

SPA & LUNCH MENU

ENTRÉE

BEEF TATAKI | 35

Ponzu sauce, spring onion, radish, shiso

BEETROOT | 26

Smoked ricotta, dill, balsamic, walnut

OCTOPUS | 32

Hummus, sorrel, bagna cauda

MAIN

LOCAL MARKET FISH | 40

Fennel, tomato, chorizo

BEEF SIRLOIN | 40

Confit shallot, béarnaise, cress

ROASTED BUTTERNUT | 36

Mixed grains, preserved lemon, macadamia

SIDES

FRIES | 14

House-made aioli

SEASONAL GREEN SALAD | 12

DESSERT

PASSIONFRUIT & DARK CHOCOLATE TART | 20

Pineapple, hazelnut, mango
and passionfruit sorbet

PETIT FOURS | 16