APPETISERS

Pumpkin Soup, Black Truffle Mascarpone (V)		20
Lobster, Corn Chowder, Ripped Croutons, Chipotle Cream		20
Seared Foie Gras, Honey and Five-Spice Roasted Mango, Gingerbread		34
Tuna Tartar, Cinnamon Tapioca, Chilled Coconut and Lemongrass Broth		28
Jumbo Lump Crab Cake, Tomato Jam, Fennel Salad, Rémoulade Sauce		30
Salad of Beets, Compressed Pear, Candied Walnuts, Goat Cheese Fondue (V)		20
Garden Salad, Mushrooms, Leeks, Pearl Barley, Soft-Boiled Egg, Tomato Vinaigrette (V)		22
Yellowtail Sashimi, Blood Orange, Pea Shoots, Ginger Vinaigrette		28
Wagyu Tataki, Bonito-Braised Turnip, Grilled Leeks, Truffle Ponzu		30
Tasmanian Spring Bay Steamed Mussels, Saffron, Fennel, Curry Broth		26
Jamón Ibérico de Bellota, Thirty Six Months 50g 28	100g	56
St James Salmon with Traditional Condiments Award-winning Scottish smoked salmon handcrafted in a traditional smokehouse located in the Royal Burgh of Annan, Scotland.	150g	30

MAIN COURSES

Slow-Cooked Kurobuta Pork Belly, Mushroom Salad, Pistachio Purée, Smoked Bacon Dashi	58
Roasted Salmon, Seared Scallops, Artichoke Barigoule, Truffle	60
Barramundi, Stew of Clams, Garlic, Parsley, Olive Oil, Saffron Linguini	56
Blue Goose Farm Chicken, Foie Gras Stuffed Leg, Braised Leeks, Asparagus, Potato Pave	56
Wild Snapper, Patatas Bravas, Chorizo, Cuttlefish	58
Miso-Roasted Black Cod, Sweet Pickled Vegetables, Horseradish, Edamame Purée	75
Cedar Springs Lamb Loin, Aubergine Caviar, Stuffed Courgette Flower with Pistou Vegetables	70
Roasted Artichoke and Spinach Lasagna, Baby Vegetables, Truffle Butter (V)	45
Wild Mushroom Risotto, Enoki Tempura (V)	50

SEAFOOD

Grand Plateau

Maine Lobster, Oysters, Prawns, Crab, Venus Clams, Mussels, Tuna Tartar with Mignonette, Cocktail, Chilli Sauce

For Two 180

Oysters

Kushi | British Columbia
Crisp, creamy, delicate with hint of cucumber.

Fanny Bay | British Columbia

Creamy middle, briny with a slight tinge of green apple.

Half-Dozen 42 Dozen 78 With Mignonette, Apple, Ginger, Ponzu

FROM THE GRILL

Creekstone, Grain Fed, Prime Angus, U.S.D.A, 28 Day Aged*

220g	Tenderloin	82
300g	New York Strip	85
360g	Rib Eye	128
500g	Chateaubriand (for two)	150

Creekstone Farms | The legacy of Creekstone Farms began over a decade ago with only one simple idea – to provide the best certified Black Angus Beef available. From focusing on genetics to closely monitoring the process and produce, the state of the art processing method is devoted solely to produce humanely-reared cattle and the highest quality beef. The corn-based feed ration also helps to produce well-marbled, tender Angus beef.

Peter's Farm Free Range Veal Chop 75

Grilled Maine or Thermidor Lobster MP

The Sauces

Béarnaise
Au Poivre
Black Truffle Butter
Cabernet Sauvignon
Wasabi Butter
Smoked Barbecue

The Sides 15

- Beer-Battered Onion Rings
- Yukon Gold Potato Purée
- Wild Mushroom Fricassee
 Steamed Broccolini with
- Duck Fat Fries, Truffle SaltMacaroni Cheese,
- Steamed Broccolini with Ginger, Garlic, Chilli
- Macaroni Cheese Black Truffle

^{*}Accompanied with one sauce and one side.