

APPETIZERS

Marinated Mixed Olives	\$9
Warm Feta Stuffed Apricots	\$12
Grilled Eggplant Wrapped Halloumi Cheese	\$14
Duck Carpaccio – Smoked duck breast, arugula and burnt cayenne, carob butter	\$18
Grilled Tiger Prawns (4) – Feta stuffed cremini mushrooms topped with grilled tiger prawns and a tomato basil sauce	\$22
Lamb Sausage with Hummus – Served with toasted baguette	\$16
Stuffed Calamari – Filled with lamb sausage, shrimp, green onions, garlic, parsley and breadcrumbs	\$20
Citrus Cured Ahi Tuna – Fresh citrus with orange and lemon, chili flakes and fresh herbs on a bed of arugula	\$20
Wagyu Meatballs (4) – Grilled wagyu blend with breadcrumbs and fresh herbs with eggplant puree	\$24
Mini AAA Ribeye Kebabs (6) – Grilled mini ribeye kebabs served on a bed of arugula and drizzled with smoked paprika butter	\$18
Oxtail Crostini (4) – Braised oxtail, labneh and mint	\$18
Zucchini Cakes (3) – Served with fresh mint and garlic yogurt (v)	\$16
Oysters – Freshly shucked oysters ½ or full dozen	MP

SALADS

Mediterranean Garden Salad with Grilled Halloumi Cheese – Mixed greens tossed in a honey mustard vinaigrette	\$16
White Bean Salad – White beans, fresh herbs, tomatoes, radish, red onion and crisp lettuce tossed in a tahini and pomegranate vinaigrette	\$14
Tabbouleh Salad – Mixed with bulgur, parsley, mint, lemon and olive oil	\$14
Caprese Salad with Garlic Prawn Arugula Pesto – Stacked prawns, tomatoes, mozzarella, fresh basil and olive oil	\$18

MAINS

All proteins accompanied with prosciutto wrapped asparagus and smashed baby potatoes

Grilled Rack of Lamb – New Zealand lamb grilled to perfection	\$45
Braised Short Rib – Glazed with pepper paste, carob molasses and slow braised in red wine	\$33
Lamb Loins and Grilled Tiger Prawns – Topped with a tomato and basil sauce	\$43
Grilled Octopus – Grilled marinated octopus served with romesco and charred lemon	\$42
Kebab Board – Chicken thighs, lamb loin chops, beef tenderloin shashlik. Enjoy individually or perfect for sharing	\$65
Seafood Board – Grilled lobster tail, seared scallops (4), grilled tiger prawns (4) and marinated grilled octopus	\$90
Feature Pasta – Ask server for details	MP

PRIME CUTS

Our prime cuts are topped with house-made bone marrow compound butter. Cuts served fresh from Arpa Butchery

AAA Dry-Aged Tomahawk 35oz	\$125
AAA Dry-Aged Rib Eye 12oz	\$50
Japanese A5 Wagyu Striploin 6oz	\$80
AAA Filet Mignon 8oz	\$50

ADD-ONS

Half Grilled Lobster tail	\$10
Seared Scallop (1)	\$8
Grilled Tiger Prawn (1)	\$6

DESSERT

Baklava – Served with clotted pistachio cream, mulberry molasses and honey	\$12
Saffron Tiramisu – Saffron infused mascarpone	\$12
Turkish Ice Cream – Pistachio crusted goat milk ice cream in a chocolate shell. Finished with caramel and fresh berries	\$12