

## STARTERS

Oysters - 2.50 (each)  
freshly shucked rock oysters

Soup of the Day - 6.00

Bruschetta - 7.00  
vine tomatoes, avocado, basil &  
spring onion on toasted sourdough

Grilled Asparagus - 8.00  
shaved parmesan and butter or  
hollandaise sauce

Beef Carpaccio - 7.00  
rocket, parmesan, truffle oil

Chicken Liver Parfait - 7.00  
toasted brioche

Peri Chicken Sausages - 7.00  
with peri mayonnaise

Jumbo Shrimp Cocktail - 9.00  
lettuce, avocado and marie rose sauce

Crispy Calamari - 8.00  
served with a wedge of lime & tartare sauce

Grilled Baby Back Ribs - 7.00  
house bbq basting

House Cured Gravdax - 7.00  
dill sauce

Salmon Ceviche - 7.00  
marinated sushi grade salmon,  
crisp bread

Cornish Crab - 8.00  
avocado and apple mayonnaise

Tuna Sushi Tower - 8.00  
crispy onion, avocado, soya & wasabi mayo

Pacific Shrimp Tempura - 8.00  
ponzu sauce

Grilled Halloumi - 7.00  
balsamic tomatoes and rocket

Mozzarella Salad - 7.00  
vine tomatoes and avocado

## THE STEAKS

Sirloin 225g - 15.00

**thick cut** 350g - 23.00

**thick cut** 500g - 34.00

rich and marbled with  
a firm texture

Tenderloin of Rump 250g - 16.00  
juicy and full of flavour

Fillet 200/300g - 22.00/33.00  
tender and succulent

Rib Eye 225g - 17.00

**thick cut** 350g - 25.00

**thick cut** 500g - 35.00

layered with marble and  
bursting with flavour

### Sauces

peppercorn, garlic butter, house bbq, béarnaise - 1.20  
mushroom, blue cheese, Truffle béarnaise - 2.50

### SPECIAL HOUSE CUT STEAKS

Tomahawk Steak 1000g **thick cut** - 55.00  
rich and marbled full of flavour from the bone

Wagyu Sirloin Steak 225/350g **thick cut** - 32.00/45.00  
australian wagyu

Chateaubriand for Two 400g/500g - 45.00/ 56.00  
tenderloin fillet to share

Prime USDA New York Strip 350g/600g - 33.00/ 55.00  
45 day aged

## MAINS

Salmon Fillet - 16.00  
teriyaki sauce served with broccoli

Fillet of Seabass - 15.00  
basted with thyme, lemon and caper  
butter served with broccoli

Grilled Tiger Prawns - 18.00  
garlic butter or peri peri served  
with cesar salad

Tuna Steak - 17.00  
lime, soya and ginger baste on a  
bed of French beans

Boneless Cornfed Chicken - 14.00  
peri peri or house bbq served with pommes frites

House Burger - 12.00  
on a brioche bun, cheddar or blue cheese  
served with pommes frites

Grilled Halloumi Burger (v) - 11.00  
on a brioche bun served with pommes frites

Roasted Aubergine &  
Sweet Potato (v) - 11.00  
coconut yoghurt, pesto & roasted cherry tomatoes

Grilled Lamb Cutlets - 18.00  
thyme, rosemary, olive oil marinade  
and mash

Pan Fried Calves Liver - 16.00  
with onion gravy and mash

Fall off the Bone Beef Ribs - 19.00  
bbq basting served with pommes frites

Lamb Shank - 16.00  
slow braised with mash  
and lamb gravy

## SIDES

Pommes Frites - 3.50  
add Truffle béarnaise 2.50  
Sweet Potato Frites - 4.00  
Tiger Prawns - 7.00  
butterfied  
Broccoli - 4.00  
Grilled Asparagus - 4.50  
Sautéed Mushrooms - 4.50

Mac and Cheese - 4.00  
add Truffle infused cheese 2  
French Beans - 4.00  
shallots garlic chili  
Creamed Spinach - 4.00  
Caesar Salad - 4.00  
traditional recipe  
House Salad - 4.00

Mashed Potatoes - 4.00  
Tomato & Onion Salad - 4.00  
vine tomatoes and red onions  
Rocket & Parmesan Salad - 4.00  
2 Fried Eggs - 3.00  
Grilled tomato and  
mushroom skewers - 4.00  
basted in house BBQ sauce

All prices are inclusive of VAT at the prevailing rate. Any service charge added to your bill is entirely optional. We cannot guarantee total absence of allergens in our dishes, they may contain traces of allergens or may have been made alongside other products containing allergens. Whilst we do our best to keep all our lg dishes gluten free, there may be traces of gluten. If you are allergic or intolerant to any ingredients, please ask a staff member for our detailed allergen menus. (v) = Vegetarian