

STARTER

FRESH TOMATO SOUP Burrata and basil oil	20
AVOCADO CANNELLONI (S) Crab meat and tomato	30
OXTAIL RAVIOLI Foie gras sauce	29
ROLLED GREEN SALAD (V) Mustard vinaigrette	24
DUCK LIVER TERRINE Date marmalade, toasted brioche	36

MAIN

LOCAL FISH Black olive tapenade, concasse tomato and thyme	39
BRAISED CHICKEN WING AND LOBSTER (S) Celeriac crème, lobster sauce	52
SLOW COOKED OCTOPUS (N)(S) Potato with green onion and pimento sauce	36
SCALLOPS (D) (S) Capers and lemon emulsion and cauliflower crème	38
BAKED FREE-RANGE CHICKEN Served with baby vegetables, jus lie	37

RIB EYE	60
Glazed vegetables, sautéed mushroom, and béarnaise sauce	
BRAISED LAMB LEG	48
Eggplant caviar, braising jus	
SUCKLING PIG TERRINE (P)	42
Parmentier potato, honey cardamom reduction	
FROM THE DRY AGER	
CAPE GRIM TENDERLOIN FILLET MB2+	82
CAPE GRIM STRIPLOIN MB4+	86
ROBBINS ISLAND WAGYU STRIPLOIN	105
ROBBINS ISLAND WAGYU CUBE ROLL	115
ROBBINS ISLAND WAGYU OX RIB	110
<i>Our beef is carefully dry aged for a period of 14 to 30 days, resulting in a full flavoured, tender meat which enhances an already incredible product.</i>	
DESSERT	
BABA AÚ RHUM	19
Vanilla chantilly	
OUR VERSION OF MOJITO DESSERT IN A GLASS	19
SEASONAL FRUIT SALAD	18
With lemon basil sorbet	