

Tasting Menu for Two

@ \$168++ PER COUPLE

X

To Start

CHOICE OF 2 DIPS + PITA:
ADD ADDITIONAL DIP + \$8

HUMMUS (V)
Black Garlic Confit

FRENCH ONION LABNEH (V)
Caramelized Onions | Pickled Shallots

SMASHED KABOCHA (V)
Brown Butter | Toasted Almonds

WHIPPED RICOTTA (V)
Sundried Tomatoes | Rosemary-Thyme Oil

YELLOWTAIL CARPACCIO
Torch Ginger Flower | Chili Lime Dressing | Radish | Toasted Sesame Drizzle

BURRATA (V)
Roasted Red Beets | Charred Grapes | Pistachio Dukkah

SPICED CORN RIBS (V)
Cumin Aioli | Feta Crumbs | Chopped Herbs

Mains

UMAMI RICE
Shellfish Bisque | Tiger Prawns | Squid | Clams | Scallops
Additional Prawns Available at \$9 per Piece

OR

WAGYU FLANK STEAK
Guinness Marinade | Coffee-Spice Rub | Jalapeño Lime | Caramelized Onions | Espresso Butter

Sweet

DARK CHOCOLATE MOUSSE (V)
Hazelnut | Streusel | Hazelnut Gelato | Berries Compote

MOXIE MILLE-FEUILLE (V)
Strawberries | Blueberries | Whipped Mascarpone | Kataifi Crown | Raspberry Dust

Wine Pairing Suggestions

SELECT ANY OPTION @\$45++ FOR 1 CARAFE:

The Conventional

SAN MARTINO PINOT GRIGIO DELLE VENEZIE
SAN MARTINO PINOT NERO DELLE VENEZIE

The Lovers

LE PARADOU CINSAULT ROSE MEDITERRANEE
SAN MARTINO PROSECCO DOC TREVISU BRUT

The Adventurous

INTIPALKA CHARDONNAY
UMANI RONCHI MONTIPAGANO MONTEPULCIANO D'ABRUZZO DOC

Dinner Menu

X

DISHES ARE MEANT FOR COMMUNAL SHARING
AND WILL ARRIVE AT THE TABLE AS READY

Mezze

MOXIE DIPS

HUMMUS (V) \$8 **FRENCH ONION LABNEH (V)** \$8
Black Garlic Confit Caramelized Onions | Pickled Shallots

SMASHED KABOCHA (V) \$8 **WHIPPED RICOTTA (V)** \$8
Brown Butter | Toasted Almonds Sundried Tomatoes | Rosemary-Thyme Oil

PITA, SOURDOUGH OR CRUDITÉS ARE AVAILABLE AS OPTIONAL ADDITIONS

PITA BREAD \$3 **SOURDOUGH** \$3

CRUDITÉS \$4

BUTTERMILK FRIED CHICKEN LOLLIPOP \$15
Spice Crust | Smoked Almond Aioli | Scallions

HONEYED RICOTTA TOMATOES (V) \$15
Lime-Cardamom Dressing | Parsley-Mint Drizzle

FENNEL CITRUS SALAD (V) \$14
Heirloom Tomatoes | Fennel Confit | Pickled Cucumber | Orange | Lemon Vinaigrette

ROASTED EGGPLANT (V) \$19
Chermoula | Pickled Onion | Shawarma Yogurt

BURRATA (V) \$26
Roasted Red Beets | Charred Grapes | Pistachio Dukkah
Suggested Wine: Umani Ronchi Montipagano Trebbiano d'Abruzzo

SCALLOP CRUDO \$32
Hokkaido Scallops | Citron Vinaigrette | Charred Jalapeno Coulis | Pickled Cucumber

YELLOWTAIL CARPACCIO \$32
Torch Ginger Flower | Chili Lime Dressing | Radish | Toasted Sesame Drizzle
Suggested Wine: San Martino Pinot Grigio Delle Venezie

ANCHOVY CROSTINI \$18
Ortiz Serie Oro | Shallots | Cherry Tomato Confit | Sourdough
Additional Crostini Available at \$5 Each

