



	Price	VI
<b>STARTERS</b>		
Red Fruits Salad <b>V</b> Mixed Crispy Leaves, Roasted Sweet Potato, Beetroot, Strawberries, Blueberries, Red Currant, Pumpkin Seeds, Chia Seeds, Mint Leaves, Red Fruits Vinaigrette	27	-
Gazpacho <b>V G</b> Cold Tomato Soup, Cucumber, Onion, Bell Peppers, Oregano, Garlic, Vinegar, and Virgin Olive Oil	23	-
Prawn Cocktail* <b>S</b> Prawns with Lime Juice, Red Onion, Red Chili, Fresh Mango, Fresh Coriander, Cocktail Sauce	40	12
Grilled Octopus <b>S</b> Roasted Grilled Octopus with Lemon Emulsion and the Garden	33	-
Marinated Anchovies <b>S G</b> Fresh Marinated Anchovies on a Brown Bread Toast with Grilled Bell Peppers	31	-
Mediterranean Crispy Pork Belly* <b>P G</b> Oven Roasted Pork Belly on a Bed of Bulgur and Pear Citrus Compote	35	8
Truffled Grass-fed Beef Carpaccio* <b>G</b> Australian Beef with Rocket Leaves, Rock Salt, Black Fresh Truffle, and Truffle Oil	40	20

**A** Alcohol    **G** Gluten    **N** Nuts    **P** Pork    **S** Seafood    **V** Vegetarian

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	Price	VI
<b>MAINS</b>		
Mediterranean White Fish Fillet <b>S</b> Oven Baked White Fish Fillet, Covered with Mediterranean Juice Salsa on a Bed of Sautéed Spinach	40	-
Lobster Thermidor* <b>S</b> Oven Gratinated Whole Lobster Thermidor	135	35
Ravioli of Spinach and Ricotta Cheese <b>V G</b> Ravioli Served with Mediterranean Tomato Sauce	46	-
Portuguese Style Octopus Rice (Serves Two)* <b>S</b> Mediterranean Dish Served with Rice, Octopus, Tri-coloured Bell Peppers, Chopped Coriander Please allow thirty minutes for this dish to be served	69	-
Portuguese Style Seafood Rice (Serves Two)* <b>S</b> Mediterranean Dish Served with Rice, Prawns, Lobster, Calamari, Fish, Tri-coloured Bell Peppers, Chopped Coriander Please allow thirty minutes for this dish to be served	89	22
Surf and Turf* <b>S</b> Beef Tenderloin, Sliced Lobster, Wine Tomatoes, Pumpkin Pure with Seasonal Sautéed Vegetables and Red Wine Jus	75	18
Duck Leg Confit* Slow Cooked Confit Cooked Duck Leg in Olive Oil and Mediterranean Herbs with a Ragout of Three Beans	62	12
Pistachio Crusted Lamb Loin <b>N G</b> Braised Lamb Loin with a Crust of Pistachio Served with Q'Nelle of Mashed Sweet Potato and Seasonal Sautéed Vegetables	54	-

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<b>SIDES</b>		
Creamy Mashed Potatoes, Butter and Cream V	9	-
Mediterranean Tomato Salad V	9	-
Grilled Mixed Seasonal Vegetables V	9	-
Roasted Pumpkin V	9	-
Oven Roasted Baby Potatoes* V	11	2
Mashed Sweet Potato* V	12	2
Creamy Spinach Purée* V	12	2

## DESSERT

Poached Pear in Red Wine A	22	-
Slow-cooked Pear in Red Wine with Vanilla Parfait and Porto Reduction		
Mascarpone Cream Cake G	21	-
Mascarpone Cheese with Fresh Berries		
Date and Walnut Tart NG	21	-
Dates and Walnuts Crumble Tart with Vanilla Ice Cream		
Seasonal Sliced Fruits	19	-
Homemade Ice Cream (Per Scoop)	7	-
Lemongrass Ice Cream		
Pandan Ice Cream		
Coffee Ice Cream		
Homemade Sorbet (Per Scoop)	7	-
Coconut		
Lemon		
Apricot		

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