





# FOOD

## SMALL PLATES

### OYSTER

IRISH NUGGET & CLOUDY BAY  
{ 21 }

**SEAFOOD BISQUE**  
(CRAB, LOBSTER & SHRIMPS)  
WITH CRAB RAVIOLES  
{ 18 }

**VITELLO TONATTO**  
SLICED VEAL, TUNA MAYO & GRILLED BRIOCHE  
{ 18 }

**FRENCH "5" ONION SOUP**  
BREAD, GRATINATED CHEESE & POACHED EGG  
{ 18 }

**BRUSCHETTA**  
EGGPLANT SPREAD, GRILLED SWEET PEPPER  
& ANCHOVIES  
{ 21 }

**NICOISE**  
GARDEN GREENS, TUNA, EGG & FLINDERS LEAVES  
{ 22 }

### SAUTEED CLAM

CHILI, SUNDRIED TOMATO & CUTTLEFISH RAGOUT  
{ 23 }

**ONION RINGS**  
BORDELAISE CREAM  
(WAGYU BONE MARROW / RED WINE / GRUYERE CHEESE)  
{ 18 }

**BURRATA CHEESE**  
WITH MOMOTARO TOMATOES & BABY SPINACH  
{ 22 }

**GRILLED CAESAR**  
BABY ROMAINE, ANCHOVIES MAYO  
& SMOKED DUCK BITS  
{ 22 }

**FOIE GRAS PATE**  
MESCLUN MIX, CROISSANT & CHERRY COMPOTE  
{ 23 }

**ANGUS STEAK TARTARE (100GM)**  
WITH GRILLED BREAD & BLACK TRUFFLE BUTTER  
{ 28 }

## SANDWICHES

\*SERVED WITH FLINDERS LEAVES & POTATO CHIPS

**EGG VS TRUFFLE IN BRIOCHE**  
POACHED EGG, GRILLED ASPARAGUS,  
PARMESAN FLAKES & WHITE TRUFFLE OIL  
{ 26 }

**CHICKEN WITH MUESLI BREAD**  
WHISKEY GLAZED, GRILLED PEPPERS  
& RED CHEDDAR CHEESE  
{ 27 }

**VOUL AU VENT PUFF PASTRY**  
WITH CREAMY SEAFOOD RAGOUT  
{ 28 }

**BEEF CROISSANT**  
SMOKED BACON, CARAMELIZED ONION,  
TOMATOES & TALEGGIO CHEESE  
{ 29 }

**SMOKED TROUT WITH RYE BREAD**  
DILL, SOUR CREAM, GUACAMOLE  
& MOMOTARO TOMATOES  
{ 29 }

**LAMB WITH FLAT BREAD**  
MINCED LAMB (CUMIN SPICED), TOMATO CHUTNEY,  
HARISSA SPREAD & YOGURT  
{ 29 }

ALL PRICES ARE QUOTED AS NETT, INCLUSIVE OF SERVICE CHARGE & GST.

