

family-sized mains  
quality gatherings



## foie gras-stuffed boneless Challand duck

French Challand duck, deboned  
foie gras, emperor vegetable  
& mushroom stuffing  
candied kumquat glaze  
-  
mashed potatoes  
spring vegetable medley

\$238  
serves 6-8 people  
-  
3 day  
pre-order required

family-sized mains  
quality gatherings



## wagyu beef bourguignon

premium Tajima MBS 8/9  
wagyu brisket  
36 hours-sous vide

classic bourguignon sauce,  
lardons, mushrooms & shallots

creamy mashed potatoes  
spring vegetable medley  
& sourdough croûtes

\$130  
serves 2-3 people

1 hour  
pre-order is required

family-sized mains  
quality gatherings



## wagyu beef stroganoff

72-hr sous vide  
Tajima wagyu brisket mbs 8/9

sour cream mushroom & onion sauce,  
+ herb & garlic buttered egg pasta,  
+ vegetable medley  
+ sweet-pickled beets

\$130  
serves 2-3 people

1 hour  
pre-order is required



# french fried chicken

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herb, lemon & honey butter drench  
buttermilk fried, hormone & antibiotic-free,  
brined for 24hrs.

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## **fried chicken platter for 2**

5 pcs fried chicken 77  
+ sharing platter of all 10 sides  
+ 2 milk buns

## **2pc fried chicken plate**

+ today's sides 32

### sides

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<b>creamy ricotta &amp; marinated tomato salad</b>	9	<b>mint-pickled sweet zucchini</b>	9
butter-fried capers & fresh herbs		<b>mashed potatoes</b>	9
<b>brown sugar glazed root vegetables</b>	9	<b>chilli-cheddar cornbread</b>	9
<b>roasted eggplant w/ green goddess hummus</b>	9	<b>Lyonnaise potatoes</b>	9
plumped currants, fried chickpeas		caramelised onions, thyme	
<b>charred corn</b>	9	<b>spice roasted cauliflower &amp; salad</b>	9
paprika, herb butter, parmesan		aioli, almonds, currants	
<b>coriander &amp; basil pesto pasta</b>	9	<b>house-made milk bun</b>	3

# main courses

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**foie gras, truffle & chicken pot pie**  
in a creamy veloute  
32



**Wagyu Tajima MBS 7/8 striploin steak**  
porcini cream sauce, mashed potatoes, salad,  
mustard  
98 (~ 280g)  
69 (~ 160g)



**fried veal chop**  
dutch milk-fed veal in a panko crust w/  
salad, lemon & mustard  
69



**roast chicken (1/2 bird)**  
hormone & antibiotic-free, 24hr brine, herb  
butter, gravy, today's sides  
32

# summer sandwiches

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comes with green salad & potato salad  
(+5 to change to duck fat roasted potatoes)



## provençal steak sandwich

sliced grass-fed rump steak, mushrooms, gruyere cheese, mustard, tomatoes, olives, fresh herbs

24-



## spicy buttermilk fried chicken sandwich

hormone-free sakura chicken patty, house-made milk buns, garlic mayo, hot sauce

16-

# pastas

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## **cheeseburger pasta**

burger mince, cheese sauce, tomato, paprika, pickles & diced red onion

22-



**bacon & mushroom alfredo**  
cream, butter with smoky bacon, mushrooms & parsley

22- 



## **pomodoro pasta**

classic tomato with fresh basil

16- **V**



## **seafood pasta**

fresh snapper, fresh prawns, white clams, tomatoes, white wine  
(mussels currently unavailable)

32-



# desserts



**salted caramel banana bread**  
choc chips, whipped cream  
8



**cherry tart**  
almond frangipane, cherry liqueur glaze  
9

**V chocolate mousse (dairy, gluten-free)**

8

**malt chocolate cake**

8

**dark chocolate tart**

*72% couverture w/ sea salt*

8

**SOLD  
OUT**

**blueberry lemon cake**

almond flour, gluten-free

9

**freshly baked croissant**

*made with AOP butter*

3.5 ea  
17.5 ½ doz

**citrus, rosemary olive oil cake**

4



= spicy

**V** = vegetarian friendly



= contains pork

summer hill



# l u n c h s e t s

**\$29 for 3-courses**

choose one of each course

**\$26 2-courses**

choice of main &  
an appetiser or dessert

available daily for lunch only

## appetisers

**creamy ricotta & marinated tomato salad**  
butter-fried capers & fresh herbs

**cream of pumpkin soup**  
walnut oil & croutons

**roasted baby eggplants**  
green goddess-hummus, chickpeas, currants

## mains

**fried veal chop**  
dutch milk-fed veal in a panko crust w/ salad  
+45

**seafood pasta**  
fresh snapper, fresh squid, white clams, tomatoes,  
white wine  
+\$8

**provençal steak sandwich**  
grass-fed rump steak, mushrooms, gruyere cheese,  
mustard, tomatoes, olives, fresh herbs side salad  
+\$8

**roast chicken**  
hormone & antibiotic free, 24hr brine, daily sides

**cheeseburger pasta**  
burger mince, cheese sauce, tomato, paprika, pickles  
& diced red onion

**pomodoro pasta**  
classic tomato with fresh basil

## desserts

**citrus, rosemary & olive oil cake**  
whipped cream

**dark chocolate tart +\$5**  
85% couverture w/ sea salt

**salted caramel banana bread**  
choc chips, whipped cream

**blueberry lemon cake +\$5**  
almond flour, gluten-free

**V** extra virgin olive oil chocolate mousse +\$5  
85% couverture, arbequina olive oil, maldon sea salt



= spicy

**V** = vegetarian friendly



= contains pork