FISH

Appetisers

ARTISANAL FOCACCIA warm house-baked focaccia, extra virgin olive oil, aged balsamic vinegar (v,g) | 6

YELLOWFIN AMBERJACK CARPACCIO nori seaweed, avocado, cherry tomato confit (f) | 38

BLUE SWIMMER CRAB CAKES crispy crab cakes, crayfish lemon mayonnaise (c,g,e,d) | 38

CHICKEN LIVER PARFAIT homemade apricot mustard, toasted brioche, red wine gelatine (g,d) | 32

TZATZIKI PRAWN cucumber, yoghurt, dill, confit garlic (m,d) | 32

SMOKED POTATO VELOUTÉ crispy leek straws, dill-infused oil (f,d) | 28

COURGETTE & CITRUS summer salad, fresh orange, marinated fennel, feta cheese (v,d,n) | 26

To Share

MARKET OYSTERS (6) yuzu mignonette (m) | 44

BEETROOT & APPLE rainbow beet carpaccio, apple mignonette, balsamic vinegar, toasted walnuts (v,d) | 28

CLASSIC CAESAR SALAD anchovy emulsion, shaved parmesan, garlic-herb croutons (f,d,g,e) | 28

CRAYFISH LINGUINE cherry tomato, basil (c,g) | 58

TORTELLINI handcrafted pasta with mascarpone, truffle sauce (g,d,e) | 38

THE PORTERHOUSE roasted prime beef, selection of house sauces | 148

Main

ROASTED RED SNAPPER spicy zucchini trifolati style, capers, olive (f,m,g) | 52

CHARRED OCTOPUS baby carrot and french bean sauteed, cherry tomato dressing (m) | 48

RACK OF LAMB fondant kumara potato, charred broccolini (d) | 58

TOURNEDOS ROSSINI roasted beef tenderloin, foie gras, red wine reduction (g) | 64

CRAFT BEER-BATTERED MARKET FISH golden fries, tartare sauce, fresh lemon (f,g,e) | 45

CHARRED BALSAMIC CAULIFLOWER aioli sauce, sweet potato crisps (v,e) | 34

Sides

ROSEMARY SEA SALT FRIES (v) | 16

FLAME-GRILLED ASPARAGUS (v) | 18

WOOD-SMOKED EGGPLANT (v) | 15

CHARCOAL-BLISTERED BROCCOLINI (v) | 16

ROASTED BABY CARROTS (v) | 16

| FISH Signature Dish

Allergens: (v) vegetarian | (g) gluten | (d) dairy | (e) eggs | (n) nuts | (f) fish | (m) molluscs | (c) crustaceans
Please let us know of any allergies or dietary requirements and we will do our best to cater for you and your guests

Our menu may change due to seasonality and availability