

STARTERS

CHICKEN LIVER PARFAIT \$55 GF

Berry Compote, Pickled Berries, Brioche, Candied Walnuts

CRISPY CALAMARI \$55

Lemon Aioli, Coriander, Charred Lemon

LENTIL & HAM SOUP \$50

Curried Split Peas, Shredded Ham, Chili Oil, Chive Sour Cream

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

WAGYU BEEF SKEWER \$65 GF

Maple Thyme Glaze, Salsa Roja, Chimichurri, Rocket Salad

PORK SHOULDER KROMESKI \$50

Piccalilli, Pickled Cauliflower, Raisin Caper Purée

PARMIGIANA DI MELANZANE \$55

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

HERITAGE BEETROOT SALAD \$55

Salt Baked Beets, Pickled Chioggia, Candied Walnuts, Goat Cheese Mousse, Pickled Onions, Truffle Honey Vinigarette



MAINS

POTATO GNOCCHI \$84 V

Basil Zuchinni Velouté, Marinated Courgettes, Semi-Dried Tomatoes, Pesto

10 OZ SNAKE RIVER WAGYU STRIPLOIN STEAK \$325 GF

Mashed Potatoes, Buttered Asparagus, Truffle Red Wine Jus

BLACKENED CATCH OF THE DAY \$98 GF

Citrus Polenta, Creole Jus, Spicy Sausage & Peppers

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

French Fries, Crispy Salami Salad

MOROCCAN LAMB DUO \$140

Moroccan Spiced Lamb Cutlets, Braised Lamb Shoulder, Fragrant Cous-Cous, Roasted Carrots, Lamb Jus

BBQ MONKFISH \$110 GF

Tikka Masala Butter Sauce, Basmati Rice, Mango & Pickled Jalapeño Gel, Spiced Crumb

SURREY FARM BEEF FILLET & JACOBS LADDER \$165

Spiced Short Rib, Jerusalem Artichoke Croquette, Charred Asparagus, Madeira Jus

THAI SEAFOOD STEW \$250

Caribbean Lobster, Fresh Fish, Clams, Mussels, Shrimp, Scallops, Thai Green Curry Broth, Basmati Rice, Spiced Crumb

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

QP CHRISTMAS PLATTER \$110

Ham, Turkey, Pigs in the Blanket, Mac & Cheese, Festive Rice, Bajan Stuffing, Sautéed Vegetables, Creole Gravy

SIDES

Buttered Orange Carrots | Mashed Potatoes | Steamed Vegetables Basmati Rice | French Fries | Coleslaw | Whipped Polenta | Sweet Potato Fries \$30

Truffle Fries \$35