

BREADS

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| Onion & Garlic Flatbread ^{G D} caramelized onions & garlic, herbs & cheese | 55 | Chargrilled Flatbread ^{G D Ss} smoked tahini butter, toasted seeds | 50 |
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STARTERS & SALADS

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| Seabass Ceviche ^{F Ce} cold cut seabass, coconut, citrus & cilantro | 115 | Roasted Celeriac Soup ^{V Ce D} chives, balsamic reduction | 60 |
| Oysters ^{Mo} freshly chucked oysters, shallot mignonette, virgin mary shooter | 105 | Tempura King Prawns ^{G Cr E} chili & lime salt, sweet chili sauce | 75 |
| Beef Carpaccio De Manzo ^D tenderloin of beef, horseradish puree, rocket, lemon | 95 | DRIFT Salad ^{N V D} fresh figs, pickled mushrooms, feta, vegetable ribbons, roasted walnuts | 65 |
| Italian Burrata ^{D V} heirloom tomatoes, aged balsamic, basil | 95 | Garden Salad ^V mixed lettuce, cucumber, cherry tomato, red onion & lemon dressing | 60 |
| Seafood Bisque ^{D F Cr Mo Ce} lobster & crab bisque, mussels, calamari, octopus, scallop | 90 | | |

SIGNATURE CHEFS CHOICE

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| Pan Seared Scallops ^{D Cr Mo Ce} scallops, green pea, celeriac purée, lobster bisque | 110 |
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ARTISAN PIZZA

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| Seafood Pizza ^{G D Cr Mo} mussels, calamari, shrimps, clams, scallops, mozzarella, tomato sauce | 120 | Truffle Pizza ^{G D V} black truffle paste, buffalo mozzarella, wild mushrooms | 120 |
| Buffalo Margherita ^{G D V} buffalo mozzarella, tomato sauce, basil | 95 | Mediterranean Vegetable Pizza ^{G D V} artichoke, mozzarella, tomatoes, olives, red pepper | 90 |

PASTA & RISOTTO

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| Pappardelle Al Ragu ^{G D E Ce} rich slow braised beef, basil | 145 | Frutti di Mare Risotto ^{D Cr Mo Ce} tiger prawn, squid, mussels, shrimps, scallop, squid | 140 |
| Linguini Alle Vongole ^{G D E Mo A} clams, red pepper flakes, white wine, parsley butter | 130 | Black Truffle Risotto ^{D V} wild mushrooms, black truffle paste, truffle oil, parmesan | 140 |
| Spaghetti Bolognese ^{G D E Ce} virgin olive oil, aged parmesan | 100 | Alle Verdure Risotto ^{D V} mascarpone, vegetables, aged parmesan | 115 |
| Penne Napolitaine ^{G D E Ce} cherry vine tomatoes, basil, aged parmesan | 95 | | |

MAIN COURSE

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| Grilled Whole Lobster ^{D Cr E} béarnaise sauce, french fries, dressed leaf | 295 |
| Mixed Seafood Platter ^{D F Cr Mo} grilled lobster, shrimps, seabass, salmon, calamari, baby potatoes | 295 |
| Surf & Turf ^{D Cr} half lobster, beef fillet, confit garlic, roasted tomato, french fries | 285 |
| Wild Tiger Prawns ^{D Cr} roasted potatoes, garlic butter, chili & lime salt | 220 |
| Australian Lamb Chops ^{D A G} dauphinoise potato, chard asparagus, red wine jus | 190 |
| Charred Seabass Fillet ^{D F} grilled vegetables, lemon butter sauce, herb dressing | 185 |
| Sous Vide Chicken ^{D Mu} slow cooked chicken, wild mushrooms | 180 |
| Roasted Salmon Fillet ^{D F} tenderstem broccoli, chard lemon, herb dressing | 170 |
| Roasted Aubergine ^{D V Ce} roasted garlic, rosemary, feta cheese, tomato sauce | 105 |

SIGNATURE CHEFS CHOICE

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| SLOW BRAISED OCTOPUS ^{D Mo Ce} chard lemon, confit vine tomatoes, shaved fennel, baby potatoes, aged balsamic | 175 |
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CATCH OF THE DAY

fresh local fish, cooked on the grill^{D F}

price upon request

STEAKS^D

All our steaks are Grain fed, 150 day aged Australian Angus Beef.

Served alongside Roasted Vine Tomatoes, Confit Garlic, Hand-cut Chips & Choice of one Sauce.

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| T-Bone 350g | 265 |
| Ribeye 300g | 250 |
| Fillet 200g | 210 |
| Sirloin 225g | 195 |

SIDES

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| French Fries ^V | Sweet Potato Fries ^V | Onion Rings ^{G D V E} | Steamed broccoli ^V |
| Truffle Fries ^V | Sautéed Baby Potatoes ^V | Grilled Vegetables ^V | Asparagus ^V |

SAUCES

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| Peppercorn ^G | Red Wine Jus ^{G Ce} | Béarnaise ^{D E} |
| Lemon Butter ^D | Mushroom ^{G D} | Chimichurri ^V |