



THE BEGINNING

Taco [Beef GF Portobello Mushroom GF/VGT/VGO Served on soft corn tortilla with mango salsa, sriracha and sour cream	12ea	Momo [Chicken Vegetables VGT/VG Traditional Nepalese steamed dumplings, served with an authentic sauce	(6PC) 21
Chargrilled SA King Prawns GF Served with mustard mayo	(2PC) 26	Chargrilled French Lamb Cutlet GF Served with fresh garden salad and chimichurri dip	(2PC) 24
Corn Potato Cheese Ball GF/VGO Served with sriracha mayo and crab claw garnish	(2PC) 16	Raan on Betel Leaf GF Slow-cooked lamb marinated overnight with rum and vinegar, served on betel leaf with pickled onion rings and sriracha	14ea

THE MAIN EVENT

Chargrilled Smoky Chicken GF Marinated in moroccan spices, served with seasonal salad	40
Scotch Fillet Steak GF Served with red wine jus	42
Roasted Whole Barramundi GF Marinated in yoghurt and aromatic spices	46
Lamb Shank GF Slow-braised in rich brown sauce, served with creamy mash	40
Mediterranean Cauliflower Steak GF/VGT/VG Served with chickpea tahini and sweet potato crisps	36
Green Thai Chicken Curry GF Served with fragrant jasmine rice	38

THE PERFECT PAIRING

Roasted Baby Potatoes tossed in Garlic Butter GF/VGT/VGO	12
Chargrilled Seasonal Vegetables GF/VGT/VGO	12
Corn Ribs GF/VGT/VGO	12
Smoky Grilled Edamame GF/VGT/VGO	12
Flat Bread [Cheese VGT Rosemary & Garlic Butter VGT	8

THE FINALE

Burnt Basque Cheesecake GF/VGT	16	Pistachio Creme Brulee GF/VGT	14
Pandan & Coconut Sorbet GF/VGT/VG	14		

CHEF'S SELECTION TASTING MENU | 80pp

Life is riddled with decisions. If you fancy one less and more time to chat,
we can choose a selection of dishes from across our menu on your behalf. Dessert included.
Please note: Chef's Selection Tasting Menu is required for all bookings of 6 or more.

SEAFOOD OPTION AVAILABLE AT +20pp

GF - gluten free | VGT - vegetarian | VG - vegan | VGO - vegan option available

It's important to us that your tastebuds are tantalised but also that your dietary
requirements are met. Please discuss them with us, especially potential allergies.

Please note: While we can accommodate any specific dietary requirements (such as gluten-free, nut-free, dairy-free,
no seafood, pescatarian-friendly options, and others), all our items are prepared in a kitchen
that also handles allergens. We cannot guarantee complete separation or the absence of trace.