oblix

while you decide...

freshly baked sourdough bread, salted butter (v) 5
marinated nocellara olives (vg) 5
padron peppers, smoked garlic & buckwheat (vg) 8
oscietra caviar, sour cream & pane carasau 30g 108 50g 178

chef's sharing menu 98

a selection of nine dishes designed for the whole table to share
price per person, minimum two people
additional wine pairing 68

sharing plates

crispy squid, chilli & lime 14
roasted sweet peppers, hazelnut & feta (vg) (n) 16
baby artichokes, olives, capers & datterini tomatoes (vg) 15
market bowl salad, granola, vegetables & herbs (vg) (n) 12
tuna tartare, avocado, citrus & fermented chilli 17
truffle flatbread, pancetta & ricotta 21
burrata, olives & datterini tomatoes (v) (n) 19
tempura crab cakes, wasabi mayonnaise & salmon roe 19
beef tartare, aged cheddar & black truffle 80g 22 160g 38
seared salmon, rice crackers, seaweed & horseradish 15 *add 3g caviar +7*
jumbo prawn cocktail, avocado, gem lettuce & spicy cocktail sauce 22
beef carpaccio, mustard dressing, parmesan & watercress 18
carlingford lough rock oysters no.2 ½ dozen 21 dozen 42

oblix seafood platter 49

price per person, minimum two people

open fire grill & rotisserie

dry aged sirloin 300g 47
dry aged rib - eye 300g 49

selection of sauces
béarnaise, chimichurri or red wine sauce 3

signature pepper steak, creamy peppercorn sauce 55
iberico pork ribs, bbq, jalapeño salsa verde & lime 35
whole rotisserie chicken, lemon & rosemary 56 *half 29*
whole roasted lobster, lemon verbena & garlic butter 66 *half 37*
cedar smoked black cod, pickled onion & citrus 48
whole fire grilled turbot serves two 99 serves three 117
whole dover sole, butter, capers & parsley 58

potatoes

herb salted fries (v) 7
mashed potatoes & garlic crisps (v) 8
baked gratin potatoes, garlic & rosemary (v) 10
triple cooked chips, black truffle mayonnaise (v) 10
truffle & parmesan fries, béarnaise sauce (v) 12

large cuts

dry aged t - bone steak 600g 82
dry aged bone in rib - eye 600g 82
wagyu tomahawk bms 3 - 5 1200g 245
wagyu rib - eye bms 3 - 5 per 100g 32 *minimum 300g*

please enquire with waiter for availability of large cuts
served with a selection of sauces
cooking time up to 35 minutes

pasta

spicy seafood spaghetti, lobster, crab & calamari 32
wild mushroom orzo, cashew cheese & black truffle (vg) (n) 29

vegetables

market bowl salad (vg) (n) 8
heritage tomato salad, olive & capers (vg) 8
tenderstem broccoli, almonds, chilli & lemon (v) (n) 8
creamed spinach, black pepper & parmesan (v) 8
green beans, pancetta & ricotta 9
mushrooms, black truffle & pepper sauce (v) 10

please inform your waiter of any allergies or dietary requirements • a discretionary 13.5% service charge will be added to your bill • (v) vegetarian dishes
(vg) vegan dishes • (n) contains nuts *all dishes may contain traces of nuts