

STARTERS

GILLARDEAU OYSTERS | raw / on open flame 6 each

FRESH FISH TARTARE | daikon | 'pico de gallo' | wasabi mayo 15

CHILI PRAWNS | stracciatella | `nduja | sour dough 18

OPEN FLAME MUSSELS | Thai coconut curry 16

PORK and CHEDDAR SAUSAGE | gherkin | mustard relish 15

GRILLED SMOKED SCAMORZA PIATTELLA | slow cooked onion | toasted focaccia **V** 14

ROBATA GRILL and MAINS

TODAY'S FRESH FISH CATCH ON OPEN FLAME | spinach | cauliflower *Market price*

FIRESIDE SEABASS | pickles | salsa verde 29

ROBATA GRILLED BEEF RIB-EYE STEAK | nitsume | pak choi 33

BEEF FILLET SURF & TURF | king prawns | nitsume | pak choi 38

SPATCHCOCK BABY CHICKEN | Summer slaw | peanuts 25

PORK BELLY SANDWICH | smoked cheese | slow cooked onion | sweet chili 18

RISOTTO | summer peas | mascarpone | lime **V** 19

Mains are served with a side of French fries, sea salt

EXTRA SIDES

HEIRLOOM TOMATOES AND ONION SALAD 6

POTATO TERRINE | garlic aioli 6

FRENCH FRIES | sea salt 5

DESSERTS

GRILLED PEACH | coconut set custard | tonka bean 8

SALTED CHOCOLATE TART | toffee | fior di latte 9.5

BBQ LOCAL STRAWBERRIES | granola | Chantilly | honey 8

V Vegetarian selection

Ingredients are not all listed on the menu.
Please inform us of any dietary requirements or intolerances.
Cross-contamination could occur since we are not an allergens free kitchen.

Prices include VAT