

## 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 mariniere, 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