



# FOOD MENU



STARTERS

BURGERS, APPETIZERS & SIDES

MAINS

DESSERTS



## COLD CUTS & CHEESE

### CHARCUTERIE BOARD \$30

Bayonne ham, house rillette, country pork terrine, smoked duck breast & grilled sourdough

### HOUSE DUCK RILLETTE 80g \$16

Grilled sourdough

### COUNTRY PORK TERRINE \$16

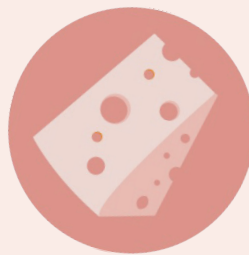
Whole grain and dijon mustard

### BAYONNE HAM 80g \$16

Aged for 22 months

### ARTISANAL CHEESE BOARD \$32

3 cheeses, dried fruits, nuts & house bread



## BITES

### ONION MATCHSTICKS \$10

### GRILLED PADRON PEPPERS \$12

### COD CROQUETTES \$16

May contain bones

### CRISPY PIG EARS \$19

White balsamic vinaigrette

### IBERICO PORK JOWL \$20

With honey & whole grain mustard glaze

## STARTERS

# BURGERS

*Our standard beef burgers are made with Angus chuck patties (150g).*

## SIGNATURE CHEESEBURGER \$26

Melted Cheddar cheese, bacon, grilled Spanish onions, pickles, lettuce & house sauce

## BLEU CHEESE \$28

Fourme d'Ambert, bacon, caramelized onion confit, lettuce, house sauce with walnut raisin bun

## CHICKEN BURGER \$25

Deep fried crispy chicken thigh, Gruyère cheese, lettuce & house sauce

## FISH BURGER \$30

Atlantic black cod, whole grain mustard, parmesan cheese, cherry tomato, lettuce, house sauce with parmesan bun

All burgers come with a **Choice of Salad or Fries**

## PIMP YOUR BURGER

Sunny side up + \$2

Bacon + \$3

Cheese + \$4



# APPETIZERS & SALADS

## GRILLED OCTOPUS LEG \$36

Bomba rice, bayonne ham & cured egg yolk

## FROG LEGS \$30

Pan fried with herbed butter & green salad

## GRILLED HOKKAIDO SCALLOPS \$28

Couscous salad

## BITTER GREEN SALAD \$22

With dried & fresh fruit, nuts & nut dressing

## SMOKED ANGUS BEEF SALAD \$28

Pickled red onion, tomatoes, green salad & honey balsamic dressing

## CAESAR SALAD \$20

Parmesan, eggs, croutons & anchovy mayo dressing

## ADD ONS

Chicken breast + \$8

Fresh lobster (half) + \$24

# SIDES

## HOUSE NUT BREAD \$6

## GRILLED SOURDOUGH \$6

## COUSCOUS SALAD \$6

## GREEN LENTILS \$6

## FRIES \$10

## MASHED POTATOES \$10

## GRILLED BABY ROMAINE LETTUCE \$12

## SAUTEÉD WILD MUSHROOMS \$12

BURGERS, APPETIZERS & SIDES

# LOBSTERS

## WHOLE LOBSTER (MARKET PRICE)

Live lobster, grilled or steamed, served with lemon garlic butter sauce, greens & mashed potatoes



## SIGNATURE LOBSTER ROLL (MARKET PRICE)

Whole live lobster deshelled, pommery mustard, yogurt, mayonnaise, grilled brioche roll, greens & fries

## SURF & TURF \$128

Grilled hamachi collar, carabineros prawn, scallops & artisanal cut of beef (200g) served with lemon garlic butter sauce, greens & mashed potatoes

## PREMIUM SURF & TURF \$148

Whole live lobster & pure black angus ribeye (300g) served with lemon garlic butter sauce, greens & mashed potatoes



# MAINS

## DUROC PORK CHOP \$42

Pomme vigneronne

## ROASTED DUCK BREAST \$40

Honey glazed, lentil salad & mashed potatoes

## NZ WHOLE LAMB RACK 800g \$128

Seasonal vegetables & mashed potatoes  
(Good for 2 pax)

# STEAKS

*Refer to board for more cuts..*

## BLACK ANGUS BAVETTE

200 day grain fed

**\$45** /200gm

**\$60** /300gm

## WAGYU RUMP CAP

Marbling score 5 - 6

**\$68** /200gm

**\$88** /300gm

## BLACK ANGUS SHORT RIB (BONE IN)

200 day grain fed

**\$78** /300gm

## PURE BLACK ANGUS RIBEYE

200 day grain fed

**\$88** /300gm

Choice of

Red wine jus **or** Horseradish **or** Chocolate Sauce + \$3

Mashed potatoes **or** Fries **or** Salad

Served with caramelized onions

**EXTRA SERVING OF  
RED WINE SAUCE + \$5**

# MAINS



# DESSERTS

**CRÈME BRÛLÉE \$12**

**SMOKY VARLHONA DARK CHOCOLATE CAKE \$16**

Macadamia ice cream

**PISTACHIO & CHOCOLATE TART \$17**

Dark chocolate ice cream

**PLUMS IN ORANGE ARMAGNAC \$18**

Vanilla ice cream

**ICE CREAM PER SCOOP \$6**

Choice of

Dark chocolate ice cream

Macadamia ice cream

Vanilla ice cream

Yuzu sorbet

