



STARTERS

SELECTION OF ARTISAN BREAD 12
Olive Oil, Balsamic Vinegar

CHEF'S SOUP OF THE DAY 28

PANKO CRUSTED SOFT SHELL CRAB 42
Tomato & Fried Plantain Salsa

GRILLED OCTOPUS (GF) 44
Olive Tapenade, Pimentos Peppers

SAUTEED JUMBO SHRIMPS (GF) 52
Avocado Salsa, Roast Coconut, Lava Sauce

SCORCHED BURRATA 46
Crisp Prama Ham, Sweet Pepper Caponata

TUNA TARTARE 48
Shallot, Wakame, Sesame Seed Oil, Spicy Coconut Dressing

SMOKED SALMON CARPACCIO 54
Caperberry, Lemon Oil, Chives, Cream, Dill Red Onion

FLYING FISH DOU 44
Pate & Crisp Fried, Sriracha Mayo, Mango Pearls

SALADS

FISH POT CAESAR 36
Garlic Croutons, Cherry Tomato, Parmesan

ALMOND CRUSTED GOATS CHEESE 48
Carpaccio Beetroot, Arugula, Balsamic Reduction

PAN SEARED ATLANTIC SALMON 52
Salt fish Buljol, Orzo Salad

PROSCIUTTO PLATTER 48
Bocconcini, Drunken Prunes, Sundried Tomato, Olives

WATERMELON AND FETA 42
Olive Jam, Mint Fattoush

SIDES

TRUFFLE MASH 24

SEASONED VEGETABLES 18

FRENCH FRIES / SWEET POTATO FRIES 18

GRILLED BROCCOLI 24

FLAVOURED BASMATI RICE 16

LOCAL HERB MASH 18

TRUFFLE WEDGES 26
Parsley, Parmesan, Aioli

CHICKEN 18 | FISH 22 | SHRIMP 28

PASTAS, RISOTTOS & MORE

ALFREDO PASTA 46

SPICY SEAFOOD RISOTTO 84
Mushrooms, Onions, Cherry Tomatoes, Parmesan, Mascarpone

LINGUINE ALE VONGOLE 64
Clams, Onions, Wine, Butter, Parsley, Tomato

CHAR GRILLED BEEF SHORT RIB 68
Garlic Cream Spaghetti, Parmesan Crackers

WILD MUSHROOM RAVIOLI 64
Roast Portobello Mushroom, Garlic Cream, Truffle Honey

SPICY LOBSTER RISOTTO* 88
Onions, Cherry Tomatoes, Parmesan, Mascarpone

VEGETABLE WOK 48
Noodles, Ginger & Soy Sauce Sesame, Peanuts Crumble

MAINS

GRILLED MARKET FISH 72
Lemon, Olive, Tomato Red Onion, Potato

PAN ROASTED STONE BASS 76
Chorizo White Bean Cassoulet, Sautéed Broccolini

SHELLFISH BROIL (GF) 78
Prawns, Crab Claws, Clams, Mussels, Wine, Butter, Fries

THE FISH POT FISH 'N' CHIPS 76
Beer Battered Cod, Tartare Hollandaise

SEAFOOD "CIOPPINO" 78
Spiced Tomato, Grilled Garlic Bread, Lava Sauce

ROAST CAULIFLOWER WITH HUMMUS 64
Green Bean Cranberry Salsa Verde, Pumpkin Seeds

CARIBBEAN CURRY 48
Flavored Basmati Rice, Pineapple Chutney, Roasted Coconut

SLOW COOKED AUSTRALIAN BEEF WAGYU CHEEKS 98
Herb Mash, Roast Carrots, Charred Red Onions

BRAISED LAMB SHANK AND RED WINE PIE 78
Cheesy Mash Topped, Spring Greens

GRILLED CHICKEN BREAST CAPER BEARNAISE 70
Black Rice and Braised Lentils, Wilted Spinach

BBQ BABY BACK RIBS 82
Buttered Corn Cobette, Grilled Pickle, French Fries