

FISH & SEAFOOD

Pan Seared Monkfish Fillet

(French Origin / Petit Bateau)

Artichokes, Fennel and Zucchini cooked slowly
in a Saffron Clams Broth, Virgin Olive Oil, Garlic Parsley Crust

Atlantic Seabass Fillet “ à la Plancha ”

(French Origin / Bio Farmed)

Niçoise Végétales, Kalamata Coulis



Wild Caught Sole Meunière

(French Origin / Petit Bateau)

Olive Oil Potato and Broccoli Mash

Seafood Fricassée

Hokkaido Scallop, Mussels, Squid, Sea Prawns
Blue Swimmer Crab Tempura, Zucchini Spaghetti, Black Ink Sauce

Pan Seared Tasmanian Salmon Fillet

Roasted Sweet Potatoes, Kale, Semi Dried Tomato

Pumpkin Seed, Italian “ Salsa Verde ”



Seafood Linguini

Crab, Prawns, Baby Squid, Scallop, Mussels
Tossed with Linguini Pasta, Cherry Tomato, Shallot, Garlic, Basil and Crab Oil



Vegetarian



Containing Pork



Containing Nuts



Vegan



Dairy Free



Non Gluten

All Prices are Subject to 8% Service Charge and 10% Government Tax