

C O L D B A R

Oysters Half/Doz	35/60
Served on ice with Yuzu Honey Mignonette	
Kingfish Sashimi	22
Roasted Sesame Dressing with Pickled Carrot & Enoki (DF)	
Tuna Tostadas	9/pc
With Avocado & Chipotle Mayo (DF)	
Tiger Prawns	32
Served on Ice with Fermented Chilli Mayo (GF/DF)	
Scallops	24
Lemon Dressing, Dill Oil & Kaffir Lime Leaves (GF/DF)	

T O S T A R T

Sourdough	6
With Pepe Saya Butter (Add Extra Bread \$3)	
Olives	6
House Marinated Young Olives with Lemon Oil (V/GF/DF)	
Dips & Bread	14
Taramasalata, Chilli Oil & Bottarga Served with Sourdough (DF)	
Hummus & Bread	14
Slow-roasted Carrot Hummus & Chickpeas with Sourdough (V/DF) (GF bread available upon request)	
Calamari	26
Fresh Grilled Calamari Served with Nahm Jim & Pickles (GF/DF)	
Arancini	19
Porcini & Truffle Arancini Balls Served with Aioli	
Fritto Misto	28
Calamari, Whitebait, Barramundi, Prawns & Zucchini with Chilli Mayo (GF/DF)	
Burrata	24
Thai Basil & Hazelnut Pesto Serverd with Sourdough	
Zucchini Flowers	24
Pecorino & Honey	

M A I N S

Battered Fish & Chips	34
Battered Fish with Hand Cut Chips (DF) (Vegan available upon request)	
Pasta	38
Prawns with Pangrattato, Spaghetti, Crab Meat, Chilli Garlic & Tomato Sauce	
Mushroom X.O	32
Spaghetti, Sautéed Mushrooms & Mushroom X.O (DF/V) (GF available upon request)	
Fish Curry	36
Yellow Coconut Curry of Barramundi, Steamed Jasmine Rice, Sambal & Pickles (GF) (Vegan available upon request)	
Market Fish	38
Panfried Fish, X.O Butter, Potato Puree & Grilled Snap Peas (GF)	
Wagyu MB6	47
Grilled with Sauteed Spinach, Onion & Veal Jus (GF/DF)	
T-Bone MB4 (to share with 2 to 3 people)	120
Pinnacle with Veal Jus & Choice of 1 Side (GF/DF)	
Lobster (check availability)	MP
Grilled Whole Lobster with Sauce of the Day (GF)	

S A L A D S

Tuna	32
Seared Yellowfin Tuna with Roasted Cauliflower, Shaved Cucumber, Pomegranate, Mint, Parsley & Green Goddess Dressing (GF)	
Thai-style Salad	34
Baby Cos with Red Cabbage, Radicchio, Shiso, Mint, Thai Basil, Coriander, Bean Sprout, Cashew, Chilli, Fried Onion, Black Garlic & Nuoc Cham (GF/DF)	
Choice of: Yellowfin Tuna • Crispy Barramundi Tofu & Charred Greens • Cold Prawns	
Soft Shell Crab Caesar	26
Lettuce, Soft Boiled Egg & Pecorino (GF)	

S E A F O O D P L A T T E R S

Thai Style Seafood Platter	80
Chefs Selection of Oysters, Sashimi, Tiger Prawns, Garlic Nahm Jim & Crudites	
Seafood Platter	129
Chefs Selection of Hot & Cold Seafood Add Caviar 10gm/\$99 • 30gm/\$169 • Add Lobster \$MP	

S I D E S

Burnt Brussels Sprouts	12
With Sweet Chilli Glaze (V/GF/DF)	
Grilled Broccolini	12
With Shaved Bottarga & Lemon Oil (V/GF/DF)	
Buttercup Lettuce	9
With Radish & Classic Vinaigrette (V/GF/DF)	
Shoestring Fries	9
Served with Tomato Sauce (V/GF/DF)	
Hand Cut Chips	12
Served with Tomato Sauce (V/GF/DF)	

