



SMALL PLATE

Granny Wings Deep Fried Wings Granny's Recipe	\$15
Barramundi Belly (Limited Portion) Deep Fried Barramundi Belly Harissa Dressing	\$16
Truffle Fries (V) Thick Cut Fries Truffle Oil Parmesan Cheese	\$21
Chicken Nacho Casserole Oven Grilled Marinated Minced Chicken Nacho Cheese Tortilla Chips	\$18
Pork Skewer Grilled Pork Shoulder Home-Made Jaew Sauce	\$17
Octopus Grilled Spanish Octopus Tentacle Sauteed Greens Feta Lemon Glazed	\$21

Patagonian Baby Squid 🍴 Seared Patagonian Baby Squid Coriander Chilli Sauce	\$19
Thai Style Asari Clams 🍴 Sauteed Asari Clams Dark Sauce Dried Shrimps Chilli	\$19
Wagyu Beef Cheek Slow Braised Wagyu Beef Cheek Toasted Ciabatta	\$22
Salmon Aburi Sashimi Norwegian Salmon Mentaiko	\$20
Cioppino Di Gamberi Tiger Prawns Chilli Garlic Butter Toasted Ciabatta	\$25
Crab Cake Hand-Made Deep Fried Cake With Crab Lump Chef's Special Nut Based Sauce	\$26

COLD PLATE

Japan Hyogo Oyster Half Dozen Fresh Oyster Lightly Spicy Mango Salsa (Per Baked Oyster +\$2)	\$27
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Kaisen Carpaccio Sashimi Norwegian Salmon Hokkaido Scallop Soba Glazed	\$27
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Cheese Platter Exquisite Selection of Cheese Crusty Ciabatta	\$40
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Tortellini Frutti Di Mare



Japan Hyogo Oyster (C)



Irish Duck Confit



Scallop Capellini (C)

MAIN

Nonya Poulet 🍴 Grilled Nonya Marination Style Chicken Thigh Sauteed Greens	\$26
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'Black Pork' Noir de Bigorre Pan Roasted Black Pork Rack Pork Jus Mash Sauteed Greens	\$40
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Irish Duck Confit Aged Soy & Asian Herbs Marinated Slow Roast Irish Duck Leg Corn Riso Sauteed Greens	\$36
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Barramundi Pan Seared Barramundi Fillet Truffle Butter Sauce Potato Wedges Sauteed Greens	\$28
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Australian Wagyu Striploin Pan Roasted Free Range Aus Wagyu Striploin Seasonal Condiments	\$42
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FILLERS

Salmon 'Risotto' Soy & Coriander Cured Norwegian Salmon Fillet Mascarpone Pearl Barley Risotto	\$32
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Tortellini Frutti Di Mare Handmade Seafood Tortellini Bianco Cream Sauce Crustacean Oil Tobiko	\$27
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Scallop Capellini (Cold) Cold Capellini Hokkaido Sashimi Scallop Soy Truffle Dressing Cured Kelp Caviar	\$38
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Seafood Tagliolini Sea Prawns Spanish Squid Lobster Stock Crustacean Oil	\$32
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