## PASTA

**SPAGHETTI AGLIO OLIO**  
YABBIES, CHILI, GARLIC & OLIVE OIL  
{28}

**CAPELLINI SQUID INK**  
CLAMS, GARLIC, PIQUILLO PEPPER & RUM  
{30}

**TAGLIATELLE POMODORO**  
MOMOTARO TOMATOES & BURRATA CHEESE  
{26}

**ORECCHIETTE DUCK**  
DUCK RAGOUT, SAUTEED SPINACH & RICCOTA CHEESE  
{30}

## MAINS

**ROASTED 1/2 SPATCHCOCK**  
WITH CHILI BUTTER, ROASTED VEGETABLE,  
POTATOES & GARDEN GREENS  
{29}

**OXTAIL STEW**  
A'LA VIETNAMESE WITH MASHED POTATO  
{29}

**PAN SEARED BARRAMUNDI**  
WITH SAUTEED CLAMS "A'LA VONGOLE"  
{30}

**LAMB MOUSSAKA**  
LAYER OF EGGPLANT, CREAM & MINCED LAMB  
{30}

**ANGUS BEEF CHEEK**  
SLOW COOKED IN GUINNESS STOUT, VEGETABLES & PARSNIP PUREE  
{32}

**GRILLED TIGER PRAWN**  
RISOTTO, TOMATOES & KIMCHI PASTE  
{32}

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## DINE IN TEMPTATIONS

**BELGIUM CHOCOLATE CAKE (100GM)**  
{6.9}

**NEW YORK CHEESE CAKE (100GM)**  
{7.9}

**OPERA CAKE (100GM)**  
{7.9}

**TIRAMISU (100GM)**  
{7.9}

**VANILLA CRÈME BRULÉE**  
{23}

**KAFIR LIME TART  
& RASPBERRY SORBET**  
{23}

**CHOCOLATE MOULLEUX  
& WHITE CHOCOLATE GELATO**  
{29}

## PASTRY

**DANISH PÂTISSERIE**  
{3.1}

**PAIN AU CHOCOLAT**  
{3.8}

**ASSORTED ÉCLAIR**  
{4.5}

**ASSORTED MACARON**  
{3.1}

**ASSORTED COOKIES (250GM)**  
{7.9}

## BREAD

**GLUTEN FREE BREAD / CIABATTA  
/ FOCACCIA / GRIPEL**  
{3.8}

**BRIOCHE**  
{5.9}

**B AGUETTE**  
{7.8}

**MUESLI BREAD / RYE BREAD**  
{10.5}

**SOUR DOUGH**  
{13.5}

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## BEVERAGE

## HAPPY HOUR

{ CARLSBERG ————— {15}  
ASAHI SUPER DRY ——— {16}  
HOUSE WINE ————— {21} - GLS / {105} - BTL }

### COFFEE

ESPRESSO  
{7}

DOUBLE ESPRESSO / LONG BLACK  
/ CAPPUCCINO / LATTE  
{10}

ICED LONG BLACK / ICED LATTE /  
ICED CAPPUCCINO  
{12}

EXTRA SHOT  
{4}

### JUICE

CRANBERRY / PINEAPPLE  
/ TOMATO  
{10}

ORANGE / GREEN APPLE  
/ CARROT / WATERMELON  
{13}

HOUSE LEMONADE  
{11}

### BOTTLED WATER

FIJI WATER (500ML) /  
SAN PELLEGRINO (500ML)  
{15}

### BOTTLED BEER

CARLSBERG {19}  
ASAHI SUPER DRY {20}  
KRONENBOURG 1664 BLANC {22}  
SOMERSBY CIDER {22}

### HOT TEAS

ENGLISH BREAKFAST / EARL GREY  
/ LEMON SKY / CHAMOMILE / JASMINE  
/ PEPPERMINT / ROOIBOS VANILLA  
/ RED BERRIES  
{12}

### ICED TEAS

ICED TEA  
{8}

ICED LEMON TEA  
{10}

### SOFT DRINKS

COCA-COLA / COKE LIGHT  
/ SPRITE / TONIC  
/ CLUB SODA / GINGER ALE  
{9}

REDBULL (SILVER / BLUE)  
{13}

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## WHITE WINE

### DB FAMILY SELECTION (PINOT GRIGIO / AUSTRALIA)

CRUNCHY PEAR NOTES OFFERS A MID-PALATE  
BALANCE & A CLEAN FINISH  
{26} - GLS / {125} - BTL

### TERRAZAS RESERVA (CHARDONNAY / ARGENTINA)

SUBTLE WHITE ROSES NOTES STAND OUT OVER  
LEMON ZEST, PEAR & WHITE PEACH AROMAS  
{30} - GLS / {155} - BTL

### MOILLARD

(CHARDONNAY / FRANCE)

FRUITY NOTES & FRESHNESS ARE PERFECTLY  
MELTED WITH WHITE FLOWERS  
{140} - BTL

### MONTESS CLASSIC

(SAUVIGNON BLANC / CHILE)

