

# MAIN MENU

EVERYDAY 5PM-10PM

## SHOW PLATES

### MEXICAN \$21

Duck Carnitas Tacos  
Ajillo Prawn on a Jicama Taco  
Tuna Tartar Tostada

### THE SLIDERS \$22

Lechon (Pork) Yucatan Style  
Fried Chicken  
Salmon Slider

### BEEF \$22

12-hour Braised Short Rib, Pan Jus & Mash  
Beef Souvlaki  
Wagyu Beef Carpaccio & Crostini

### SEAFOOD \$28

Salmon & Miso  
Ajillo Prawns & Tropical Chutney  
Scallop and Onion Prosciutto Jam

### MEDITERRANEAN \$22

Chicken Tender Souvlaki Skordalia  
Spanakopita Tzatziki  
Honey glazed Keftedes with a Pistachio Crumble

### VEGAN \$20

Chickpea Falafel  
Sweet Potato Hash  
Vegan Roll

### COMFORT FOOD \$22

Manchego Cheese Kushiague  
Fried Arancini Cheese  
Marinated Olives

### CHICKEN \$24

Chicken Tender Souvlaki Tzatziki  
Chicken Tonkatsu  
Thai Curry Roulade

## SMALL PLATES

### TRUFFLE FRIES \$18

Grana Padano Cheese, Truffle Aioli

### CHARCUTERIE BOARD \$28

Selection of Local & Imported Cheese & Cold Meats

### GRILLED SMOKED PROVOLONE \$26

Onion & Bacon Jam

## MAIN DISHES

### 7OZ STRIPLOIN TAGLIATA \$35

Sauté Spinach, Potato Foam, Conflict Garlic & Pan Jus

### GNOCCHI RIGATTE \$19

Gorgonzola Sauce Candied Almond Crumble

### 6OZ WILD SALMON \$26

Scallions, Coconut Quinoa, Chili Oil, Peanut, Coconut Crumble

### BURRATA CHEESE AND ROASTED PEAR SALAD \$25

Balsamic Vinaigrette, Cranberries

### "THE" BURGER \$26

Truffle Aioli, Smoked Cheddar Cheese, Arugula,  
Onion & Prosciutto Jam with Fries

## DESSERTS

### BLUEBERRY / VANILLA CRÈME BRULE \$14

### DARK CHOCOLATE RUM MOUSSE \$24