

DINNER

STARTERS

Salmon Ceviche 23

A duo of delicacies Salmon Ceviche paired with a Seared Scallop, complemented by delicate zucchini flower petals and roasted shallots, all harmonized with a velvety Beurre Blanc sauce.

Prawn Medley 21

Succulent Butterfly Prawns adorned with a garlic butter glaze, accompanied by a vibrant aromatic salsa verde for a burst of fresh flavors.

Antipasti Salad 26

Creamy Burrata elevated with thinly sliced Prosciutto, toasted hazelnuts, luscious fresh figs, rocket leaves and a drizzle of aged balsamic.

Add a side homemade focaccia bread +\$4

MAINS

Beef Wellington (24hour Pre-Order only) 46

A masterpiece of British gastronomy: tender fillet steak coated with a rich mushroom duxelles and prosciutto encased in a delicate golden puff pastry shell, served with a side of mixed roasted vegetable and gravy.

Coastal Octopus 25

Tender grilled Mediterranean Octopus served atop a vibrant capsicum and tomato ratatouille, accompanied by freshly baked Focaccia bread.

Risotto Rustico 37

Lamb Cutlets nestled on a bed of caramelized shallots and crispy leeks, accompanied by a luxurious risotto studded with dried raisins.

add shaved Tasmanian Truffle +\$5

Crispy Skewers 26

Crispy Skin Pork Belly skewers served with a velvety fennel and onion puree, with crunchy pine nuts and fresh pomegranate seeds.

Eggplant Parmigiana 25

Crispy Sesame crumbed Eggplant, topped with homemade tomato sauce and a medley of fresh green leaves.

Pasta del Mar 36

Al dente Spaghetti pasta tossed with tender pipi clams and succulent butterfly prawn in a creamy white sauce.

add creamy burrata +\$8



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Sunset Salmon 39
Flavoursome Maple Glazed ORA King Salmon filet, accompanied by a parsnip and edamame puree, roasted baby carrots, sliced fresh radish, and a refreshing dill salsa verde.

Demi Glazed Wagyu 46
Rich MB5-6 250G Wagyu Scotch Fillet, accompanied by a demi glaze sauce, double roasted herbed finger potatoes, vined cherry tomatoes, and freshly grated wasabi.

SIDES

Artisanal Focaccia 8
Enjoy warm slices of three kinds of homemade Focaccia bread served with oils and aged vinegars.

Marinated Olives 8
Our selection of marinated olives infused with Mediterranean herbs and spices.

Chef's Selection of Seasonal Roasted Vegetables 8
A colorful medley of locally sourced potato, carrot and zucchini, roasted to perfection.

Shoestring Fries 12
Irresistibly crispy shoestring fries tossed with seaweed and sprinkled with sea salt.

Sweet Potato Fries 12
Crispy sweet potato fries served with a side of tangy aioli.

Green Salad 14
A refreshing ensemble of mixed greens, cherry tomatoes, grilled halloumi, dried cranberries, dressed with aged balsamic vinegar.

KIDS

Junior Pasta 13
Kid-friendly spaghetti served with a classic Bolognese sauce and grated parmesan.

DESSERTS

Creme Brulée 12
Velvety-smooth Creme Brulée accompanied by a medley of fresh seasonal fruits and a dollop of whipped cream.

Tiramisu 13
Classic Italian Tiramisu layered with Dark Owl espresso-soaked ladyfingers and mascarpone cream, dusted with cocoa powder.

