



STARTERS / APPS

Fresh Oysters + mignonette – 3.50 ea

Fried Brussels + whipped **Goats cheese** – 15
roasted squash/pomegranate

Seared Tuna + Nicoise Salad – 19
kalamata gel/fingerlings/tomato/quail egg/
bacon dust/beans

Duck Liver Mousse – 16
cassis puree/pecan/burnt honey/toast

Beef Tartare – 18
leek aioli/potato chips/parm

Vegetable ‘Salad’ – 15
red lentil hummus/caramelized yoghurt/house pita

Jacobson’s Cheese & Charcuterie – 29
toasts/chutneys/fruit/pickles

Green Salad – 14
apple/white balsamic/orange oil/almonds/brown
butter ricotta/rhubarb

Charred Shrimp+ Smokey Tomato Fondue - 18
puff pastry crostini/bacon cream cheese/frisé

Scallops & Chorizo Fritters – 19
gochujang/coconut /charred lime/puffed wild rice

Pappardelle Pasta - 18
oyster mushroom chasseur sauce/manchego/pine
nuts/chives/bread crumbs

MAINS

Cod - coconut milk/green curry/fondant potatoes/cashew/broccoli	32
Beef – ricotta ravioli/horseradish beurre blanc/chive oil	38
	+ Sumac and Parmesan Fries 6
Meatballs & Crispy Polenta – tomato ragout/chilies/parmesan	18/29
Duck – sweet potato & scallion pancake/carrot puree/sesame/tamarind/gai lan	34
Roast Chicken & Pork Belly (for 2) – with various garnishes	66

*Lots of **Vegetarian Appetizers** and **Mains** available
Ask your server for details



SEASONAL KITCHEN



PRIVATE DINING



GASTRO PUB



CATERING