NOTES OF FRESH WHITE FRUITS SUCH AS PEACH  
& PINEAPPLE AS WELL AS LEMONY CITRUS NOTES  
{140} - BTL

### TORRESELLA

(PINOT GRIGIO / ITALY)

DELICATE FRAGRANCE OF SPICE LEADING  
TO A MELLOW, WELL BALANCED PALATE  
{155} - BTL

### LA CHABLISIENNE SAINT BRIS

(SAUVIGNON BLANC / FRANCE)

CRISP WINE EXHIBITING IMPRESSIVE MINERALITY  
ALONG WITH LEMON CITRUS & GOOSEBERRY  
{160} - BTL

### SHLOSS VOLLARDS VOLRATZ 1573 RHEINGAU

(RIESLING / GERMANY)

VERY REFRESHING & WELL-BALANCED WINE SHOWING  
TERRIFIC FRUIT DEFINITION & QUARTZ-LIKE ACIDITY  
{185} - BTL

### MADFISH UNWOODED (CHARDONNAY / AUSTRALIA)

GENEROUS & CLEANSING WITH MELON  
& CITRUS FRUIT FLAVOURS  
{185} - BTL

### SPY VALLEY

(SAUVIGNON BLANC / NEW ZEALAND)

WHITE PEACH, MELON & MANGO WITH  
A ZESTY SWEET PEA & CITRUS EDGE  
{195} - BTL

### TOMMASI LE ROSSE

(PINOT GRIGIO / ITALY)

CLEAN & SPICY PERFUME, WITH  
TYPICAL HINTS OF TROPICAL FRUIT  
{205} - BTL

### CAPE MENTELLE

(SAUVIGNON BLANC SEMILLON / AUSTRALIA)

JUICY, CLEAN & FRESH WITH RICH FRUIT FLAVOURS  
OF LIMES, PASSIONFRUIT & HONEYSUCKLE  
{220} - BTL

### GRAHAM BECK PHEASANT RUN

(SAUVIGNON BLANC / SOUTH AFRICA)

GREAT COMPLEXITY, FRUIT INTENSITY  
& DEPTH BALANCED WITH FINESSE & ELEGANCE  
{235} - BTL

### CLOUDY BAY

(SAUVIGNON BLANC / NEW ZEALAND)

UPLIFTING AROMAS OF RIPE LIME & GRAPEFRUIT,  
NECTARINE, PAPAYA & MANGO  
{240} - BTL

## RED WINE

### DB FAMILY SELECTION (SHIRAZ / AUSTRALIA)

RIPE PLUM & BERRY FRUIT COMPLIMENTED WITH SPICE,  
CHOCOLATE & VANILLA OAK  
{26} - GLS / {125} - BTL

### TERRAZAS RESERVA (MALBEC / ARGENTINA)

GENEROUS BLACK & BLUE FRUIT FLAVORS,  
SOFT & GENTLE ON THE PALATE  
{30} - GLS / {155} - BTL

### RIOJA VEGA

(GARCIANO, GARNACHA / SPAIN)

FLAVOURSOME AND BALANCED FEELING,  
REMARKABLE ACIDITY & FRESH FRUIT END  
{185} - BTL

### LAMOLE DI LAMOLE CHIANTI CLASSICO

(SANGIOVESE / ITALY)

LUXURIOUS DARK FRUIT AROMAS WRAP AROUND  
A PLEASINGLY JUICY, MOUTH-WATERING CORE  
{195} - BTL

### LUIGI BOSCA

(MALBEC / ARGENTINA)

DISTINCT AROMAS OF RIPE RED FRUITS,  
SPICES & BLACK PEPPER  
{200} - BTL

### MICHEL ROLLAND

(BORDEAUX BLEND / FRANCE)

RIPE FRUITS OF CHERRIES & BLUEBERRIES  
WITH OAK & SOME MELLOW TANNINS  
{205} - BTL

### MONTESS ALPHA (PINOT NOIR / CHILE)

MEDIUM BODIED WITH SOFT & SILKY TANNINS,  
FRESH & VIBRANT ACIDITY  
{225} - BTL

### AKARUA RUA

(PINOT NOIR / NEW ZEALAND)

