



STARTERS

- SELECTION OF ARTISAN BREAD 14**
Olive Oil, Balsamic Vinegar
- CHEF'S SOUP OF THE DAY 28**
- PANKO CRUSTED SOFT SHELL CRAB 42**
Pickled Mango Slaw, Lava Sauce, Soy Sesame Lemon Dressing
- GRILLED OCTOPUS "NICOISE" (GF) 46**
Olive, Potato, Beans, Egg, Tomato, Caper Anchovy Dressing
- "PIRI PIRI" JUMBO SHRIMPS (GF) 52**
Minted Lime Yoghurt, Roast Pineapple Salsa
- SCORCHED BURRATA 46**
Crisp Parma Ham, Sweet Pepper Caponata
- SPICY TUNA TARTARE 48**
Wasabi Mayonnaise, Radish, Sesame Seed, Candied Coconut
- SMOKED SALMON CARPACCIO 54**
Caperberry, Lemon Oil, Chives, Cream, Dill Red Onion
- FLYING FISH DUO 44**
Pate & Crisp Fried, Sriracha Mayo, Mango Pearls

SALADS

- FISH POT CAESAR 38**
Garlic Croutons, Cherry Tomato, Parmesan
- BEET 'n' GOATS CHEESE 48**
Orange, Toasted Almonds, Herb Oil, Balsamic Reduction
- PAN SEARED ATLANTIC SALMON 52**
Quinoa Greek Feta Salad, Yoghurt, Balsamic
- PROSCIUTTO PLATTER 48**
Peppermint Pressed Melon, Bocconcini, Pickled Red Onion
- WATERMELON AND FETA 42**
Olive Jam, Mint Fattoush

SIDES

- TRUFFLE MASH 26**
- SEASONED VEGETABLES 18**
- FRENCH FRIES / SWEET POTATO FRIES 20**
- GRILLED BROCCOLI 24**
- GARDEN SALAD 18**
- FLAVOURED BASMATI RICE 16**
- LOCAL HERB MASH 18**
- TRUFFLE WEDGES 28**
Parsley, Parmesan, Aioli

PASTAS, RISOTTOS & MORE

- ALFREDO PASTA 46**
- SPICY SEAFOOD RISOTTO 84**
Mushrooms, Onions, Cherry Tomatoes, Parmesan, Mascarpone
- LINGUINE ALE VONGOLE 64**
Clams, Onions, Wine, Butter, Parsley, Tomato
- CHAR GRILLED BEEF SHORT RIB 68**
Garlic Cream Spaghetti, Parmesan Crackers
- BLACKENED JUMBO SHRIMP 82**
"Ansonia's Sweet Corn Risotto"
- WILD MUSHROOM RAVIOLI 64**
Roast Portobello Mushroom, Garlic Cream, Truffle Honey
- SPICY LOBSTER RISOTTO* 88**
Onions, Cherry Tomatoes, Parmesan, Mascarpone
- VEGETABLE "PAD THAI" 48**
Noodles, Egg, Soy Sauce, Sesame, Peanut Crumble

MAINS

- GRILLED "CATCH OF THE DAY" 76**
Herb Crushed Potato, Spinach Tomato Caper, Lemon Beurre Blanc
- PAN ROASTED SEA BASS 78**
Braised Lentil De Puy & Crisp Bacon Ragu, Buttered Broccolini
- SHELLFISH BROIL (GF) 88**
Prawns, Crab Claws, Clams, Mussels, Wine, Butter, Fries
- THE FISH POT FISH 'N' CHIPS 78**
Beer Battered Cod, Tartare Hollandaise
- SEAFOOD "CALDEIRADA" 82**
Saffron Spice Tomato Broth, Potato, Grilled Garlic Bread, Aioli
- ROAST CAULIFLOWER HERB GNOCCHI 64**
Spinach, Peas, Parmesan Tulle, Burre Blanc
- LITTLE GOOD HARBOUR THAI CURRY 48**
Lime Scented Basmati Rice, Pineapple Chutney, Roasted Coconut
- CRISPY FRIED CHICKEN BREAST 70**
Maple Drizzled, Truffled "Mac 'n' Cheese" Roast Corn Chili Salsa
- SLOW COOKED AUSTRALIAN BEEF CHEEKS 98**
Herb Mash, Roast Carrots, Charred Red Onions
- BRAISED LAMB "CASSOULET" 84**
Shank, Spiced Sausage, White Beans

- BBQ BABY BACK RIBS 82**
Buttered Corn Cob, Bacon Crumble, Spiced Popcorn

ADD ON

CHICKEN 18 | FISH 22 | SHRIMP 28

(GF) - Gluten Free