

HAPPY HOUR

BUY 1 GET 1

Weekdays 4pm till 6pm

Selected Beverage List

The MAINE DRAWING ROOM & Terrace

SHUCK FEST

FRESH OYSTERS 1 POUND A SHUCK

Weekdays 4pm till 6pm

RAW BAR

ITALIAN STEAK TARTARE (D)(G)

80/120g Hand cut tenderloin, green olives
truffle oil & Pecorino
16 / 25

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing
18

FRESH SHUCKED OYSTERS

Ask your waiter for the available selection
½ Dozen / 1 Dozen

CLASSIC PLATTER

8 Oysters, 4 U7 shrimps, tuna tartare (G),
Blue Swimming crab, native mussels
105

COLOSSAL SHRIMP COCKTAIL

Two U7 shrimp, horseradish
cocktail sauce
26

BEEF CARPACCIO (D)

Parmesan, garlic chips, rocket,
16

SMALL PLATES

MARINATED OLIVES

Halkidiki green olives, garlic,
jalapeño, lemon zest
6

CRISPY FISH TACO (D)(G)

Crispy battered cod, soft tortilla,
pico de gallo
18

STICKY SHORT RIBS (G)(A)

Honey mustard glaze,
coriander slaw
28

CHARRED ARTICHOKE HEARTS (D)

Lemon parmesan dressing, Pecorino
18

CHARGRILLED OCTOPUS

Black olive tapenade, chili oil, samphire
24

PRAWNS A LA PLANCHA

Two U7 prawns, rosemary, garlic,
green chili
28

PASTA

PAPPARDELLE RAGU (N)(G)

Pulled short rib, burnt sage,
toasted pine nuts, beef jus
26

SPICY SHRIMP LINGUINE (G)

Pan roasted shrimp, spicy
tomato sauce, bottarga
28

SPICY RIGATONI (D)(G)

Pink sauce, parmesan, vodka
20

MAINES

CAESAR A LA M (D)(G)

Crunchy chicken, baby gem, croutons,
caesar dressing
17

FILET MIGNON

250g, Grass fed, dry aged, John Stone
52

RIB EYE for Two

800g Grass fed Native Heritage,
35 day dry aged
130

LOBSTER ROLL (D)(G)

Maine lobster, lemon aioli, brioche bun, crisps
28

MOULES FRITES (D)(A)

White wine marinere, garlic, parsley
24

TRIPLE COOKED CHIPS

6

GRILLED WHOLE SEABASS

400g Seabass, fennel rocket salad
38

TRUFFLE ROASTED CHICKEN (D)

200g Chicken Supreme, porcini mushrooms
38

HOUSE SALAD

5

CHARRED CELERIAC & CAULIFLOWER (VG)(N)

Lentils, sundried tomatoes, toasted hazelnuts,
salsa verde
18

ROASTED EGGPLANT (N)(VG)

Tzatziki, garlic chips, pine nuts, raddish cress
22

CHARRED BRUSSEL SPROUTS

8

STEAMED GREEN ASPARAGUS

9

PORTOBELLO MUSHROOMS (D)

12

DESSERTS

CRÈME BRÛLÉE (D)

Tonka Vanilla beans
9

SOFT CENTER COOKIE (D)(G)

Chocolate chips served a la mode, vanilla ice cream
9

KEY LIME PIE (D)(G)

Italian meringue, lemon sorbet
12

TARTE TATIN (D)(G)

Pink lady apples, puff pastry, caramel sauce
11

STICKY TOFFEE PUDDING (D)(G)

Served warm with English cream
8

ICE CREAMS & SORBETS (D)

Ask your waiter for our seasonal flavours
5

(N) Contains Nuts (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol (P) Contains Pork (VE) Vegan

We add a discretionary 15% service charge to all bills EVERY PENNY of which is shared. If for any reason you felt the care you received fell short please tell us so we may remove the charge