

APERITIF COCKTAILS

Proud Mary 155

Gin, strawberry infused Chenin Blanc, lemon juice, sugar syrup, peach bitters

The Bank Martini 135

Ketel One Vodka or Tanqueray London Dry Gin, vermouth. Perfect | Dirty | Extra dry

BAR NIBBLES

Giant Green Olives on ice 55

Hot Fried Olives, peppercorn aioli 65

Octopus Gildas 110

Confit octopus, Guindilla peppers, olives & pickled onions on sticks

Marinated White Anchovies 140

Apple, pear, celery & fennel salsa, green olive oil & honey dressing, Turkish toast*^S

Cheese Plate v 160

Aged creamy cheddar, semi-hard mature cheese, roasted walnut Chèvre & gorgonzola mousse, Gordal olives, rosemary & pear compote, Turkish toast & lavash cracker*^{N*^S}

Charcuterie 165

Prosciutto, pancetta, salami, olive & chilli marmalade, house pickles, rosemary & pear compote, marinated artichokes, lavash crackers

DIPS & BREADS

Hummus*^S burnt butter 60

Whipped Feta, lemon, kataifi 60

Muhammara*^N red pepper, walnuts 65

Fired Laffa & Lavash 25

Coal-fired laffa bread & crispy lavash cracker

Bread & Butter 45

Soft milk bun, miso butter, black pepper & honey drizzle

OYSTERS

Freshly Shucked West Coast Oysters

Thai Nam Jim Two 110 | Dz 520

Mignonette Two 95 | Dz 470

Naked Two 90 | Dz 420

SMALL PLATES

Chickpea Falafels vG 95

Beetroot hummus, lemon tahini*^S, grapefruit, jalapeño & sumac onions

Aubergine Milanese v 95

Panko crumbed aubergine, olive & chilli chutney, whipped feta, guindilla peppers

Miso Mushroom Skewer v 105

Labneh, za'atar*^S ponzu, coriander seeds

Coal-fired Broccoli vG 75

Smacked dates, almond cream, chilli oil, garlic & ginger crisps*^N

Smoked Cauliflower vG 75

Smoked red pepper & walnut sauce, saltana jam, pistou, crispy garlic, fried shallots, fresh raddish*^N

Seabass Tiradito 145

Rose-harissa, coconut cream, candied ginger, preserved tomato

Salmon Sashimi 195

Shiso & jalapeño slaw, pink peppercorn ponzu

Crispy Fried Squid 145

Lemon aioli, turmeric onions, coconut flakes, preserved lemon, coriander, basil

Mussel Pot 95

Ale & leek-butter steamed mussels, pistou, Turkish bread*^S

Paprika Lemon Prawns 195

Grilled prawns, garlic & parsley lemon butter, sundried tomato

Wagyu Beef Koftas 120

Romesco sauce, sumac onions, chilli oil

Pork Belly Chicharrones 135

Crispy pork belly bites, chilli, soy & lime, crackling, pickled cucumber

Beef Tataki 165

Seared fillet, sugar cured cucumber, crispy cabbage, confit garlic aioli, curry leaves, dill

Chicken Kabobs 125

Fired chicken thigh skewers, smoked grapes, saffron aioli, crispy chicken skin, lime yoghurt

Oxtail Croquettes 130

Crispy fried oxtail bites, garlic mayo, parmesan wafers, parsley dust

CAFE PLATES

Lemon & Pea Risotto v 155

Pea & spinach risotto, lemon ricotta, pink peppercorns, pickled celery, Gruyère cheese *^A

Cauliflower Gyoza vG 165

Curried cauliflower & potato fried dumplings, coconut & lemongrass broth, pickled cauliflower, fresh coriander, crispy ginger & leeks

Pan-fried Linefish 295

Fresh linefish, sauce vierge, sautéed zucchini, squash, oyster mushrooms & broccolini

Moroccan Chicken 195

Braised chicken thighs, pistachio, olives, raisins, bulgar pilaf, preserved lemon, za'atar laffa *^N

