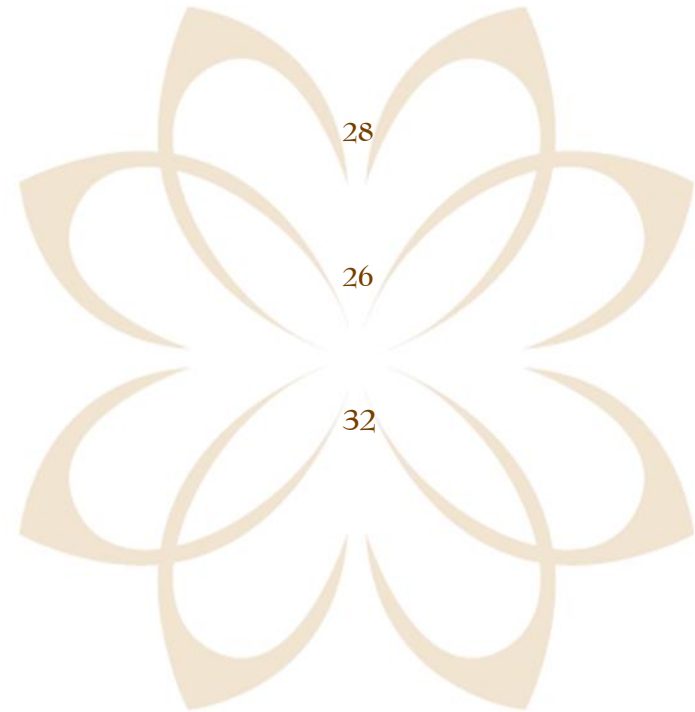


THE LEGEND AWAITS...

## SALAD & APPETIZER

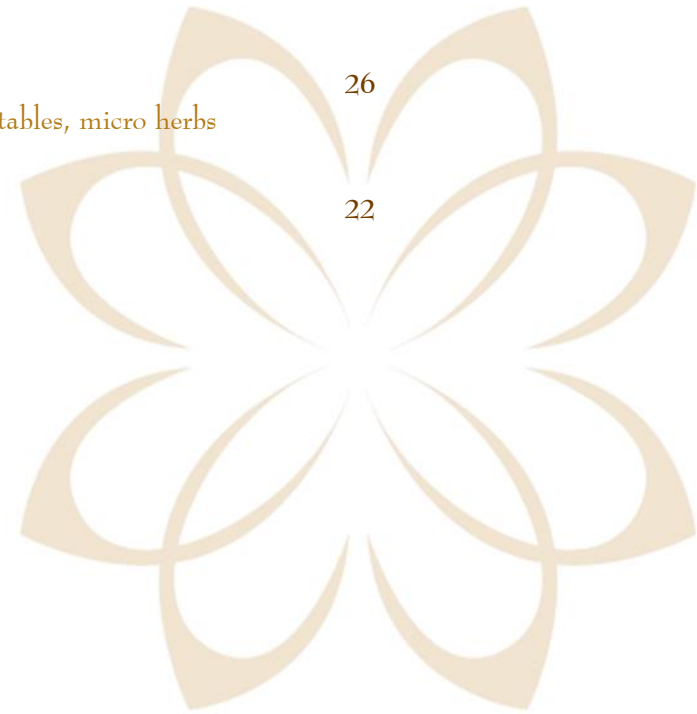
<b>Trio of tartar</b>	24
Local yellow fin tuna, reef fish, Scottish salmon, crispy tortilla with shaved fennel, fresh herbs, sprinkle of za'atar spice	
<b>Scallops &amp; cured pork belly</b>	28
Homemade cured pork belly, pan seared hokkaido scallops, grapefruit reduction, fried quail eggs, pickled jalapeño peppers	
<b>Beef carpaccio</b>	28
Tofu mayonnaise, quail egg, tangy salsa	
<b>Warm tiger prawn pancake</b>	26
Lobster broth, sweetcorn pancake, crispy leek, mild red chili	
<b>Aquitaine foie gras</b>	32
Seared foie gras, orange brioche, mango coulis, fleur de sel	



*All prices are subject to 10% service charge and 12% GST*

## SALAD & APPETIZER

<b>Perigord duck breast salad</b> Caramelized melons, crusted pistachio, honey-ginger vinaigrette	28
<b>Falhumaa caprese</b> Buffalo mozzarella, oven dried tomato, micro cress, olive-basil emulsion	32
<b>Capesante</b> Searred scallops, beef bacon, red wine reduction, brunoise vegetables, micro herbs	26
<b>Organic chopped salad</b> Hand cut assorted organic vegetables, baby lettuce, organic egg white roll, lemon vinaigrette, cardamon powder	22



