

STARTERS

BBQ CHICKEN WINGS \$55 GF

Warm Sweet Potato Salad, Goddess

CRISPY CALAMARI \$55

Lemon Aioli, Coriander, Charred Lemon

SPICED PUMPKIN SOUP \$50 VG

Coconut & Ginger Emulsion, Crispy Chili Oil, Vegetable Samosa

CURED KING FISH CRUDO \$60 GF

Coconut Tiger's Milk, Fermented Pepper Purée, Cucumber, Coriander, Sweet Potato Crisps

COCONUT CRUSTED SHRIMP \$60

Wakame Salad, Mango, Spicy Mayo

CLASSIC CAESAR SALAD \$45

Romaine Hearts, Caesar Dressing, Croutons, Aged Parmesan Grilled Chicken \$15 | Shrimp \$20 | Anchovies \$12

GREEK SALAD \$55 GF

Lettuce, Feta Cheese, Bell Pepper,
Black Olives, Red Onion, Cucumber,
Tomato, Honey Mustard Dressing
Grilled Chicken \$15 | Shrimp \$20 | Anchovies \$12

CARPACCIO DI MANZO \$65

Beef Carpaccio, Aged Parmesan, Artichoke, Rocket

PULLED PORK BAO BUN \$50

Soused Pineapple, Asian Slaw, Spicy Mayo, Sesame

PARMIGIANA DI MELANZANE \$55

Classic Aubergine & Tomato Parmigiana, Basil, Tomato Sauce, Mozzarella



BEETROOT GNOCCHI \$84 V

Beetroot, Coconut, Charred Asparagus, Pickled Onions, Coriander, Goats Cheese, Crispy Kale, Candied Walnuts

10 OZ SNAKE RIVER WAGYU STRIPLOIN STEAK \$325 GF

Mashed Potatoes, Buttered Asparagus, Truffle Red Wine Jus

BLACKENED CATCH OF THE DAY \$98 GF

Crushed New Potatoes, Apple and Celery Velouté, Fennel, Broccoli

SPICED SLOW COOKED BBQ BABY BACK PORK RIBS \$95 GF

French Fries, Crispy Salami Salad

PAN SEARED SALMON \$110 GF

Saffron Risotto, Smoked Tomato Burre Blanc, Asparagus, Keta Caviar

CARIBBEAN PUMPKIN CURRY \$84 V

Basmati Rice, Papadums, Toasted Coconut Free Range Chicken **\$104** *GF* Shrimp **\$114** *GF* **Mild or Spicy**

CHARRED OCTOPUS \$99 GF

Citrus Polenta, Creole Jus, Spicy Sausage & Peppers

10 OZ SURREY FARM RIBEYE \$148 GF

Salad, Garlic Butter, French Fries

GRILLED CARIBBEAN SPINY LOBSTER \$220

Orzo Pasta, Green Peas, Shellfish Bisque, Brown Shrimp, Clams, Wilted Greens, Tomato Salsa

BAJAN STYLE JERK CHICKEN \$90 GF

Mango Salsa, Split Pea Purée, Wilted Greens, Jerk Sauce, Pickled Onions

BEEF SHORTRIB RIGATONI \$130

24hr Braised Beef, Australian Truffle, Aged Parmesan, Roasted Chestnut Mushrooms

SIDES

Buttered Orange Carrots | Mashed Potatoes | Steamed Vegetables Basmati Rice | French Fries | Coleslaw | Whipped Polenta | Sweet Potato Fries

Truffle Fries \$35