

A La Carte



Olives	7
Warm Green Olives • Rosemary • Orange	
Bread & Smoked Butter	5/4
House Baked Soft Pretzel • French Imported Baguette	
Scallops Carpaccio	25
Hokkaido Scallops • Passion Fruit Dressing • Cucumber • Whipped Avocado • Jalapeno	
Prawn Dog	12ea
Battered & Deep Fried Prawn Sausage • Homemade Togarashi Ketchup • Mustard	
Burrata Cheese	26
Vannella Burrata • Balsamic Confit Beetroot • Fresh Fig • Toasted Pumpkin Seeds	
Croquette	5ea
Guanciale • Pecorino Romano Cheese • Cured Egg Yolk • Egg Yolk Gel	
Mussels	22
Half Shell Mussels • Nduja & XO Butter • Garlic Chive Oil	
Potato Hash Brown	16
Raw Bluefin Tuna • Homemade Tuna Mayo	
Lamb Skewer	9ea
Hibachi Grill Lamb • Pancetta & Panko Crumb • Miso Sauce	
Charcoal Octopus	18
PX Vinegar Glazed Octopus • Creamed Almond • Karkala Greens • Picked Currents	
Saffron Risotto	15
Crispy Pancake Rice • Pecorino & Parmesan Fondue Sauce	
Tartare	27
Beef Tenderloin • Soy Balsamic • Fried Caper • Curried Shallot • Crème Fraîche • Artichoke Chips	
Zucchini Flower	7.5ea
Tempura Fried Zucchini • Chorizo & Labneh Filling • Herb Dip	
Seafood Pasta	43
Casarecce • Prawn • Salmon Caviar • Bottarga • Leek • Mascarpone Cheese • Lemon Zest • Chilli	
Homemade Gnocchi	37
Sundried Cherry Tomato • Eggplant • Basil • Stracciatella Cheese • Herb Crumb	
Market Fish	36
Clams • Charred Bok Choy • Puffed Rice • Masala Bisque Sauce	
Duck Breast	46
Pan Fried Pepe's Duck Breast • Potato Mash • Wild Mushrooms • Dashi Butter Sauce	
Veal Osso Buco	48
Pan Fried Spaetzle • Red Wine Sauce • Gremolata	
Quail Deep Fried	51
Deboned Quail • Mortadella & Gruyère Cheese • Sweet Pea • Asparagus • Pickled Onion • Jus Sauce	
4+ Rib Eye Steak 800g	140
Mixed Seasonal Vegetables	
Cauliflower	13
Roasted Cauliflower • Cauliflower Puree • Brussel Sprouts • Golden Raisin • Pomegranate Kernels	
Salad	12
Mix Leaf Lettuce • Radish • Dijon & Apple Cider Vinaigrette	
Potatoes	16
Triple Cooked Fried Potatoes • Homemade Gravy	