

# FOXTROT BISTRO

## BAR SNACKS & SIDES

### THE WEDGE 180

Good old wedge salad of crisp lettuce, cherry tomatoes, bacon, crispy shallots and blue cheese dressing

### FORAGED FRIES 180

Fries, with mushroom salt, truffle oil, and vintage cheddar cheese

### CHILLI GARLIC EDAMAME 140

Edamame sprinkled with chilli flakes and garlic salt

### BOQUERON WHITE ANCHOVIES 280

Marinated in olive oil and white wine vinegar and served with fresh bread

### CORN RIBS 160

Old bay butter corn ribs, served with a citrus aioli

### FRIES 140

Pimp up those plain old fries with Foxtrot's house mixed spice blends. Pick one, or they will be boring.

**Cajun | Montreal | Tandoori Masala | Truffle Oil | Sea Salt**

### MASHED POTATOES 120

Creamy mashed potatoes

### CRUSHED POTATOES 140

Drizzled with chimichurri

### GARLIC BUTTER MIXED GREENS 140

Seasonal mixed green vegetables, finished in garlic butter

### BORING SIDE SALAD 120

Not really boring, it's packed with fresh herbs, red radish, baby tomatoes, and our tasty house dressing

### BREAD SERVICE 140

Served with Olive oil and balsamic

## SHARING PLATES

### PLANT POWER 580

All of our plant based goodness in one place for two to share. Vegan pulled mushrooms, cauliflower wings, beetroot hummus, and homemade flatbread

### MEAT FEAST 780

A true meat lovers platter, with our pork ribs, chicken wings, cajun chicken, spiced fries, and mixed salad

### OVER BOARD 780

Pan fried sustainable Tasmanian salmon, grilled sea bass, grilled local prawns, all served up with baby leaf salad, warm potato salad, and Foxtrot's sauce selection



Gluten Free



Plant Based



Dairy Free

Prices subject to 10% service charge & 7% government tax | 100% of service charge & gratuities go to the staff in this establishment

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## SMALL PLATES

### BUFFALO WINGS

260

Chicken wings in buffalo sauce served with a blue cheese ranch

### SAMUI CEVICHE

260

Fresh Samui sea bass marinated in lemon, lime & fish sauce. Served with Thai coconut curry dressing, dragon fruit & bread

### HOT HONEY GOATS CHEESE

380

Baked Honey glazed Goats cheese, candied walnuts, apple and pomegranate on a bed of rocket and mixed leafy greens, finished with a balsamic vinaigrette

### BUBBA GUMP

340

Local shrimp with old bay butter, garlic crisps and crispy bread for mopping up

### KING OF THE BEETS

240

Homemade beetroot hummus topped with crispy spiced chickpeas, tahini paste and dukkah, served with flatbread & veggies

### DUCKY FUZZ

280

Duck breast & chicken liver pate Apple & cucumber relish, spiced apple gel, warm bread

### CRAB SHACK

300

Soft yolk Scotch egg but with fresh crab. Served with deviled mayonnaise

### CRISPY DUCK CONFIT SALAD

320

Shredded crispy duck confit with a soy-sesame dressing, Served on a bed of mixed greens, shredded carrots, and cucumbers and garnished with toasted peanuts, chili, and coriander

### TASMANIAN SALMON TARTARE

400

Freshly diced Tasmanian salmon, avocado cream, capers, and red onion, dressed with a citrus vinaigrette

### LAMB KOFTA

320

Aromatic lamb koftas grilled to perfection, served with Harissa Tzatziki, roasted pepper and cucumber salsa and flatbread

### TANDOORI CAULIFLOWER

260

Roasted Cauliflower with a tandoori glaze and hot and pickled onions

### BEEF TATAKI

420

Seared Angus beef tenderloin, with onion ponzu and garlic crisps



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## LARGE PLATES

### STEAKS IS HIGH

980

Australian tenderloin steak, pan seared with garlic & rosemary, served with cafe de Paris butter, rocket & blue cheese salad, potato terrine, and red wine reduction.

**SURF UP YOUR STEAK WITH OLD BAY SPICED PRAWNS | 200**

### CRAB RISOTTO

460

Southern Thai Coconut curry risotto with fresh crab, green peas, and local prawns

### KNOCK GNOCCHI

400

Homemade vegan gnocchi in a tuscan sauce with roasted vegetables

### HAIL CAESAR

280

Proper Caesar bursting with anchovies, ciabatta croutons, romaine lettuce, homemade dressing, and freshly grated parmesan cheese.

Glow up your Caesar with grilled

**CHICKEN | 80**

**LOCAL SHRIMP | 140**

### NACHO PROBLEM

Slow cooked baby back ribs topped with corn salsa, avocado, sour cream, and pickled serrano chillis. Let's get messy

**HALF | 480**

**FULL | 800**

### CHICK CHICK BOOM

580

Breast of chicken roasted, served with a mushroom duxelles cream sauce, asparagus and sautéed potatoes

### CIOPPINO

680

Our take on the classic Italian fish stew. Pan seared salmon, red snapper, Samui prawns & mussels, Served on slow cooked seafood soup, with crusty bread

### BAKED BUTTERNUT SQUASH

340

Baked squash with honey whipped goats cheese, sautéed oyster mushrooms, crispy capers and finished with a garlic herb sauce

### LAMB DUO

980

Pressed lamb shoulder and seared lamb tenderloin, creamed potatoes, roasted carrot, charred onion, red wine jus and mint vinaigrette

### SAMUI SEABASS

540

Pan fried seabass fillet atop old bay spiced buttered cannellini beans, shallot, garlic and chorizo

### ROASTED BROCCOLI STEAK

340

Charred and Roasted steak of broccoli served on Beetroot hummus and finished with crispy shallots, toasted seeds and a chimichurri sauce

### SLOW BRAISED PORK RAGU

420

Slow cooked pork in a rich tomato sauce, served over rigatoni and finished with parmesan cheese



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