





#### MON-SAT: 12:00 - 21:00

## **BAR SNACKS**

Herb-Infused Bella de Cerignola Olives	\$58
Roasted Almond Hummus, Pepper and Saffron Dressing, Toasted Pita Bread (v)(n)	\$78
Crab Croquettes with Shellfish Mayo and Lime	\$88
French Fries, Ketchup and Mayonnaise	\$78
Boneless Fried Chicken Wings, Ranch Dressing	\$78
Morteau Sausage and Comte Toastie, Tomato Chutney	\$98
Charcuterie Selection Selection of Cured Meats, Home Made Pickles, Marinated Tomatoes, Crostini	\$188
Seasonal Cheese Board Chutney, Green Grape and Walnut Toast	\$228

MON-SAT: 12:00 - 14:30 & 18:00 - 21:00

### **SHELLFISH**

3PC 6PC 9PC 12PC

Seasonal Oysters

\$125 · \$230 · \$350 · \$450

Shallot Vinegar, Lemon and Tabasco

Prawn and Lobster Cocktail

\$208

Marie Rose, Lemon, Shredded Iceberg and buttered Soda Bread

### **STARTERS**

Beef Steak Tartare Main Course size with Fries Diced Prime Beef, Capers, Gherkins and Parsley, Toasted Sourdough and Pickled Beetroot	\$208 <b>\$298</b>
Salad of Baked Beetroots (v)(n) Creamed Goat's Cheese, Parsley and Walnut Pesto	\$198
Grilled Green Asparagus (v) Fried Duck Egg, Brioche Croutons, Caper and Parsley Butter	\$188
Cured Organic Salmon Confit Belly Rillettes, Pickled Cucumber, Crème Fraiche and Dill	\$208
Classic Caesar Salad Romaine Lettuce, Caesar Cream, Smoked Anchovies,	\$188
Quails Eggs, Parmesan and Sourdough Croutons  Add Lemon and Garlic Grilled Chicken Breast	\$50



#### MON-SAT: 12:00 - 14:30 & 18:00 - 21:00

# **MAINS**

Wagyu Beef Burger	\$228
Home-made patty, Cheddar Cheese, Caramelized onions,	
Tomato and Lettuce, Served with Fries	470
Add Bacon	\$30
Beer Battered Cod and Chips	\$198
Crushed Peas, Tartare and Chip Shop Curry Sauce	
Baked Truffle Mac and Cheese (v)	\$228
Black Truffle, Comte Cheese, Herb and Garlic Breadcrumbs,	ΨZZO
Crispy Shallots	
Risotto of Roasted Ceps (v)	\$198
Arborio Rice, Mushroom Stock, Red Wine Reduction	,
and Truffle Mascarpone	
Grilled Red Snapper	\$298
Swiss Chard, Pomme Persileé, Diamond Shell Clams and Vermouth Cream	
Roasted Rump of Australian Lamb	
Confit Belly, Cannellini Beans, Roasted Onions,	\$348
Buttered Spinach and Rosemary Jus	
Roast Breast of French Duck	\$328
Cep Cannelloni, Cavolo Nero,	70-0
Maitake Mushroom and Madeira Sauce	
DRY AGED BEEF	
1005 Plank Annua Pik Fra (750 m)	Φ <i>E</i> 40
1885 Black Angus Rib-Eye (350g)	\$548
Australian Prime Flat Iron (300g)	\$398
To Share	
Anatonian ME Wanna Tanah mula (1.01-1)	\$1998
Australian M5 Wagyu Tomahawk (1.2kg)	-

All Steaks served with Fries, Grilled Tomato, Garlic and Thyme Choice of Sauce: Brandy and Peppercorn. Tarragon Bearnaise, Café de Paris Butter



# **SIDES**

Side Salad	\$78
Buttered Mash Potato	\$78
Creamed Spinach with Nutmeg	\$78
French Fries	<i>\$78</i>

# **DESSERTS**

Sticky Toffee Pudding, Butterscotch Sauce, Chantilly Cream	\$128
Chocolate Cremieux, Banana Ice Cream, Peanut Caramel (n)	\$118
Warm Fig and Pistachio Tart, Honey Ice Cream (n)	\$128
Passionfruit Baked Alaska, Mango and Lime Sauce	\$128
Hazelnut and Coffee Ice Cream Sundae (n)	\$98

### COFFEE

~ 40 ~

**AMERICANO** 

**ESPRESSO** 

**MACCHIATO** 

~ 45 ~

**LATTE** 

**FLAT WHITE** 

CAPPUCCINO

**MOCHA** 

**DOUBLE ESPRESSO** 

# **TEA**

~ 40 ~

**EARL GREY** 

**JASMINE** 

**PEPPERMINT** 

**CHAMOMILE** 

**GREEN TEA** 

**ENGLISH BREAKFAST** 



#### MR & MRS FOX