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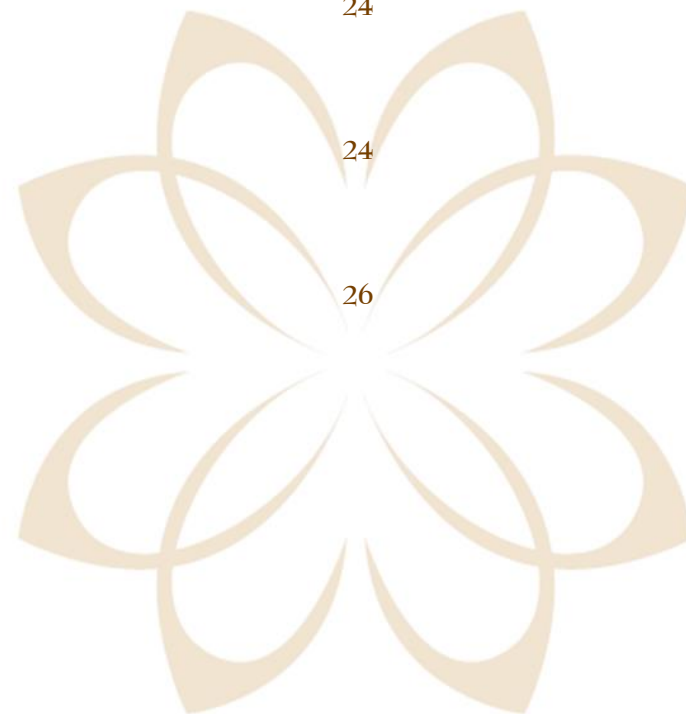
## SOUP

**Double boiled beef consommé** 24  
Crunchy vegetable, grassfed beef crisps, mushroom dumplings

**Wild mushroom soup** 24  
Crispy black forest ham, lemon olive oil

**Puy lentil** 24  
Cream of puy lentil, brioche crouton, kipfler potato foam

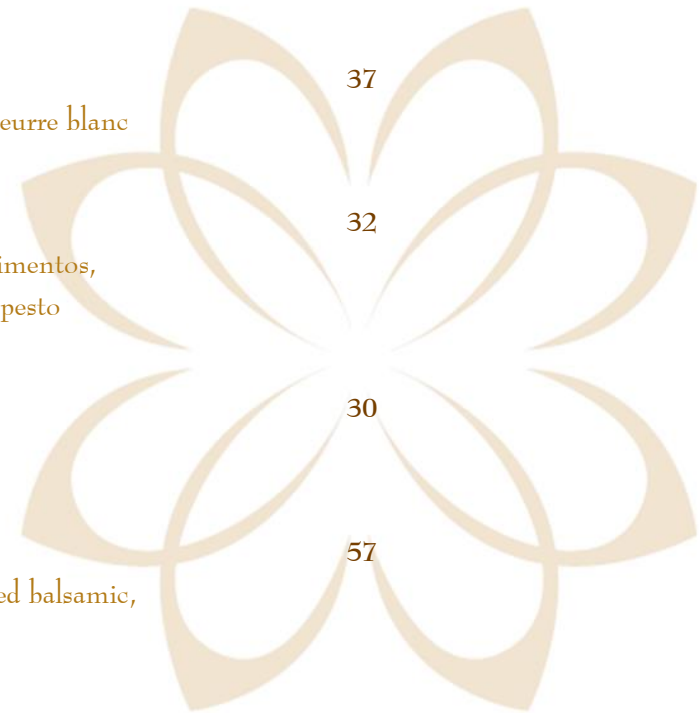
**Lobster bisque** 26  
Shoe lobster, scallions, vegetables julienne



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## MAIN COURSE

<b>Soft stoved local reef fish</b>	30
Grilled artichokes, tomatoes, tarragon, butternut pumpkin mash, lemon, salted butter	
<b>Seafood extravaganza</b>	75
Grilled rock lobster tail, tiger prawns, calamari, scallops, mussels, garlic mashed potato, beurre blanc, steamed vegetables	
<b>Magic fish</b>	37
Seared barramundi, garlic, white fish mashed potato, lemon beurre blanc	
<b>Tuna steak</b>	32
Seared local yellow fin tuna, green banana rings, anchovies, pimentos, oven baked shallots, diced boiled potatoes, hand crushed basil pesto	
<b>Raviolo</b>	30
Raviolo of spinach, ricotta, tomato, spring vegetables	
<b>Rib-eye steak</b>	57
Tasmanian John Dee's gold grassfed, eggplant parmigiana, aged balsamic, creamy morel sauce, cardamon seeds	

