## SALAD \& APPETIZERS

## Ceasar Salad

Romaine lettuce, anchovies Ceasar dressing, hard boiled eggs, tomatoes, olives, croutons, and parmesan cheese

## Add grilled chicken breast

Add poached prawn \$4
Creamy White Clams (@CO) \$18 White clams cooked in spicy garlic cream and garlic toast Burrata Cheese (B) \$16
Burrata cheese, pesto sauce, tomatoes, arugula salad and balsamic glaze
Escargot ( (ab)
Escargot infused in Italian red wine sauce, garlic butter brioche and mixed salad

Pan-Seared Scallops
Pan-seared scallops, roasted cauliflower puree, arugula salad and caviar
Pan-Seared Foie Gras
Pan-seared foie gras, sous vide egg, garlic butter brioche and mushroom veal jus

## SOUPS

French Onion Soup (
\$13
Caramelized onions cooked in beef broth topped with toast and provolone cheese

Soup of the Day
\$10
Please ask our friendly staff for the daily special


## Main Menu



Signature Fish and Chips (1B)
Beer battered snapper coated with cajun spices. french fries, mesclun salad and citrus mayonnaise
Chicken Roulade \$22
Pan-seared chicken roulade stuffed with wild mushroom and foie gras served with mashed potato and brown jus
Iberico Pork Ribs ( 10 )
\$24
Iberico pork ribs with cajun BBQ sauce served with fries and homemade coleslaw
Duck Confit (B)
\$32
French style Confit of duck, mashed potato and sauteéd spinach with red wine jus
Kurobuta Pork Jowl and Sausage \$26
Crispy skin Kurobuta pork jowl, pork bratwurst sausage, sauerkraut, beans and caramelised pineapple


Wagyu Beef Burger (
\$28 Grilled wagyu beef patty, caramelised onions, provolone cheese, tomato, mixed salad and truffle fries
Beef Rossini Burger (
Grilled wagyu beef patty, pan seared foie gras, caramelised onions, provolone cheese, tomato, mixed salad, truffle mayo and truffle fries
Pulled Pork Burger \$24
Pulled pork with honey BBQ sauce, mixed salad, tomato and truffle fries
Signature Lobster Roll (ab)
Boston lobster meat with mustard mayonnaise, cucumber, onions, caviar and truffle fries

Grilled Tenderloin (B)
\$38
Grilled Angus tenderloin (220G), mixed salad and garlic butter

## Seafood Cioppino

\$28
Stew with barramundi, clams, king prawns, squid in tomato sauce and shellfish broth served with bread toast (Available for dinner)
Angus Ribeye Steak (1B) \$34
Grilled US Angus ribeye, pomme puree, asparagus and red wine jus
Red Snapper Steak \$24
Pan seared snapper fillet, asparagus, pepper coulis, roasted corn salsa
Braised Lamb \$32
Slow cooked braised lamb in tomato sauce, mashed potato, root vegetables served with bread toast (Available for dinner)


Creamy Truffle Mushroom (a) \$16 Spaghetti, assorted mushroom in creamy and rich sauce, truffle oil and parmesan cheese
Scallop and Prawn Aglio Olio (B) \$19
Spaghetti with Canadian scallops, sea prawn, tomatoes, capsicum, sous vide egg and parmesan cheese
Vongole Linguine \$20
Flower clams infused with white wine, clam stocks and spices
Beef Bolognese ( Slow cooked minced beef in tomato herb sauce, sous vide egg and parmesan cheese
Squid Ink Risotto
\$22
Prawn and clams cooked with Italian short grain rice, shellfish broth and squid ink

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## SWEETS \& DESSERTS



Chocolate Fondant
\$14
Warm chocolate "lava" cake, berries sauce, fruits, crumble and vanilla ice cream
Classic Italian Tiramisu (n) \$14 Elegant and rich layered Italian dessert topped with cocoa powder and berries sauce

## Dessert of the Day

\$12
Please ask our friendly staff for the daily special


> Bomb Alaska (13) \$22

Classic bomb Alaska with vanilla sponge cake, vanilla ice cream and flambè with calvados (Available for dinner)

## Passionfruit Souffle' \$19

Fluffy passionfruit soufflé, berries sauce and crumble served with coconut ice cream (Available for dinner)

Ice Cream<br>Vanilla Chocolate Strawberry Coconut 1 SCOOP-\$4 2 SCOOPS-\$6

KIDS MEAL

Spaghetti Pomodoro \$11
Chicken Nuggets and Chips (10) \$12
Fish Burger and Chips
Add scoop of ice cream $+\$ 3$
Add juice +\$2



[^0]:    Peas Risotto
    \$16
    Creamy and rich risotto with peas topped with parmesan cheese

