



Festive Feast To Share

Starters

BRAISED BEEF SHORT RIB

bourbon glaze - celeriac - roscoff onion & hashes

SOFT SHELL CRAB SLIDERS

wasabi remoulade - pickled ginger

CHOPPED SALAD

peas - avocado - cucumber - croutons
mature cheddar

COMPRESSED WATERMELON SALAD

creamed feta - cucumber olive crumbs - mint

YELLOWFIN TUNA CEVICHE

radish - black sesame seed pesto - charcoal crisps

Mains

BRAISED BEEF SHORT RIB

bourbon glaze - celeriac - roscoff onion & hashes

SLICED USDA GRAIN FED SIRLOIN 500G

stk sauce

BLACK ANGUS TOMAHAWK 900G

potato rosti - peas puree - beer batter pearls
tartare sauce

SEARED SALMON FILLET

asparagus - peas & potato gnocchi
beurre blanc sauce

WILD MUSHROOMS

cavolo nero - yucca & feta mash - mojo sauce

Sides

**MAC & CHEESE ROASTED BROCCOLINI - CHILLI - PINE NUTS & PECORINO
PARMESAN TRUFFLE CHIPS FRENCH FRIES CREAMED SPINACH**

Desserts

STK ICE

STK SWEET TREAT BOARD (TO SHARE)

assortment of chocolate cakes - mini desserts
macaroons - fun sweets - cotton candy

Head Chef - Dimitrios Niarchos / Executive Chef - John Stawicki

*Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages.
Allergen information is available on request from your server. A discretionary service charge of 12.5% will be added to your bill.*