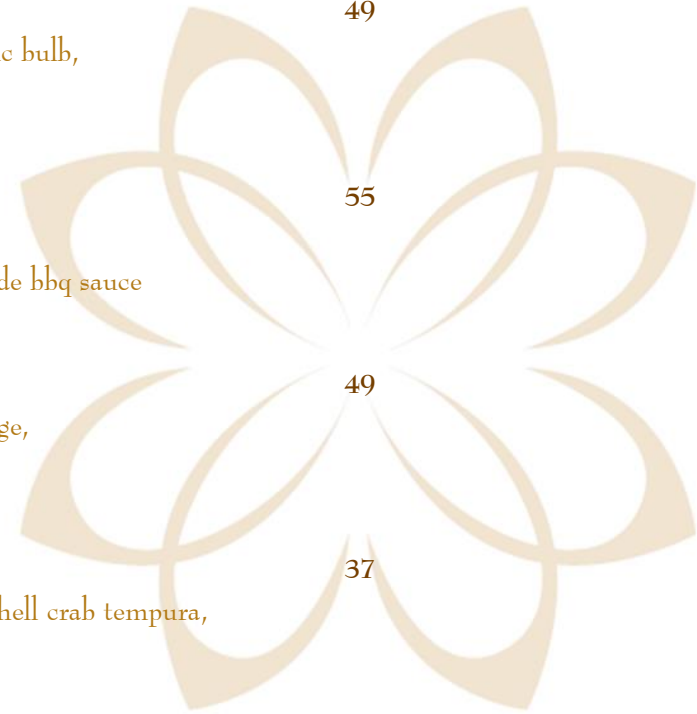


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## MAIN COURSE

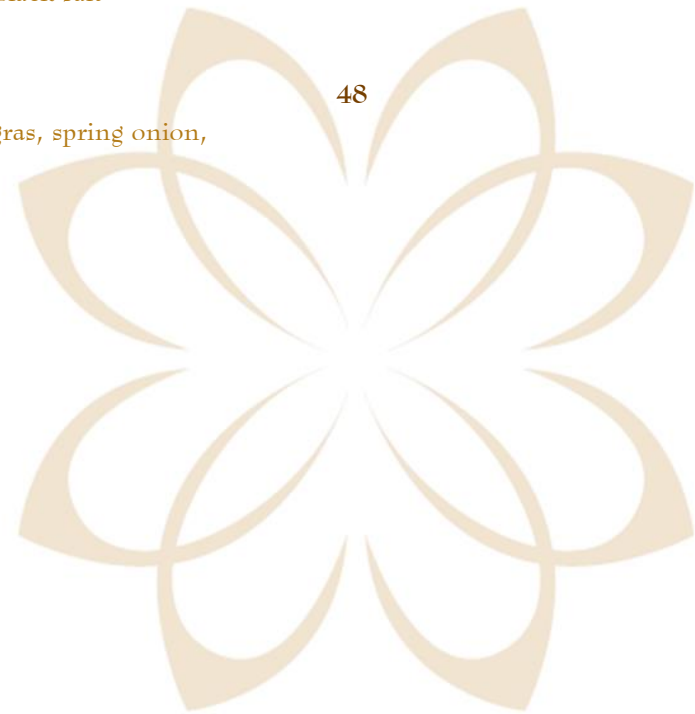
<b>Wagyu beef</b> Tagliata of Wagyu beef sirloin Grade 9+, served on hot himalayan salt brick Garden green vegetable bundle, beef bacon, mustard sauce, port wine sauce, mushroom rice <i>Side dish</i> <i>Garlic mashed potato or crispy hand cut fries</i>	98
<b>Saltbush lamb chop</b> Grilled Tasmanian lamb cutlets, eggplant gateau, roasted garlic bulb, natural jus, cumin seeds	49
<b>Angus beef short ribs</b> Double cooked short ribs, pumpkin, potato, green mashed vegetable, asparagus spears, star anise, homemade bbq sauce	55
<b>Australian grain fed pork sirloin</b> Australian pork sirloin cooked au jus, puy lentil ragout, cabbage, cinnamon garlic foam, caramelized cinnamon stick	49
<b>Seafood risotto</b> Carnaroli risotto, green mussels, calamari, king prawns, soft shell crab tempura, green asparagus tempura	37

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## MAIN COURSE

<b>Sous vide chicken ballantine</b>	30
Sous vide slow cooked chicken breast, mushroom, fricasee Provençale, truffle salsa	
<b>Lobster Thermidor</b>	90
Whole Indian ocean lobster, spicy potato gnocchi, petit salad, black salt	
<b>Pappardelle</b>	48
Homemade pappardelle pasta, foie gras fondue, pan fried foie gras, spring onion, parmesan, black truffle shavings	



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