

Warm Sliced Sourdough - 12 **Warm Italian Olives - 9**
Served with cultured butter and sea salt

Primi

Vitello Tonnato - 24

Thinly sliced medium rare veal served chilled, with caper berries, tuna sauce, sesame lavosh.

Octopus Carpaccio - 25

Marinated octopus sliced thinly, with avocado, squid ink sponge and lemon citronette

Scallop Ceviche - 29

Hokkaido Scallop ceviche with burnt carrot puree, sesame lavosh, and prosciutto di parma crunch

Chicken Stuzzichino - 21

Two chicken skewers, spiced romesco, peppers, garlic and walnut, with labhna

Beef Tartare - 31

Topped with confit egg yolk, sides of creme fraiche and house made sesame lavosh

Vongole - 26

Classic Napoli clams with chilli, garlic and parsley sauce with a side of sourdough

Secondi

MB3 Angus Eye Fillet - 59

Cooked to guest's preference with seasonal garden vegetables and mushrooms and demi-glace

Reef Fish Soubise - 45

Market fish, onion and spirulina sauce, with grilled zucchini, cherry tomato, pea and macadamia salad

House Made Gnocchi - 39

Pulled Lamb, hazelnuts, sweet potato puree and ricotta salata

Chicken Caponata - 42

Chicken supreme on a medley of seasonal vegetables in a rich caponata sauce, topped with croutons

The Butter Sage Pasta - 39

Chef's selection filled pasta, in a rich butter and sage reduction.

Risotto All'onda - 31

Smooth creamy risotto, gorgonzola blue cheese, parmesan, walnuts, pear

Contorni - 11

Roast rosemary chat potatoes Grilled Seasonal Vegetable Salad

Dolci

Pistachio Gelato Baklava - 19

Fried pistachio gelato in fillo pastry, with rose caramel and a pistachio crunch

Chocolate and Raspberry Tart - 19

70% belgian dark chocolate ganache with raspberry gelato and chocolate soil