

HUGE
RESTAURANT BAR

Dinner Menu

RAW BAR

Flores oysters	
<i>Naked with champagne & kombu mignonette per piece</i>	40
<i>Pickled with rice vinegar, cucumber, whipped wasabi per piece</i>	40
Smoked cod tostada, whipped avocado, trout roe, smoked crème fraîche, pomelo <i>per piece</i>	65
Market fish crudo, buttermilk dressing, nori gremolata, pickled jicama	70
Raw yellowfin tuna, whipped ricotta, smoked tomato, macadamia salsa	75
Grass fed beef tartare, smoked pepper sambal, dashi mayonnaise, potato crisps	100

SMALL PLATES

Tempura zucchini flowers, stracciatella, hazelnut picada, Grana Padano (v)	85
Truffled mushroom arancini, parmesan cream (v)	70
Lobster filled fried chicken wings, buttermilk ranch	95
Wood grilled Bali coast octopus, pickled walnuts, charred harissa, smoked onion labneh	75
House made Bresaola, blue cheese, mustard figs, lavash crackers	140
Crispy lobster roll, iceberg, smoked oyster thousand island, brioche <i>per piece</i>	75

MAIN PLATES

Hand rolled fettucini, smoked chicken, asparagus, kombu butter	130
Hand cut pappardelle, 36 hour angus beef short rib, whipped parmesan cream, crispy onions	395
Gnocchi, roasted butternut pumpkin, blue cheese, spiced hazelnuts, truffled honey (v)	125
Charcoal grilled king prawns, prawn head beurre blanc, trout roe, chive oil	175
Pan roasted barramundi, smoked tomato sofrito, ricotta & lemon crema	140
Charcoal ½ chicken, pistachio tarator, sumac butter, lemon	165
Wood grilled lamb rack, smoked eggplant, red chimichurri <i>per 100gr</i>	175

STEAK

NZ Grass Fed Angus beef tenderloin 220gr	310
Australian Black Angus rib fillet MB2 300gr	380
Australian Wagyu porterhouse MB4 500gr	975
USD Choice OP rib fillet <i>per 1,000gr</i> <i>Allow 45 minutes cooking time.</i>	1,500

Sauces: Red chimichurri, peppercorn jus, Café de Paris, smoked red pepper sambal

SIDES

Mixed leaf salad, buttermilk dressing (V)	50
Basket grilled kale, Grana Padano, hazelnut verde (V)	50
Wood grilled cauliflower, sumac onions, whipped pistachios, pumpkin seed dukkah (VE)	60
Charred carrots, picada dressing, smoked labneh (V)	60
Fried crispy potato galette, dashi aioli, secret salt (V)	50

DESSERTS

Coconut & jackfruit sago, coconut & pandan leaf, cashew brittle, white chocolate, young coconut ice	75
Dark chocolate & brown butter ganache, salted caramel & macadamia whipped cream, raspberry molasses	75
Bombe Alaska, raspberry & coconut, blow torched meringue	75
Roasted white chocolate panna cotta, pomelo, pistachios, lemon basil	75