RICH CHERRY AROMAS & FLAVOURS,  
MEDIUM BODIED & SATIN TEXTURED  
{225} - BTL

### PENLEY ESTATE PHOENIX

(CABERNET SAUVIGNON / AUSTRALIA)

MEDIUM BODIED, IT FILLS THE PALATE WITH  
YOUTHFUL BLACK CURRANT FLAVORS  
{230} - BTL

### MOILLARD BOURGOGNE ROUGE

(PINOT NOIR / FRANCE)

FINE & ELEGANT STRUCTURE WITH  
ROUND & VELVETY TANNINS  
{240} - BTL

### CLOUDY BAY

(PINOT NOIR / NEW ZEALAND)

SUPPLE PALATE WITH FLAVOURS OF RED FRUIT  
& EARTHY TEXTURES LEADING TO A BALANCED FINISH  
{260} - BTL

### TOMMASI RIPASSO

(BLEND / ITALY)

FULL BODY BALANCED TASTE, VERY INTENSE  
& SPICY WITH SWEET CHERRY FLAVORS  
{275} - BTL

## BUBBLES

(CHAMPAGNE & SPARKLING)

**TORRESELLA PROSECCO NV**  
(PROSECCO / ITALY)

FRESH & DELICATELY AROMATIC,  
EXQUISITELY BALANCED & DELICIOUS  
{260} - BTL

**VEUVE CLIQUOT BRUT YELLOW LABEL**

(PINOT NOIR PINOT MEUNIER / FRANCE)  
INITIAL NOTES OF FRUIT ARE FOLLOWED  
BY AROMAS OF BRIOCHE & VANILLA  
{390} - BTL

## GIN

**GORDON'S GIN**

{24} - GLS / {340} - BTL

**HENDRICK'S**

{32} - GLS / {500} - BTL

**FORDS GIN**

{26} - GLS / {380} - BTL

**MONKEY 47 DRY GIN**

{30} - GLS / {450} - BTL

## TEQUILA

**DON JULIO REPOSADO**

{24} - GLS / {340} - BTL

## VODKA

**SMIRNOFF RED**

{22} - GLS / {320} - BTL

**BELVEDERE**

{26} - GLS / {380} - BTL

**BELUGA NOBLE**

{27} - GLS / {390} - BTL

**AYLESBURY DUCK**

{26} - GLS / {380} - BTL

## RUM

**CAPTAIN MORGAN SPICED RUM**

{24} - GLS / {340} - BTL

**CAÑA BRAVA 3YR OLD RUM**

{26} - GLS / {380} - BTL

## BRANDY

**HENNESSY VSOP**

{30} - GLS / {450} - BTL

## PORT

**TAYLOR'S 10YRS OLD TAWNY PORT**

{24} - GLS / {340} - BTL

## WHISKEY

**JW BLACK LABEL (BLENDED)**

{24} - GLS / {380} - BTL

**NIKKA BLACK SPECIAL (JAPAN)**

{27} - GLS / {390} - BTL

**NIKKA FROM THE BARREL (JAPAN)**

{380} - BTL

**NIKKA TAKETSURU PURE MALT (JAPAN)**

{470} - BTL

**MONKEY SHOULDER (DUFFTOWN)**

{450} - BTL

**JW GOLD RESERVE (BLENDED)**

{680} - BTL

**JW PLATINUM 18YRS (BLENDED)**

{830} - BTL

**TALISKER 10YRS (ISLE OF SKYE)**

{440} - BTL

**OBAN 14YRS (HIGHLAND)**

{440} - BTL

**LAGAVULIN 16YRS (ISLAY)**

{560} - BTL

**GLENMORANGIE THE ORIGINAL**

(HIGHLAND)

{430} - BTL

**SINGLETON OF GLEN ORD 12YRS**

(SPEYSIDE)

{430} - BTL

## AMERICAN WHISKEY

**WILD TURKEY 81**

{25} - GLS / {370} - BTL



**REWARD YOURSELF**