Pele Pele Chicken 295

Half deboned chicken, spicy pele pele sauce, marinated red onion & corn salsa, fresh coriander, roast potatoes

Seafood Linguine 355

Linguine with prawns, mussels & linefish in white wine, garlic, chilli, olive oil, red onion, fresh herbs

Cheese Burger 195

200g Aged beef patty, creamy cheddar, burger mayo, pickles, tomato & lettuce on a pretzel bun. Parmesan & truffle fries

Fresh Truffle 50

Chimichurri Lamb Chops 375

Marinated, grilled lamb chops with chilli feta & chimichurri sauce, roast potatoes, parsley butter

Porchetta 245

Oven roasted pork belly stuffed with black forest ham, pangrattata, spinach, sultanas & ginger. Summer bean salad

SALADS

Smoked Carrot & Labneh v 145

Coal-fired carrots, labneh, herb feta, roasted chickpeas, red onion, pumpkin seeds, leafy greens, lemon olive oil dressing

Mezé v 115

Marinated tomatoes, herb feta, sugar cured cucumber, Gordal olives, pickled red onion

Butternut & Orange vG 120

Red quinoa, pickled butternut, shaved fennel, orange segments, smoked grapes, leafy greens, wholegrain mustard dressing

Buratta & Beets v 215

Roasted heirloom beetroot, buratta, grapefruit, baby leaves, pumpkin seeds, walnuts, croutons, citrus dressing*^N

Potato & Bean vG 125

Crushed new potatoes, smoked green beans, artichokes, cannellini beans, olives, sundried tomatoes, almonds, fried shallots, sambal chilli dressing*^N

Baby Gem Ceasar 135

Baby gem lettuce, white anchovies, crispy bacon, boiled eggs, pecorino, pangrattato, anchovy ceasar dressing

SALAD ADDITIONS

Chickpea Falafels 50

Salmon Gravlax 65

Lemon Chicken Kabob 55

Wagyu Beef Kofta 65

GRILLED SEAFOOD

Caper Butter Sole 295

Caper lemon butter, shaved fennel, coriander, chives. Choice of a side

Salmon Nicoise 365

Black olives, green beans, potatoes, marinated artichokes & sundried tomatoes sautéed in white wine & burnt butter. Dill crème

Saffron Seabass 375

Grilled seabass in saffron butter, pan fried harissa squid & mussels, smoked balsamic red peppers, rice pilaf

Yuzu Lemon Prawns 565

8 Queen prawns, yuzu lemon butter, sticky sesame vegetable rice, apple & watercress salad

Oven-Roasted Whole Fish SQ

Daily selection of fresh whole fish. Orange pickled fennel salad. Allow 35 min

SPECIALITY CUTS

Rib Eye Frites 365

350g Coal-fired mature rib eye. Béarnaise sauce, beef fat parmesan chips

Beef Fillet Au Poivre 365

300g Beef fillet, peppercorn & mustard cream, confit onions, crispy potato pavé

Côte de Boeuf 495

650g Bone-in Rib Eye Steak. Wagyu fat potato wedges & peppercorn cream sauce

Rump Picanha 345

21 Day matured 350g Black Angus rump. Trinchado sauce, crispy potato wedges & roasted red pepper chimichurri

Wagyu Steak SQ

Premium local Wagyu cut. Chimichurri roasted bone marrow

Tomahawk 745

32 Day dry-aged 1.2kg. Café de Paris butter, parmesan fries & peppercorn cream sauce
Allow 45 min

+ ADDITIONS

Mezé side salad 55

Baby Gem, ceasar dressing, bacon, pecorino 55

Sautéed Vegetables, labneh 55

Triple Fried Chips 45

Wagyu Fat Roast Potatoes, Béarnaise sauce 60

Sauces 55

Mushroom Café Au Lait | Chimichurri
Café de Paris butter | Peppercorn Cream