



Vegetarian

APPETIZER

SALAD

Butter Lettuce Salad Avocado, asparagus, crispy kale, pommery dressing	\$16
Red Salad Beetroot, feta cheese, endive, salted plum dressing	\$16
Buratta Cheese (serves 2 pax) Heirloom tomato, pickled onion, watermelon	\$32

SOUP

My Mushroom Soup Portobello, shitake, truffle bruschetta	\$18
Lobster Bisque Boston lobster, crispy tarragon	\$25

Grilled Squid Chermoula, lemon	\$22
Charred Bone Marrow Maldon sea salt, beef fat crackers	\$20
Pan-seared Foie Gras Earl grey dressing, brioche, Peckham pear	\$32
Steak Tartare Classic condiments	\$26
Jumbo lump crab cake Spiced pepper dip, lemon	\$13 each
Hokkaido scallops Cauliflower puree, edamame, mango vinaigrette	\$32

CHARGRILLED PIRA OVEN

FOR SHARING

Chateaubriand, 500gm Grain-fed, Australia	\$88
Côte de Boeuf, 1.2kg Grain-fed, Australia	\$150

MEAT

A4 Kagoshima Striploin, 200gm	\$110
Tenderloin, 200gm	
• Argentina	\$48
• Cape Grim, Tasmania	\$58
Ribeye, 300gm Grain-fed, Black Onyx, Rangers Valley, Australia	\$78
New York Striploin, 300gm Grain-fed, USDA Prime, USA	\$74
Wagyu Flank Steak, 210gm MBS 4/5, Australia	\$45
Coffee Marinated Short Rib Grain-fed, Margaret River, Australia	\$52
Dry Aged Rib Eye, 300gm British Native	\$75
Grain-fed Lamb Chops Australia	\$55
Spice Rub Cage-free Chicken	\$35

SEAFOOD

Boston Lobster Thermidor 700gm • Grilled, fleur de sel • Thermidor, Espelette pepper	\$68
Atlantic Cod Lemon, dill, brown butter	\$42
Jumbo Tiger Prawns Garlic oil, lemon	\$45
665°F Surf and Turf Tasmanian tenderloin, Boston lobster thermidor	\$88

SIDES

Creamed Spinach	\$15
Mixed Mushrooms	\$15
Green Asparagus	\$20
Mashed Potatoes	\$15
Truffle French Fries	\$18
Mac & Cheese	\$15
Garden Salad	\$12

STEAK ADD-ON

Pan-seared Foie Gras	\$22
Organic Egg	\$5
Blue Cheese	\$8
Bone Marrow	\$8

SAUCES

Chimichurri, Béarnaise, Green peppercorn, Mushroom, Salsa Verde

DESSERT

Mille-feuille Madagascar Bourbon vanilla, salted butter caramel	\$14
Classic New York Cheesecake Fresh berries, graham cracker crust	\$16
Baked Apple Tart Frangipane, honey vanilla ice cream	\$14
Creamy Rice Pudding Caramel, toasted hazelnuts, fresh berries	\$12
Valrhona Warm Chocolate Cake Sweet crème fraîche	\$18
Homemade Ice Creams & Sorbets Choice of: Honey vanilla, mint, Valrhona chocolate, lychee rose sorbet	\$5 per scoop
Mons farmhouse cheese selection Quince paste, toasted sourdough	
• Platter of 3	\$25
• Platter of 5	\$32