BAKED BRIE \$27
Molten Cheese | Pomegranate Molasses | Dukkah

CHORIZO VENUS CLAMS \$24
Spicy Chorizo | Lemon Herb Oil

CIOPPINO \$28
Shellfish Bisque | Tiger Prawns | Calamari | Venus Clams | Fish of the Day | Cherry Tomatoes

SPANISH SALT COD CROQUETTES \$22
Cherry Tomato Confit | Romesco | Bottarga
Additional Croquettes Available at \$6 Each
Suggested Wine: San Martino Prosecco

FRITTO MISTO \$21
White Bait | Prawn | Squid | Herb Crisps | Aioli
Suggested Wine: Tierra Del Fuego Classic Sauvignon Blanc

GRILLED CALAMARI \$26
Smoked Paprika | Parsley Lemon Butter

We recommend 4 Mezze + 1 Garden + 1 Feast for a party of 2 guests

Feast

CATCH OF THE DAY: PLEASE ASK YOUR SERVER FOR DETAILS	Whole Fish: ~ 1 KG	\$84
Char Grilled Choice of Preparation: With Almonds, Burnt Butter and Capers OR With Scallion Puree, Burnt Lemon and Pico de Gallo		
GRILLED BLACK GROUPER		\$42
Leek Confit Vine Tomatoes Mussel Beurre Blanc		
UMAMI RICE 200g		\$46
Shellfish Bisque Tiger Prawns Scallops Squid Clams Matsu Rice Additional Prawns Available at \$9 per Piece <i>Suggested Wine: Intipalka Malbec</i>		
PANCETTA MAFALDA PASTA		\$38
Chorizo Red Pesto Ricotta Basil Oil <i>Suggested Wine: San Martino Pinot Nero Delle Venezie DOC</i>		
CONCHIGLIE ALLA VODKA (V)		\$25
Peperoncini Cherry Tomato		
LINGUINE ALLO SCOGLIO		\$38
Clams Prawn Scallop Squid Garlic Confit		
VONGOLE BUCATINI		\$37
Saffron Clam Broth Aleppo Pepper Garlic Confit		
GRILLED CHICKEN		\$32
Roasted Baby Carrots Romesco Burnt Red Onion		
SPICED LAMB FILLET 300g		\$62
Ras El Hanout Calabrian Chili Yogurt Couscous Pistachio Dukkah Rosemary Cumin Jus <i>Suggested Wine: Tierra Del Fuego Cabernet Sauvignon</i>		
DOUBLE BONE IBERICO PORK CHOP		\$42
Pecan Sage Crust Pancetta Sweet Corn Hash Forest Berry Compote Pork Jus		
WAGYU FLANK STEAK		\$68
Guinness Marinade Coffee-Spice Rub Jalapeño Lime Caramelized Onions Espresso Butter		

Garden

GRILLED SEASONAL VEGETABLES (V)	\$16
Zucchini Cauliflower Asparagus House Pesto	
SPICED CORN RIBS (V)	\$16
Cumin Aioli Feta Crumbs Chopped Herbs	
ROASTED PARMESAN CAULIFLOWER (V)	\$16
Pickled Mustard Parsley Sun-Dried Tomato	

Sweet

GREEK YOGURT PANNA COTTA	\$14
Toasted Pistachio Granola Crumb Coconut Flakes Balsamic Rose Water Berries Compote	
DARK CHOCOLATE MOUSSE (V)	\$16
Hazelnut Streusel Hazelnut Gelato Berries Compote	
MOXIE MILLE-FEUILLE (V)	\$19
Strawberries Blueberries Whipped Mascarpone Kataifi Crown Raspberry Dust	
HAZELNUT TIRAMISU	\$18
Hazelnut Praline Mascarpone Cream Brandy Dark Chocolate	

Salty

Choice Of: 2 Types \$28 | 3 Types \$36

COMTE 18 MONTHS 'SUMMER MILK' France Hard Raw Cow	PATURAGES COMTOIS DOUBLE CREAM BRIE France Soft Pasteurised Cow
COOMBE CASTLE BLUE STILTON UK Blue Pasteurised Cow	

Served With Berry Compote, Thyme Honey, Herb Oil, Dried Stone Fruit, Grapes, Wafers

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