



ALA CARTE MENU FOR DINNER
(Subject to minimum spend per pax \$60+)

STARTER



Spicurean Crabcake with Chilli
Crab Sauce
(\$18)



Home Marinated Olives
(\$12)



Burrata Cheese with Beetroot Gazpacho
(\$22)



Tuna Salsa with Prawn Cracker
(\$18)



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FIRST MAIN



Black Garlic Anchovies Pesto Capellini
(\$28)



Gambero Rosso Capellini
(\$38)



Wagyu Beef Ragu Tagliatelle
(\$36)



Sakura Ebi Capellini
(\$28)



Pork Ragu Bolognese Tagliatelle
(\$28)



Capellini Aglio Olio
(\$20)



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FIRST MAIN

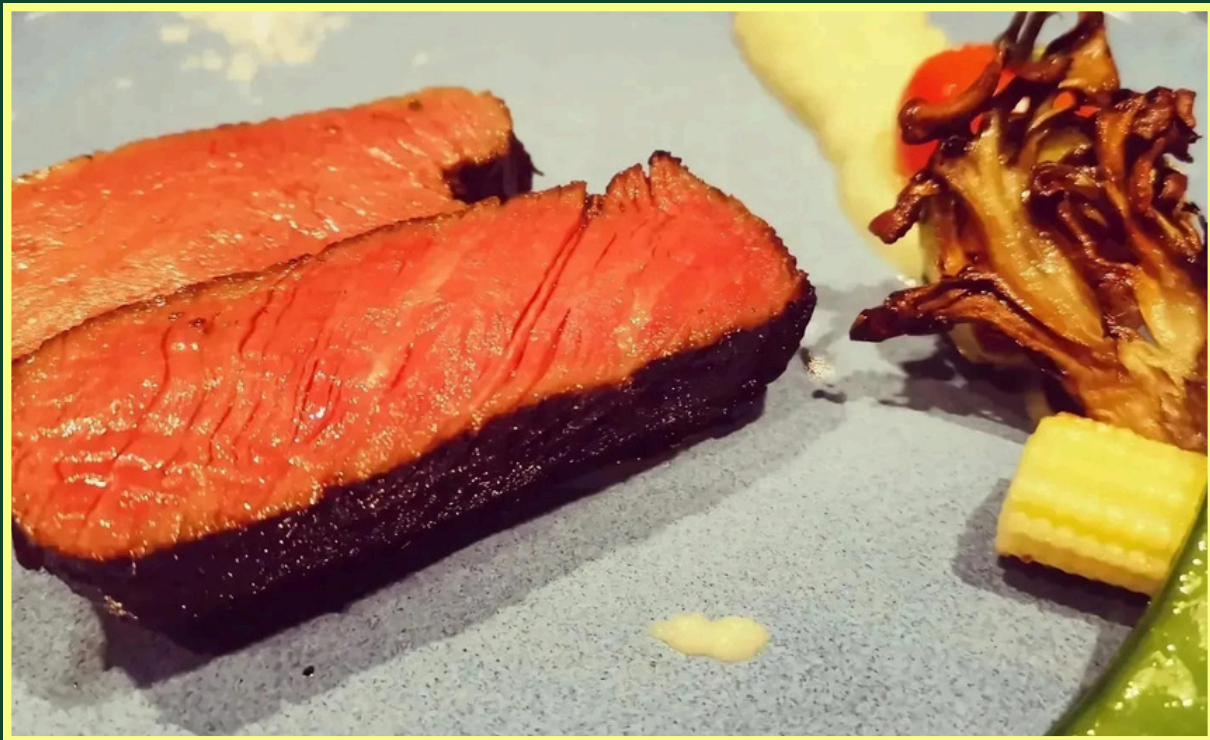


Capellini Al Limone
(\$28)



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SECOND MAIN



Beef Tenderloin Steak (200g)
(\$48)



Spanish Octopus with Chickpea
Puree and Paprika Mayo
(\$42)



Herb & Nuts Crusted NZ Lamb Rack
(\$46)



Herb Crusted Cod Fish
(\$42)



Iberico Pork Jowl
(\$38)



Slow Cooked Wagyu Beef Cheek
(\$42)



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DESSERT



Flourless Chocolate Cake
(\$16)



Tiramisu 8picurean
(\$16)