

STARTERS

<b>WAGYU MEATBALL COCOTTE (D,G)</b> Slow-cooked Wagyu meatballs in tomato passata, beef jus, Parmesan and basil.	<b>48</b>
<b>WILD MUSHROOM ARANCINO (D,G)</b> Crispy porcini mushroom risotto balls coated in panko, served with black truffle mayo and Parmesan fondue.	<b>45</b>
<b>FRITTO MISTO (D,G,S)</b> Shrimps, calamari, carrots and harissa mayo.	<b>65</b>
<b>SPICY RED HUMMUS (V)</b> Mashed boiled chickpeas mixed with tahini and sweet chili paste.	<b>38</b>
<b>HAND CUT TRUFFLE POTATO FRIES (D)</b> Hand-cut fries tossed with thyme, Grana Padano Parmesan, black truffle oil and truffle mayo.	<b>28</b>
<b>BEEF CARPACCIO (D)</b> Thinly sliced tenderloin with Parmesan fondue, arugula and truffle oil.	<b>68</b>
<b>SALMON TARTARE (D,S)</b> Scottish salmon with chef's special dressing, spring onion, black sesame, orange, lime sour cream and citrus zest.	<b>67</b>

SALADS

<b>HOUSE SALAD (V)</b> Baby gem, smoked bell pepper, cucumber, beetroot, radish, red onion, rocket leaves, watercress and almond flakes.	<b>50</b>
<b>HEARTY CHICKEN CAESAR SALAD (D,G)</b> Baby gem, green apple, Parmesan, avocado, slow-cooked fresh chicken, jalapeño sour cream and corn, served with a special healthy Caesar dressing.	<b>58</b>
<b>VEGAN LENTIL SALAD (V)</b> Green lentils, corn, carrots, baby marrow and pomegranate tossed with rocket leaves.	<b>55</b>
<b>PEOPLES SALAD (V)</b> Spinach, baby gem, blueberry, roasted broccoletti, strawberry, glazed peach, mango, pecans, orange and ponzu sauce.	<b>73</b>
<b>KALE HALOUMI SALAD (D)</b> Kale, sweet potatoes, black wild rice, colored capsicum, cherry tomatoes and chili-glazed halloumi with vinegar dressing.	<b>68</b>
<b>NIÇOISE SALAD (S)</b> Potatoes, cucumber, French beans, baby gem, red radish, organic boiled eggs and confit yellowtail tuna with mustard lemon dressing.	<b>70</b>
<b>SALMON TATAKI SALAD (S)</b> Mixed greens, snow beans, purple onion, beetroot, black sesame salmon tataki and orange.	<b>85</b>

SIGNATURE DISHES

<b>PERUVIAN CHICKEN (D)</b> Fresh bone chicken marinated in Peruvian spices with ginger, lemongrass, roasted potatoes,	<b>HALF PORTION</b>	<b>65</b>
	<b>FULL SHARING PORTION</b>	<b>115</b>
<b>PREMIUM RIB-EYE STEAK</b> 200 grams of New Zealand Angus steak grilled with rosemary beef jus, served with fresh hand-cut fries and trench fries.		<b>98</b>
<b>GREEK SOUVLAKI PLATTER (D)</b> Marinated chicken thighs, Greek yogurt tzatziki, hand-cut potato fries and mixed salad.		<b>68</b>
<b>MEDITERRANEAN SEABASS (S)</b> Seabass fillet with spinach, black olives, red onion, cherry tomatoes, capers, cooked in Mediterranean sauce.		<b>98</b>
<b>CHICKEN MILANESE (D,G)</b> Breaded fresh chicken breast with rocket salad, cherry tomatoes, and Parmesan.		<b>65</b>
<b>PISTACHIO CRUSTED SALMON (S,V)</b> Pan-seared salmon topped with a pistachio crust and citrus glaze, served on a bed of mixed vegetable orange salad.		<b>85</b>

<b>PRIME WAGYU BURGER (D,G)</b> Wagyu burger in a brioche bun with raclette cheese and grilled onion, served with fresh hand-cut fries.	<b>65</b>
<b>SPICY BEEF TENDERLOIN</b> 200 grams Beef Filet with sesame, red chili, and sweet soy, served with a choice of one side.	<b>115</b>

<b>PACCHERI LOBSTER (D,G,S)</b> Paccheri pasta with Canadian lobster, lobster bisque, red chili, and cherry tomatoes.	<b>HALF PORTION</b>	<b>145</b>
	<b>FULL SHARING PORTION</b>	<b>280</b>

SIDE DISHES

HAND CUT POTATO FRIES	<b>15</b>	BROCCOLINI	<b>18</b>
ASPARAGUS	<b>18</b>	ROCKET SALAD	<b>18</b>

SALAD BOOSTER

SALMON	<b>20</b>	FRESH CHICKEN BREAST	<b>12</b>
SHRIMPS	<b>18</b>	AVOCADO	<b>8</b>
ORGANIC EGG	<b>6</b>	GRILLED HALLOUMI	<b>6</b>

PIZZA

All our pizzas are freshly baked using our special three-day fermented dough	
<b>MARGHERITA PIZZA (D,G)</b> Fresh mozzarella, tomato sauce and fresh basil.	<b>58</b>
<b>THE REAL PEPPERONI PIZZA (D,G)</b> Pepperoni, tomato sauce, mozzarella, olive oil, chili flakes and hot honey.	<b>70</b>
<b>BURRATA PIZZA (D,G)</b> Pesto sauce, tomato, Burrata and fresh basil.	<b>75</b>
<b>TRUFFLE PIZZA (D,G)</b> Fresh truffle slices, fondue, mozzarella, truffle paste, and mushrooms.	<b>89</b>
<b>GIARDINIERA PIZZA (D,G)</b> Pizza sauce, mozzarella, artichokes, yellow capsicum and cherry tomatoes.	<b>73</b>
<b>THE VEGAN PIZZA (G)</b> Pesto sauce, zucchini, grilled baby marrow, artichokes, cherry tomatoes, avocado paste, Kalamata olives, pine nuts, rocket and basil leaves.	<b>75</b>

PASTA

<b>HANDMADE PAPPARDELLE WITH BEEF RAGU (D,G)</b> Handmade fresh pappardelle with 16-hour slow-cooked Wagyu ragu, porcini mushrooms, confit tomato and Grana Padano.	<b>75</b>
<b>SPINACH RAVIOLI (D,G)</b> Handmade fresh pasta with spinach filling and creamy ricotta cheese, served with sage butter emulsion.	<b>65</b>
<b>HANDMADE MEZZE MANICHE CARBONARA (D,G)</b> Handmade mezze maniche pasta in creamy carbonara with Parmesan, beef bacon and black pepper.	<b>78</b>
<b>BEEF TORTELLI (D,G)</b> Handmade fresh pasta with slow-cooked beef brisket, served with Parmesan fondue and beef jus.	<b>68</b>
<b>SHRIMP MEZZALUNA (D,G,S)</b> Handmade fresh pasta stuffed with shrimp, cream, and tomato, served with a rich lemon butter sauce.	<b>65</b>
<b>LINGUINE GAMBERI (D,G,S)</b> Handmade fresh linguine pasta with shrimps, tomato sauce and lobster bisque.	<b>78</b>
<b>MUSHROOM TAGLIATELLE (D,G)</b> Handmade fresh tagliatelle pasta in a mushroom cream sauce with truffle oil.	<b>65</b>