

## PAIR & SHARE

### **Smoked Salmon \$10**

served on a crostini's

### **Homemade Duck Liver Platter \$23**

homemade duck liver mouse, with blueberry & orange marmalade, truffle tapenade & French bread

### **Assorted Cheese Platter \$18**

served with French bread

### **Prosciutto & Cheese Platter \$25**

prosciutto, assorted salami and cheeses, dried fruits, nuts & crostini's

### **Mediterranean Tapas \$9**

olive tapenade, bruschetta, humus & yoghurt garlic dip served with pita bread

### **Burrata, Iberico Ham & Rucola \$18**

thinly sliced Iberico ham with burrata cheese & rucola

### **French Brie \$14**

brie cheese with grilled bread & honey truffle

### **Passion Fruit Ceviche \$9**

fish and shrimp ceviche with passion fruit

### **Tapas De Luxe \$22**

salmon crostini, burrata cheese, Iberico ham, ceviche, olives, honey truffle brie, truffle cheese & old Amsterdam

### **Shrimp Croquettes & Calamari \$15**

shrimp croquettes, fried calamari rings with tartar sauce

### **Argentinian Mini Chorizo \$9**

chorizo served with chimichurri and BBQ sauce

### **Vineyard Snails \$7**

snails in garlic butter, olive oil & toast

### **Vegetarian Mushroom & Egg \$8**

oven baked mushrooms, zucchini, tomato & egg

### **Party Platter \$15**

chicken wings, mini eggroll, mozzarella sticks, bitterballen & dipping's

### **Shrimp Aioli in Olive Oil and Garlic \$10**

served with French bread

### **Mix Platter \$17**

beef churrasco, chorizo, chicken & garlic shrimp

### **Vegetarian Eggrolls \$9**

with mango relish & sweet chili sauce

### **Shrimp & Prosciutto \$11**

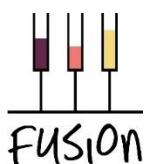
tempura shrimp wrapped in prosciutto

### **Dozen Fried Chicken Wings \$16**

6 buffalo wings & 6 honey BBQ wings

**Shared Meat Platter for 4 People \$175**

22oz cowboy steak, rack of lamb, 10oz bone in pork chop, chorizo, two side dishes, three sauces



15% service charge will be added to your check.

## APPETIZERS

Caesar Salad \$9

Classic French Onion Soup \$9

Tuna Tataki \$14

## SIDE DISHES \$6

French Fries

Green Asparagus

Gratin Potatoes

Creamed Spinach

Sautéed Mushroom

Green Salad

Baked Potato

## DESSERTS

Chocolate Brownie \$7

with vanilla ice cream

Crème Brûlée \$6

vanilla crème brûlée

Crêpes \$7

crêpes with orange sauce and vanilla ice cream

## Entrees

Traditional Steak Tartar \$18

with grilled bread and French fries

Fish and Chips \$ 22

Grilled Salmon \$26

NY Grilled 12oz Dry Aged Sirloin Steak \$49

Prawns in garlic \$32

Grilled 8oz Black Angus Tenderloin \$42

Grilled NZ Rack of Lamb \$38

Wagyu Beef Burger \$23

with foie gras, caramelized onions & garlic  
mayonnaise

16oz Dry Aged Rib Eye \$55

Aged in our Dry Age cooler for 14 days

## CHOICE OF SAUCES

Béarnaise Sauce

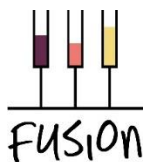
Peppercorn Sauce

Mushroom Sauce

Tartar Sauce

Chimichurri Sauce

Hollandaise Sauce



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