

BREAD, SOUP & OYSTER

Sour dough roll 4

Crusty hot baked loaf, w/ Lewis Road smoked butter 12

Chameleon Soup 15

Seafood Bouillabaisse 20

Half- dozen Oysters freshly shucked, natural w/ shallot chardonnay vinegar,
balsamic pearls, cucumber granita 27

ALL INDIVIDUAL SEASONAL PLATES ARE PORTIONED
BETWEEN ENTRÉE AND MAIN SIZES

Two plates 50

Ora King salmon hot smoked, samphire, fennel, apple gel, yuzu mayo, balsamic 28

Aged beef tenderloin w/ duck fat roasted potatoes, beetroot, carrot pickle,
balsamic mushroom, black garlic butter 28

Roast groper, black pudding crust, basil celeriac remoulade, capers, tomato vinaigrette 28

Pork belly, pork cheek, crackle dust, smoked apple, sage & burnt onion, shiitake, apple 28

Beer battered fish w/ tartare sauce, tomato sauce, organic salad and shoestring fries 26

Truffled macaroni cheese, roast cauliflower, spinach, vine tomato 26

Tabbouleh, eggplant, beetroot, broad & green beans, spiced almonds, goat's milk dressing 26

SIDES

11

Broccolini, 63 degree egg, hollandaise,
dukkah

Salad leaves, avocado, cherry tomatoes,
malt vinaigrette

Truffled macaroni cheese w/ bacon

Porcini salted shoestring fries, w/ truffle
mayo

BUSINESS LUNCH

29

Prix fixe item of the day with your choice of side, followed by hand-
crafted espresso coffee by Vittoria Coffee or one of the many
traditional and herbal teas from TWG.

Available Monday – Friday

CHEF DE CUISINE

PAUL LIMACHER