

TO SHARE

TRUFFLE FRIES

Parmigiano Reggiano

FALAFEL

Tzatziki

TUNA TATAKI

Sesame crust, lime & coriander, soy dressing

SHRIMP & CALAMARI

Garlic butter & parsley

GRILLED OCTOPUS SKEWERS

Smoked paprika & oregano, garlic butter

ITALIAN ANCHOVY

Avocado tartare, sun-dried tomatoes on baguette toast

CRISPY CHICKEN TENDERS

Sriracha

MINI TRUFFLE CROQUE-MONSIEUR

Ham, béchamel sauce & emmental

HAM CROQUETAS

Iberian ham, béchamel sauce & emmental

POKE BOWLS

Fresh, light & healthy

VEGGIE 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

CHICKEN BURGER

Crispy chicken, mayonnaise, tomato, cheese, lettuce, Fries

BEEF CHEESE BURGER

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

STARTERS

2100

ROASTED PUMPKIN

Eggplant hummus, goat's cheese, coriander, pomegranate

1900

CRISPY TOMATO TART

Creamy burrata (75 g), basil & acacia honey

2200

TUNA TARTARE

Sun-dried tomatoes, coriander, avocado guacamole

1900

OCTOPUS CARPACCIO

Citrus marinade, piment d'Espelette

1900

CRAB RAVIOLI

Leek fondue, crab bisque

2200

ESCARGOTS DE BOURGOGNE

Garlic butter & parsley

2200

BEEF CARPACCIO

Australian beef, Parmigiano Reggiano, pesto, salad

2900

2700

MAIN COURSES

SOFT HOMEMADE GNOCCHI

Wild mushrooms, Parmigiano Reggiano & truffle cream

2600

PACCHERI RUMMO AL POMODORO & BURRATA

Basil, virgin olive oil

4100

Gluten-free pasta available

MAHI-MAHI BAKED IN BANANA LEAF

Coconut & curry leaves

4100

SEARED TUNA STEAK

Grilled polenta, spicy tomato jam, crispy fried leeks

4500

SEAFOOD LINGUINE

Prawns & calamari, shellfish juice

4100

Gluten-free pasta available

GRILLED CALAMARI

Lemon confit, garlic & smoked paprika, grilled vegetables

3200

SEARED OCTOPUS

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

3800

SOLE FISH MEUNIERE

Vegetables, lemon butter sauce & grilled leeks

5400

GRILLED LIME CHICKEN SKEWERS

Creamy mashed potato, green salad & cucumber yogurt

3600

LINGUINE CARBONARA

Bacon, egg yolk & Parmigiano Reggiano

3900

Gluten-free pasta available

SLOW-COOKED AUSTRALIAN LAMB SHANK

Ras El Hanout spices, creamy mashed potato

7800

AUSTRALIAN BEEF TENDERLOIN (200 g)

Crispy potato cake, smoked eggplant caviar

10000

Choice of sauce: black pepper or red wine

5900

DESSERTS

VANILLA CRÈME BRÛLÉE

1700

MANGO PANNA COTTA

1700

LEMON TART, ITALIAN MERINGUE

1700

PAVLOVA, EXOTIC FRUITS

1700

DARK CHOCOLATE MOUSSE

1700

AFFOGATO

Vanilla ice cream, espresso

1000

All the prices are subject to 10% service charge