

A LA CARTE MENU

OPENING HOURS

12PM - 2.15PM / 6PM - 9.15PM

	COLD APPETIZERS		MAIN COURSE	
	ALANTIC SMOKED NORWEGIAN SALMON With its traditional trimmings	\$14.50	BACON CHICKEN RISOTTO Finished with handful of shaved parmesan	\$22.00
	FRESHLY SHUCKED CANADIAN OYSTERS Lemon, ponzu sauce	\$29.00	AWESOME GRILLED SALMON With corn salsa	\$25.00
	SOUP		CHILEAN COD FILLET	\$36.00
NEW	PRAWN BISQUE Flamed with Cognac	\$8.00	Roasted asparagus, pomme puree, lemongrass ponzu dressing	
	WILD MUSHROOM SOUP Topped with double cream	\$8.00	RED KING PRAWNS WITH PORTOBELLO MUSHROOM Garlic and chili butter	\$36.00
	CREAMY BUTTERNUT PUMPKIN SOUP Bacon, parsley and cream	\$8.00	LOBSTER (500GM) Choice of thermidor, black pepper or garlic butter	\$58.00
	SALADS		GRILLED PORK LOIN	
	FRESH CORN 8 MANGO SALAD	\$12.50	Gherkins, Dijon mustard sauce	\$26.00
	CAESAR SALAD Romaine lettuce, poached egg, parmesan, crispy bacon	\$15.50	BRAISED LAMB SHANK Pomme puree, summer greens	\$32.00
	CAESAR SALAD With rosemary chicken	\$20.50	in red wine tomato jus	
	CAESAR SALAD With grilled prawns	\$22.50	NZ BLACK ANGUS RIB-EYE (180GM) Choice of black pepper, red wine and mushroom sauce	\$36.00
	PASTA		NZ BLACK ANGUS TENDERLOIN (180GM)	\$38.00
	SUPER BROCCOLI PASTA BOWL > With pinenuts	\$16.00	Choice of black pepper, red wine and mushroom sauce	φ30.00
	TRUFFLE MUSHROOM PASTA 🔭	\$18.00	T-BONE STEAK (400GM)	\$48.00
	BUCKWHEAT NOODLES With seared salmon and seaweed	\$22.00	Choice of black pepper, red wine and mushroom sauce	,
	PENNE PASTA With salmon and vodka	\$22.00	SHARING PREMIUM LARGE PLATES	
	SEAFOOD SPAGHETTI Pomodoro or aglio olio	\$22.50	RACK OF LAMB PROVENCAL (1KG) Choice of baked or roasted potatoes and condiments	\$108.00
	HOT APPETIZERS		TOMAHAWK (1.2KG)	\$138.00
NEW	BAKED CAMEMBERT OR BRIE Garlic bread	\$14.00	Choice of baked or roasted potatoes and condiments	
	ESCARGOT BOURGUIGNNONE Baked snails with garlic, herbs, butter and pernod	\$16.00	DESSERTS SYMPHONY OF FRUITS SORBET	\$9.00 \$9.00
	CRISPY FRIED SOFT-SHELLED CRAB Seasoned with oregano and garlic	\$14.50	Please check for flavours available WARM CHOCOLATE LAVA CAKE	\$13.00
	PAN SEARED HOKKAIDO SCALLOPS Garlic butter, soy sauce	\$20.50	Chantilly cream, sesame tuile HOMEMADE TIRAMISU	\$9.00
	SEARED FOIE GRAS WITH PORT WINE SAUCE Prune, red wine sauce	\$29.00	New Item Vegetarian Prices inclusive of GST	