

## SMALL BITES

	US
GRILLED PEPPERS BRUSCHETTA (G) (D) (V) (VG)	22
Ricotta Cheese Mix, Grilled Peppers, Fresh Herbs, Sour Dough Bread	
SPICY MIX NUTS (N) (V) (VG) (S)	18
Almonds, Pistachio, Walnuts, Hazelnuts	
MINI PIDE (G) (D)	22
Beef, Mozzarella, Pickles, Arugula	
SHRIMP CROQUETTES (G) (SF)	24
Homemade Rock Shrimp Croquettes, Green Herbs Mayonnaise	

## FRESH COLD

*BURRATA CHEESE (D) (V) (H)	40
Creamy Burrata, Basil, Heirloom, Olive Oil	
OCTOPUS CARPACCIO (G) (SF)	28
Octopus, Fennel, Micro Greens, Olive Oil, Black Olives, Preserved lemon, Orange & Coriander Vinaigrette	
3 OCEAN OYSTERS (D) (SF)	36
Shallots Vinegar Dressing, Lemon Wedges, Tobiko Caviar, Chives	
MEDITERRANEAN BUDDHA BOWL (D) (N) (V) (VG) (H)	24
Quinoa, Olives, Avocado, Chickpeas, Cherry Tomatoes, Mint Leaves, Babaganoush, Mixed seeds	
TUNA TARTAR & FINGER LIME (SF) (H) (S)	24
Island Coconut, Ginger, Chilli, Finger limes, Coriander, Taro Chips	
LAMB SHANK TERRINE	30
Braised Lamb Shank, Pickles, Green Salad	

## SANDWICHES

JUICY SALMON BURGER (G) (D) (SF)	34
Grilled Salmon Belly, Ponzu Sauce, Tempura Green Asparagus, Spicy Mayonnaise, Pickled Ginger, White radish, Soft Crab Tempura	
LUX* BEEF BURGER (G) (D) (P)	34
Cape Grim Tasmanian Beef, Tomato, Lettuce, Mushrooms Bacon, Roasted Onions, Fried Egg	
CHICKEN SHAWARMA ROLL (G) (D)	30
Crispy Iceberg, Red Radish, Sumac, Pickled Cucumbers, Tzatziki	
SALTBUSH DUKKAH LAMB BURGER (G) (D) (N)	38
Juicy Lamb Burger, Dukkah Spices, Beetroot Relish, Papadum Crisp, Onion Compote, Arugula, Potato Harra	

## JOSPER OVEN

We barbecue our meat on the Josper Grill to achieve that smoky flavour and charred texture we all love

	US
*CAPE GRIM MB4 SIRLOIN STEAK (D) (P)	60
Sirloin Steak 220r. Charcoal Grilled, Baked Potatoes, Sour Cream, Parma Ham, Chives, Roasted Garlic, Chimichurri Sauce	
FISH OF THE DAY FROM THE FISHERMAN (SF)	34
Please ask for catch of the day	

## HOT SELECTION

WOOD FIRED STEW SAUSAGES (G) (D) (P) (S)	30
Lamb & Pork Sausages, Homemade BBQ Sauce, Lentils, Sour Dough Bread	
MOROCCAN CHICKEN SHANK TAGINE (G) (N)	30
Braised Chicken, Figs, Coriander, Cumin, Anise, Cinnamon, Fenugreek, Almonds, Saffron	
SEAFOOD FETTUCINE (A) (G) (D) (SF)	38
Calamari, Shrimp, Octopus, Scallop, Mussels, Local Fish, Arugula, Light Lemon Beurre Blanc, Lemon	
DAILY CATCH POACHED IN SEA WATER (SF) (H)	38
Antiboise Sauce, Root Vegetable Chips, Seaweed Salt Seasoning	

## PIDE & PIZZA

BEEF PIDE (G) (D)	32
Beef Kebab, Mozzarella Cheese, Pickled Shallots	
SEAFOOD PIDE (SF) (G) (D)	38
Calamari, Octopus, Shrimps, Clams, Mozzarella Cheese, Tomato Sauce, Samphire, Fennel	
BURRATA PIZZA (G) (D) (V)	30
Burrata Cheese, Mozzarella Cheese, Tomato Sauce, Fresh Basil, Pesto	
MEDITERRANEAN BUDDHA BOWL (D) (N) (V) (VG) (H)	36
Quinoa, Olives, Avocado, Chickpeas, Cherry Tomatoes, Mint Leaves, Babaganoush, Mixed seeds	
CHEESE MADNESS (G) (D) (V)	28
Pecorino, Ricotta, Mozzarella, Goat Cheese, Béchamel Sauce, Tomato Sauce, Pepper Salad	
MARGHERITA (G) (D) (V)	34
Mozzarella Cheese, Tomato Sauce, Basil	
CHARCUTERIE PIZZA (G) (P) (D)	34
Chorizo, Serrano ham, Pepperoni, Smoked Beef Tongue, Mozzarella Cheese, Tomato Sauce, Grilled Corn, Watercress	

## SWEETS

	US
FRESH TROPICAL FRUITS (VG)	20
Choice of Two... Selection of Seasonal Cut Fruits, Choice of Sorbet	
PAVLOVA HAZELNUT & COFFEE (G) (D) (N) (V)	22
Hazelnut Meringue, Praline, Coffee Ice-Cream	
BANANA SPLIT (G) (D) (N) (V)	20
Poached Banana, Lemon Confit, Banana Sorbet, Green Banana Chips	
PISTACHIO PROFITEROLE & RASPBERRIES (G) (D) (N) (V)	24
Pistachio Ice-Cream, Confit Raspberries	
ICE-CREAM Per Scoop	4
Vanilla, Chocolate, Strawberry, Coffee, Coconut	
SORBETS (VG)	4
Mango, Passion Fruit, Raspberry, Lemon	

All prices are in US dollars and are subject to a 10% service charge plus 12% GST.

Should you be ALLERGIC or INTOLERANT to ANY food, please inform your waiter who will be happy to assist you with selecting a dish suited to your requirements; or have our chef prepare something special for you. All items marked with a \* are not part of All Inclusive Package, will apply 30 % discount.

(P) Pork (V) Vegetarian (VG) Vegan  
(SF) Seafood (G) Gluten (N) Nuts  
(A) Alcohol (D) Dairy (H) Healthy (S) Spicy