

SEASON SIX

MIDSUMMER

Apps

East Coast Oysters with shallot mignonette, lemon and fresh horseradish \$24

Burrata with macerated peaches, tomato, chili honey, basil pistou, toasted almonds, olive oil and grilled focaccia \$24

Beef Tartare (4oz) with toast and traditional accompaniments \$20

Watermelon greek salad with feta, olives, chilies, cucumber, tomato, red onion and oregano vinaigrette \$16

Caesar Salad with gem lettuce, focaccia croutons, parmigiano reggiano, double smoked bacon and lemon \$15

Sweet Pea and Parmigiano Risotto \$18

French Street Corn with hollandaise, Parmigiano Reggiano, tellicherry peppercorn and chives \$15

Grilled Garlic Shrimp with Chimmichurri \$15

Mains

Seared Sea Scallop Fettucine with n'duja butter, roasted red peppers and sage \$32

Beef Brisket Bourguignon with creamy pommes purée and roasted spring heirloom carrots \$30

Niçoise Salad with seared yellowfin tuna, tarragon, soft poached egg, green beans, cherry tomatoes, niçoise olives, baby potatoes and wild baby arugula, dressed with a dijon vinaigrette \$30

Red Braised Kurobuta Pork Belly, pineapple fried rice, red chilli and cucumber salad, crispy shallots, cilantro \$28

Chicken Leg Basquaise with spring pea risotto, pepper ragout, green olives, preserved lemon, grilled asparagus and basil \$25

Roasted Maitake Mushroom with roasted sweet potato smash, 'nasu dengaku' eggplant, togarashi, mizuna, miso-mirin glaze \$25

Big Summer Salad with peaches, grilled corn, roasted peppers, cucumber, peas, tomatoes and a choice of chicken, chickpeas or burrata \$22 (add \$3 for burrata)

add 5g fresh shaved black truffles to any dish for \$12

DESSERT

Salted caramel and bourbon crème brûlée \$6