

FOOD MENU



STARTERS

BURGERS, APPETIZERS & SIDES

MAINS

DESSERTS



COLD CUTS & CHEESE

CHARCUTERIE BOARD \$30

Bayonne ham, house rilette, country pork terrine, smoked duck breast & grilled sourdough

HOUSE DUCK RILLETTE 80g \$16

Grilled sourdough

COUNTRY PORK TERRINE \$16

Whole grain and dijon mustard

BAYONNE HAM 80g \$16

Aged for 22 months

ARTISANAL CHEESE BOARD \$32

3 cheeses, dried fruits, nuts & house bread



BITES

ONION MATCHSTICKS \$10

GRILLED PADRON PEPPERS \$12

COD CROQUETTES \$16

May contain bones

CRISPY PIG EARS \$19

White balsamic vinaigrette

IBERICO PORK JOWL \$20

With honey & whole grain mustard glaze

STARTERS

BURGERS

Our standard beef burgers are made with Angus chuck patties (150g).

SIGNATURE CHEESEBURGER \$26

Melted Cheddar cheese, bacon, grilled Spanish onions, pickles, lettuce & house sauce

BLEU CHEESE \$28

Fourme d'Ambert, bacon, caramelized onion confit, lettuce, house sauce with walnut raisin bun

CHICKEN BURGER \$25

Deep fried crispy chicken thigh, Gruyère cheese, lettuce & house sauce

FISH BURGER \$30

Atlantic black cod, whole grain mustard, parmesan cheese, cherry tomato, lettuce, house sauce with parmesan bun

All burgers come with a **Choice of Salad or Fries**

PIMP YOUR BURGER

Sunny side up + \$2

Bacon + \$3

Cheese + \$4



APPETIZERS & SALADS

GRILLED OCTOPUS LEG \$36

Bomba rice, bayonne ham & cured egg yolk

FROG LEGS \$30

Pan fried with herbed butter & green salad

GRILLED HOKKAIDO SCALLOPS \$28

Couscous salad

BITTER GREEN SALAD \$22

With dried & fresh fruit, nuts & nut dressing

SMOKED ANGUS BEEF SALAD \$28

Pickled red onion, tomatoes, green salad & honey balsamic dressing

CAESAR SALAD \$20

Parmesan, eggs, croutons & anchovy mayo dressing

ADD ONS

Chicken breast + \$8

Fresh lobster (half) + \$24

SIDES

HOUSE NUT BREAD \$6

GRILLED SOURDOUGH \$6

COUSCOUS SALAD \$6

GREEN LENTILS \$6

FRIES \$10

MASHED POTATOES \$10

GRILLED BABY ROMAINE LETTUCE \$12

SAUTEÉD WILD MUSHROOMS \$12

BURGERS, APPETIZERS & SIDES

LOBSTERS

WHOLE LOBSTER (MARKET PRICE)

Live lobster, grilled or steamed, served with lemon garlic butter sauce, greens & mashed potatoes

SIGNATURE LOBSTER ROLL (MARKET PRICE)

Whole live lobster deshelled, pommery mustard, yogurt, mayonnaise, grilled brioche roll, greens & fries



SURF & TURF \$128

Grilled hamachi collar, carabineros prawn, scallops & artisanal cut of beef (200g) served with lemon garlic butter sauce, greens & mashed potatoes

PREMIUM SURF & TURF \$148

Whole live lobster & pure black angus ribeye (300g) served with lemon garlic butter sauce, greens & mashed potatoes



MAINS

DUROC PORK CHOP \$42

Pomme vigneronne

ROASTED DUCK BREAST \$40

Honey glazed, lentil salad & mashed potatoes

NZ WHOLE LAMB RACK 800g \$128

Seasonal vegetables & mashed potatoes
(Good for 2 pax)

STEAKS

Refer to board for more cuts.

BLACK ANGUS BAVETTE

200 day grain fed

\$45 /200gm

\$60 /300gm

WAGYU RUMP CAP

Marbling score 5 - 6

\$68 /200gm

\$88 /300gm

BLACK ANGUS SHORT RIB (BONE IN)

200 day grain fed

\$78 /300gm

PURE BLACK ANGUS RIBEYE

200 day grain fed

\$88 /300gm

Choice of

Red wine jus or Horseradish or Chocolate Sauce + \$3

Mashed potatoes or Fries or Salad

Served with caramelized onions

**EXTRA SERVING OF
RED WINE SAUCE + \$5**



DESSERTS

CRÈME BRÛLÉE \$12

SMOKY VARLHONA DARK CHOCOLATE CAKE \$16

Macadamia ice cream

PISTACHIO & CHOCOLATE TART \$17

Dark chocolate ice cream

PLUMS IN ORANGE ARMAGNAC \$18

Vanilla ice cream

ICE CREAM PER SCOOP \$6

Choice of

Dark chocolate ice cream

Macadamia ice cream

Vanilla ice cream

Yuzu sorbet

