



A LA CARTE OR MAKE IT A SET

2 Courses (1 Starter, 1 Dessert) — \$38

2 Courses (1 Starter, 1 Main) — \$42

3 Courses (1 Starter, 1 Main, 1 Dessert) — \$48

STARTERS

Easy Scramble (V) Soft scrambled eggs, chives, parmesan	\$7
Lobster Scramble Soft scrambled eggs, Boston lobster, za'taar sour cream, salad greens	\$21
Crab Toast Crab mayo, crab fat, apple & citrus, garlic chive crumbs	\$24
Arancini Octopus, chorizo, mozzarella, Jaew mayo, bonito flakes, furikake	\$21
Bikini Cheese trio, Parma ham, salami, truffle tomato sauce, toasted Pain de Mie	\$19
Spiced Corn Mentaiko mayo, Cotija cheese, smoked chilli	\$16
Hotcakes (V) Whipped honey lime ricotta, granola crumbs, mixed berries	\$16
Burrata (V) Red chilli salsa, garlic chive crumbs, tomato honey, papadam	\$28
Arugula Beet Salad (V) Feng shui pear, feta, pistachios, yuzu, honey-lime vinaigrette	\$18
Broccolini Chargrilled, broccolini, miso tahini, pickled shallots, oyster sauce crumbs	\$19
Scallop Ceviche Yuzu shiro shoyu, ikura, wasabi tobiko, watermelon radish [supplement +\$6 for set]	\$32

MAINS — SEAFOOD

Barramundi Kai lan, sauce vierge, baby potatoes	\$31
Prawn Pappardelle Tiger prawns, mussels, crustacean cream sauce [supplement +\$6 for set]	\$39
Boston Lobster Prawn Roll Truffle lobster prawn mayo, lettuce, pickled shallots, garlic chive crumbs, crustacean oil	\$28
Unagi Risotto Unagi Kabayaki, chanterelle, wakame [supplement +\$6 for set]	\$39

Please check in with your server if you have any dietary restrictions, and they will be able to advise you accordingly
All prices are subject to 10% service charge and prevailing GST at 9%



MAINS — MEAT

Mushroom Miso Carbonara Harissa chicken, smoked bacon, miso mushroom ragout	\$27
Cheeseburger House made beef patty, fried parma ham, cheddar, gouda, bread & butter pickles, caramelized onions, Dijon mustard, harissa mayo, milk bun, fries	\$29
Coconut Beef Curry Rice Prime Australian beef, spiced coconut curry, cucumber raita, fried egg, papadam, crispy shallots	\$28
Short Rib Roll Doenjang glazed, pear beef jus, pickled Napa cabbage	\$28
Iberico Pork Cheek Don Soy braised, savoy cabbage & black fungus, onsen egg, Matsu rice	\$28
Steak & Eggs Riverine prime grass-fed beef tenderloin, bone marrow butter, baby potatoes, charred vine cherry tomatoes, choice of eggs [<i>scrambled or sunny side up eggs</i>] (A la carte only)	\$68

MAINS — VEGETARIAN

Kabocha Risotto Roasted kabocha, heirloom carrots, asparagus, cashews	\$28
Meatless Burger Plant based katsu, cheddar, gouda, tomato, fried enoki mushrooms, smoked chilli mustard	\$23

SIDES

Sourdough Bread with Butter	\$6	Sautéed Spinach	\$9
Sourdough Bread with Kombu Butter	\$9	Kombu Butter Potatoes	\$9
Mushroom Medley	\$10	Lightly Seasoned Fries	\$8
Smoked Bacon	\$12	Umami Fries with Harissa Mayo	\$12
Hashbrown	\$9	Truffle Parmesan Fries	\$14

SWEETS

Sicilian Pistachio Brown butter crumble, cured egg yolk, parmesan, Sicilian pistachio ice cream	\$18
Orange & Chocolate Preserved orange peel chocolate mousse, hazelnut ice cream, dark chocolate feuilletine	\$16
Coconut Lychee Panna Cotta Cardamom orange broth, aperol, blood orange, mint	\$15

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