

TO SHARE

TRUFFLE FRIES

Parmigiano Reggiano

FALAFEL

Tzatziki

SHRIMP & CALAMARI

Garlic butter

GRILLED OCTOPUS SKEWERS

Smoked paprika & oregano, garlic butter

ANCHOVY (Italy)

Avocado tartare, sun-dried tomatoes on baguette toast

CRISPY CHICKEN TENDERS

Sriracha

MOROCCAN BEEF KEFTA

White dip

MINI TRUFFLE CROQUE-MONSIEUR

Ham, béchamel sauce & emmental

HAM CROQUETAS

Iberian ham, béchamel sauce & emmental

POKE BOWLS

Fresh, light & healthy

VERY VEG BOWL

Falafel, sushi rice, avocado, cucumber, carrot, cabbage, seeds & sesame dressing

PRAWN BOWL

Lime marinated prawns, sushi rice, mango, cucumber, cabbage & passion fruit dressing

TUNA BOWL

Marinated tuna, avocado, vermicelli, cherry tomatoes, cabbage & sesame dressing

CHICKEN BOWL

Grilled chicken, avocado, vermicelli, cherry tomatoes, cucumber, cashew nuts & sriracha mayo

BURGERS

Served with fries or green salad

VEGETARIAN

Potato cake, herb cream, grilled vegetable, tomato confit

CRISPY & CHIC

Crispy chicken, spicy mayonnaise, tomato, cheese, lettuce

CLASSIC

Australian beef, house sauce, onion, tomato, cheese, lettuce

BAKE

Australian beef, spicy sauce, bacon, tomato, onion, cheese, lettuce

KIDS

PACCHERI AL POMODORO

Basil, Parmigiano

BEEF CHEESE BURGER

Australian beef, house sauce, onion, tomato,

STARTERS

2100

ROASTED PUMPKIN

Eggplant hummus, goat's cheese, coriander, pomegranate

2900

1900

CRISPY TOMATO TART

Creamy burrata (75 g), basil & acacia honey

3200

1900

TUNA TARTARE

Sun-dried tomatoes, coriander, avocado guacamole

2900

1900

OCTOPUS CARPACCIO

Citrus marinade, piment d'Espelette

2500

2200

CRAB RAVIOLI

Leek fondue, crab bisque

3800

2200

2800

ESCARGOTS DE BOURGOGNE

Garlic butter & parsley

3000

2900

BEEF CARPACCIO

Australian beef, Parmigiano Reggiano, pesto, salad

5100

2700

MAIN COURSES

SOFT HOMEMADE GNOCCHI

Wild mushrooms, Parmigiano Reggiano & truffle cream

2600

PACCHERI AL POMODORO & BURRATA

Basil, virgin olive oil

3600

3100

MAHI-MAKI BAKED IN BANANA LEAF

Coconut & curry leaves

4100

3100

SEARED TUNA STEAK

Grilled polenta, spicy tomato jam, crispy fried leeks

4500

3100

SEAFOOD LINGUINE

Prawns & calamari, shellfish juice

4100

3100

SEARED OCTOPUS

grilled lime, oregano, carrot & cumin purée, olive oil

3800

SOLE FISH MEUNIÈRE

Vegetables, grilled leeks

5400

GRILLED LIME CHICKEN SKEWERS

Mashed potatoes, green salad & cucumber yogurt

3600

LINGUINE CARBONARA

Bacon, egg yolk & Parmigiano Reggiano

3900

2200

LAMB SHANK CONFIT

Australian lamb, Mediterranean flavors, mashed potatoes

7800

2600

AUSTRALIAN BEEF TENDERLOIN (200 g)

Crispy potato cake, smoked eggplant caviar
Choice of sauce: black pepper or red wine

10000

5300

DESSERTS

6200

VANILLA CREME BRULEE

1700

MANGO PANNA COTTA

1700

LEMON TART, ITALIAN MERINGUE

1700

PAVLOVA, EXOTIC FRUITS

1700

DARK CHOCOLATE MOUSSE

1700

2100

3000

All the prices are subject to 10% service charge