

SMALL BITES

OYSTERS	
Natural with lemon (min of 2) ●	5 _{ea}
Chorizo XO sauce (min of 2) ●	6.5 _{ea}
CHARCOAL SLIDER	9
Five spice pulled pork, pickled cucumber & carrot	
ARANCINI (1) ○	8 _{ea}
Porcini mushrooms & truffle arancini, Gorgonzola sauce, parmesan snow	
WARM MIXED OLIVES ○●	8.5
PRAWN TARTLET	8.5
Lebanese cucumber, cocktail sauce	
WILD MUSHROOM TART ○	10.5
Mixed wild mushroom, mascarpone, crispy caramel Panko, parmesan, shortcrust tart	

ENTREE

PRESSED PORK BELLY ●	20.5
Twice-cooked pork belly, pear cider cinnamon puree & pork crackling	
HOKKAIDO SCALLOPS (4) ●	22.9
Seared scallops, fragrant mild pumpkin curry sauce, rice cracker	
PEKING DUCK STYLE TACOS	26.5
Two soft tortillas, cos lettuce, Peking style duck, house Hoisin sauce	
SAGANAKI ○●	19.5
Seared aged Greek cheese, lemon zest, pickled cucumber & carrot	
LEMON PEPPER CALAMARI	20.9
Lightly dusted pineapple-cut calamari, lemon pepper seasoning & wasabi aioli	

CORKAGE

\$7 PER PERSON

FRESH PASTA

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	

RISOTTO

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	

SALAD

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	

EXTRAS

SWEET CHILLI SAUCE ●	2
WASABI AIOLI ○●	3

CAKEAGE

\$4 PER PERSON

○ VEGETARIAN

● GLUTEN FREE

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 tiger 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	

SIDES

PLAIN BREAD	7.5
Crusty baguette with butter, balsamic vinegar & extra virgin olive oil (4 pieces)	
ROTI BREAD	6.5
COCKTAIL POTATOES ●	15.5
Duck fat, herbs, garlic, thyme salt	
BROCCOLI ●	15.5
Garlic, olive oil, house oyster sauce	
ZUCCHINI ○●	15.5
Sauteed zucchini ribbons, garlic, & balsamic glaze	
CRUNCHY CHIPS	13.5

DESSERT

PLAIN AFFOGATO ●	9
Espresso with vanilla ice-cream	
LIQUEUR AFFOGATO ●	16.5
Espresso & vanilla ice cream, your choice of Baileys, Frangelico, Kahlua, Tia Maria, white or black Sambuca	
APPLE RHUBARB CRUMBLE	15.5
Poached apple, rhubarb, oven-baked crumble with ice cream	
PROFITEROLES	16.5
Two profiteroles, indulgent chocolate sauce & vanilla ice cream	
RU18-ADULTS ONLY DESSERT	18.9
House-made chocolate mousse, vanilla ice cream & Baileys Irish cream	
PANNA COTTA ●	15.5
Light, silky vanilla custard with apricot, mixed berry compote & honeycomb	
BACI	14.9
Blend of hazelnut gelato swirled with chocolate & hazelnut granules & pistachio crumble	
CHOCOLATE MOUSSE	15.5
Traditional chocolate delight with cream	
DESSERT SPECIAL	
Ask about today's sweet temptation	

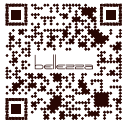
WE'D LOVE TO HOST YOU

Do you have a special event you would like us to take care of. Please talk to us.

WE'D LOVE TO HEAR FROM YOU

We care about your experience being special. Our staff are open to talk to you if you have anything to discuss.

Enjoyable experiences are worth sharing. Simply scan the barcode or connect with us on social media. Thank you for dining with us.



PLEASE SCAN & REVIEW