## APPETISER

Sourdough bread and butter

	Oysters with mignonette dressing, half dozen	36
	French onion dip with chives, lemon and crisp bread	16
	San Daniele ham with pickled figs	19
STARTER		
	Raw scallops with lemon, capers and bottarga	32
	Crab with potato, saffron rouille and black pepper	36
	Prawn with avocado, cucumber, lettuce and cocktail sauce	34
	Caesar salad	29
	Tuna with green beans, tomato, potato and olives	36
	Chicken liver parfait with cornichons and toasted brioche	34
	Beetroot with radish, walnuts and goats curd	29
	Steak tartare with potato crisps	34
	King fish, citrus cured with radish, cucumber and basil	34
SEAFOOD	PLATTER	
SEAF COD	THATTEN	
	Oysters, prawns, scallops, crab and tuna with condiments	90
PASTA		
	Rotelle gratin with mushrooms and aged cheddar	32
	Rigatoni with beef ragù and pecorino	39
	Potato gnocchi with blue cheese sauce, walnuts and celery leaf	38
	Orecchiette with spanner crab, tomato, chilli and garlic	44
	Campanelle with lobster and caviar	49

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GRILL		
	Wagyu Pave, Full Blood 6+   250g	
	Fillet Steak, Grain Fed M4+   250g	
	Rib Eye, Grass Fed   400g	
	Wagyu Tri Tip, 6+   250g	
	Rib Eye, Grass Fed dry aged 6 weeks   800g	
	All served with onion rings, celeriac remoulade and a selection of mustards, horseradish or bearnaise sauce	
MAIN		
	Fish Pie, scallops, prawns and sea perch with saffron potato and kombu	
	Coral Trout with roast fennel, tomato, and basil vinaigrette	
	Duck cassoulet, confit duck leg, sausage, pork belly, tomato and white beans	
	Grilled Lamb with eggplant puree, toasted chickpea and lemon dressing	
TO SHAR	E  Beef Wellington with red wine sauce   600g	
SIDES		
	French fries	
	House leaf salad with mustard dressing	
	Troubbliodi banda With maddard arboding	
	Potato purée	
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