Starters:
Selection of Artisan Bread, Olive Oil, Balsamic
Flying Fish Dou
Pate & Crisp Fried, Sriracha Mayo, Mango Pearls
Chef’s Soup of the Day
Grilled Octopus  G.F
Olive Tapenade, Pimentos Peppers
Sauteed Jumbo Shrimp
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 G.F
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

Pasta, Risottos & More
Alfredo Pasta,  46
Add Fish $20, Chicken $16, Shrimp $26
Spicy Seafood Risotto,  78
Mushrooms, Onions, Cherry Tomatoes Parmesan, Mascarpone
Linguine Ale Vongole  64
Clams, Onions, Wine, Butter, Parsley, Tomato  68
Char Grilled Beef Short Rib  10
Garlic Cream Spaghetti, Parmesan Crackers  64
Wild Mushroom Ravioli  64
Roast Portobello Mushroom, Garlic Cream, Truffle Honey  84
Spicy Lobster Risotto *  84
Onions, Cherry Tomatoes Parmesan, Mascarpone
Vegetable Wok  48
Add Fish $20, Chicken $16, Shrimp $26
Noodles, Ginger & Soy Sauce Sesame, Peanuts Crumble, Caribbean Curry  48
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”  78
Spiced Tomato, Grilled Garlic Bread, Lava Sauce
Skillet of Garlic Mushrooms & Roast Cauliflower
Scented Basmati Rice, Spice Tomato
Steak Au Poivre “Creekstone Farms”*  G.F
10 oz Striploin, Grilled, Frites, Arugula, Au Poivre Sauce
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|