLATES

SEEDED SOURDOUGH	11
PUFFED SPICED BREAD	11
OLIVES	8
SALMON CAVIAR DONUT (each)	8
TARAMASALATA	16
WHITE ANCHOVIES	16
BEEF TARTARE	18
BURRATA	19
SWEET PEPPERS	14
GOATS CURD & HONEY	18
ROAST PUMPKIN HUMMUS	14
JAMON IBERICO	24
WAGYU BRESAOLA	16
PEPPERCORN SALAMI	14

PASTAS

OCEAN KING PRAWNS MAFALDA	45
Garlic, chilli, shallots	
LAMB PAPPARDELLE	34
Roast carrots, grana padano	
GUIGUI'S PASTA	29
Green olives, preserved chilli, pine nuts	

MAINS

SEARED MARKET FISH	MP
Lemon & chorizo sauce	
GOLDBAND SNAPPER	MP
Fresh herbs, lemon & olive oil	
OCEAN KING PRAWNS	35
Garlic & herb butter	
WHOLE RAINBOW TROUT	45
Smoked almond cream, lime	
ANGUS SIRLOIN	52
Roast mushroom	
FREE RANGE ROASTED CHICKEN	35/65
Brown butter & capers	

STEAK FRITES	125
Dry aged 800g rib eye & fries	
LOBSTER FRITES	MP
Eastern rock lobster & fries	

SIDES & SALADS

GREEN BEANS & NUTS	12
ROAST POTATOES	12
CHARRED BROCCOLINI	14
BEETROOT & WATERMELON SALAD	14
GREEN LEAVES	10
TOMATO SALAD	18

*Subject to change

*1% surcharge on all cards *15% surcharge on public holidays