## Starters:

**Selection of Artisan Bread, Olive Oil, Balsamic**

- Flying Fish Deu
- Pate & Crisp Fried, Sriracha Mayo, Mango Pearls
- Chef's Soup of the Day
- Grilled Octopus G.F
- Olive Tapenade, Pimentos Peppers
- Sauteed Jumbo Shrimps
- Pineapple Chutney, Roast Coconut, Lava Sauce G.F
- Tuna Tartare
- Shallot, Wakame, Sesame Seed Oil, Spicy Coconut Dressing
- Insalata Di Burrata
- Heirloom Tomatoes, Basil, Pinenuts, Balsamic, Truffle Oil
- Smoked Salmon Carpaccio
- Caperberry, Lemon Oil, Chives Cream, Dill Red Onion
- Salt & Pepper Squid
- Lemon Wedge, Aioli
- Pan Seared Atlantic Salmon
- Pickled Sea Cat, Fried Calamari, Balsamic,
- Fish Pot Caesar
- Garlic Croutons, Cherry Tomato, Parmesan
- Add Fish $20, Chicken $16, Shrimp $26
- Beet & Goat Cheese
- Roquette, Walnuts, Balsamic Reduction
- Prosciutto Platter
- Bocconcini, Drunken Prunes, Sundried Tomato, Olive oil

### Sides:
- Truffle Mash 22
- Buttered Seasoned Vegetables 18
- French Fries, Sweet Potato Fries 18
- Grilled Broccoli 24
- Flavored Basmati Rice 16
- Local Herbs Mash 18
- Truffle Wedges, Parsley, Parmesan, Aioli 24

### Pastas, Risottos & More

**Alfredo Pasta,**

1. Add Fish $20, Chicken $16, Shrimp $26
2. Spicy Seafood Risotto
3. Mushrooms, Onions, Cherry Tomatoes Parmesan, Mascarpone Linguine Ale Vongole 62
4. Clams, Onions, Wine, Butter, Parsley, Tomato Char Grilled Beef Short Rib 66
5. Garlic Cream Spaghetti, Parmesan Crackers Wild Mushroom Ravioli 64
6. Roast Portobello Mushroom, Garlic Cream, Truffle Honey Spicy Lobster Risotto * 84
7. Onions, Cherry Tomatoes Parmesan, Mascarpone Vegetable Wok 48
8. Add Fish $20, Chicken $16, Shrimp $26 Noodles, Ginger & Soy Sauce Sesame, Peanuts Crumble, Caribbean Curry 45
9. Add Fish $20, Chicken $16, Shrimp $26 Flavored Basmati Rice, Pineapple Chutney, Roasted Coconut

### Mains

**Grilled Market Fish**

- Jerk Rice 'n' Peas, Crispy Okra, Tomato Fried Plantain Salsa

**Barramundi, Sweet Chili, Teriyaki**

- Noodles, Mango Lime Yoghurt, Spiced Granola

**Shellfish Broil**

- Prawns, Clams, Mussels, Wine, Parsley, Butter, Fries G.F

**The Fish Pot Fish ’n’ Chips**

- Beer Battered Cod, Tartare Hollandaise

**Seafood "Cioppino"**

- Spiced Tomato, Grilled Garlic Bread, Lava Sauce

**Skillet of Garlic Mushrooms & Roast Cauliflower**

- Scented Basmati Rice, Spice Tomato

**Steak Au Poivre "Creekstone Farms"**

- 10 oz Striploin, Grilled, Frittes, Arugula, Au Poivre Sauce G.F

**Braised Lamb Shank**

- Sweet Potato Mash, Roast Vegetables, Thyme Jus

**Grilled Chicken Breast**

- Spiced Almond Tabbouleh, Avocado Salsa, Lime Yoghurt

**BBQ Baby Back Ribs**

- Sweet Corn Salsa, Grilled Pickle, French Fries

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**3 Course Menu | Starter/Main/Dessert | $125**

**| | Steak Au Poivre, Spicy Lobster Risotto $10 Supp | G.F- Gluten Free |