D E S S E R T S

Cheesecake	16
Homemade Burnt Cheesecake with Biscoff (GF available upon request)	
Chocolate	16
Valrhona Chocolate Cake with Salted Caramel	
Kalamansi	16
Crepe Cake with Mascarpone	
Cheese of the Day	16
Served with Pinot Paste Muscatel & Lavosh	

K I D S

Chicken Tenders & Chips 14

Fish Fingers & Chips 12

Spaghetti, Tomato Sauce & Parmesan 12



SWITCH TO

BANQUETS

AUTOPILOT



\$ 8 0 P P

TO START

Sourdough

Served with Whipped Pepe Saya Butter

Appellation Oysters

Served on Ice with Yuzu Honey Mignonette & Horseradish Emulsion

Taramasalata

Served with Chilli Oil & Bottarga

Hummus

Slow-roasted Carrot Hummus & Chickpeas

Arancini

Porcini & Truffle Arancini Balls Served with Aioli

Burrata

Oxheart Tomatoes with Balsamic, Lemon Oil & Pangrattato

MAINS & SIDES

Wagyu Sirloin MB6

With Grilled Spring Vegetables & Veal Jus (GF/DF)

Pasta

Prawns with Pangrattato, Spaghetti, Crab Meat, Chilli Garlic & Tomato Sauce

Served with 2 Sides

- Burnt Brussels Sprouts with Sweet Chilli Glaze
- Shoestring Fries with Aioli

DESSERT

Chef's Selection of 2 Desserts of the Day

\$ 1 1 9 P P

TO START

Sourdough

Served with Whipped Pepe Saya Butter

Appellation Oysters

Served on Ice with Yuzu Honey Mignonette & Horseradish Emulsion

Taramasalata

Served with Chilli Oil & Bottarga

Hummus

Slow-roasted Carrot Hummus & Chickpeas

Arancini

Porcini & Truffle Arancini Balls Served with Aioli

Kingfish Sashimi

Roasted Sesame Dressing with Pickled Carrot & Enoki (DF)

Tuna

Tuna Tostadas with Avocado & Chipotle Mayo (DF)

Burrata

Oxheart Tomatoes with Balsamic, Lemon Oil & Pangrattato

MAINS & SIDES

T-bone MB4

1KG Pinnacle with Veal Jus

Market Fish

Panfried Fish, X.O Butter, Potato Puree & Grilled Snap Peas (GF)

Mushroom X.O

Spaghetti with Sauteed Mushroom & Mushroom X.O (V/DF)

Served with 3 Sides

- Burnt Brussels Sprouts with Sweet Chilli Glaze
- Buttercup Lettuce with Radish & Classic Vinaigrette
- Shoestring Fries with Aioli

DESSERT

Chef's Selection of 2 Desserts of the Day

\$ 9 9 P P

TO START

Sourdough

Served with Whipped Pepe Saya Butter

Appellation Oysters

Served on Ice with Yuzu Honey Mignonette & Horseradish Emulsion

Taramasalata

Served with Chilli Oil & Bottarga

Hummus

Slow-roasted Carrot Hummus & Chickpeas

Arancini

Porcini & Truffle Arancini Balls Served with Aioli

Kingfish Sashimi

Roasted Sesame Dressing with Pickled Carrot & Enoki (DF)

Burrata

Oxheart Tomatoes with Balsamic, Lemon Oil & Pangrattato

MAINS & SIDES

T-bone MB4

1KG Pinnacle with Veal Jus

Pasta

Prawns with Pangrattato, Spaghetti, Crab Meat, Chilli Garlic & Tomato Sauce

Served with 2 Sides

- Burnt Brussels Sprouts with Sweet Chilli Glaze
- Shoestring Fries with Aioli

DESSERT

Chef's Selection of 2 Desserts of the Day

Banquet required for groups of 10 or more
20% surcharge on public holidays • 10% surcharge on Sundays

Please advise staff of any dietary requirements
Vegan (V) Gluten Free (GF) Dairy Free (DF)