

★ APPETISERS

Today's Soup	\$39
Coconut Crusted Jumbo Shrimp <i>Charred Lime, Mango & Sweet Chilli Sauce</i>	\$58
Slow Cooked Hens Egg & Smoked Salmon <i>Crispy Potatoes, Asparagus, Blood Orange Hollandaise</i>	\$67
Pan Seared Foie Gras <i>Caramelised Pineapple, Guava & Rum Emulsion, Ginger Bread Crisps</i>	\$79
Carpaccio of Pure Black Angus Beef Fillet <i>Rocket Leaves, Raw Brown Cap Mushrooms, 24 Month Aged Parmesan, First Press Olive Oil</i>	\$58
Fresh Burrata <i>Heritage Tomatoes, Beetroot Purée, Fresh Figs, Basil & Rocket, Toasted Sunflower Seeds, White Balsamic & Extra Virgin Olive Oil</i>	\$57
Sesame Crusted Rare Tuna <i>Mango & Papaya Slaw, Wakami Seaweed, Wasabi Mayonnaise, Radish, Ponzu Dressing</i>	\$64
Crispy Pork Belly <i>Kimchi, Shitake Mushrooms, Sour Cream, Crushed Peanuts, Soy & Honey</i>	\$62
Curry Dressed Hand Picked White Crab <i>Mango, Chilli & Ginger Tartare, Eggplant Caviar, Avocado Purée, Plantain Crisps</i>	\$65
Lone Star Caesar Salad <i>Romaine Lettuce, Cherry Tomatoes, Creamy Caesar Dressing, White Anchovies, Parmesan & Croutons</i>	\$52
Kale, Pomegranate & Goats Cheese Salad <i>Honey Roasted Vegetables, Quinoa, Toasted Almond and Pumpkin Seeds, Orange & Maple Dressing</i>	\$52
Roasted Beetroot & Baby Leaf Salad <i>Caramelized Walnuts, Apple & Blue Cheese, Walnut Dressing</i>	\$52

★ LONE STAR CLASSICS

- Shepherd's Pie (1985)** **\$92**
*Slow Cooked Mince Lamb with Peas & Carrots, Creamy Mashed Potatoes,
Rich Lamb Gravy*
- West Indian Curry – Chicken/Shrimp (Mild / Med / Hot)** **\$85 / \$98**
Basmati & Wild Rice, Plantain, Tempura Okra
- Shredded Crispy Duck** **\$98**
Pancakes, Cucumber, Local Spring Onions, Hoisin Sauce

★ FISH & SEAFOOD

- Pan Seared Seabass & Roasted Sea Scallops** **\$105**
Pesto Pomme Purée, Sweet Peppers, Lemon & Caviar Butter Sauce
- Cod - Fish & Chips** **\$98**
Thick Cut Chips, Marrow Fat Peas, Tartare Sauce & Lemon
- Pan Roasted Scottish Salmon & Spiced Shrimp** **\$99**
Warm New Potatoes, Kale, Broccoli Purée, Horseradish & Dill Beurre Blanc
- Grilled Market Fish (Simply Seasoned or Blackened)** **\$94**
Soy & Mirin Glaze, Chargrilled Vegetables, Sautéed Potatoes
- Thai Spiced Seafood Stew** **\$110**
*Jumbo Shrimp, Scallops, Calamari, Salmon, Mussels & Local Fish,
Roasted Peanuts, Fresh Herbs, Basmati & Wild Rice, Green Curry Sauce*
- Charred Octopus** **\$105**
Sweetcorn & Coconut Risotto, Cured Pork Sausage, Pomegranate, Gochujang Glaze

★MEAT

7oz Black Angus Beef Fillet and Short Rib	\$135
<i>Smoked Garlic Mash, Spinach, Celeriac Purée, Shallot Marmalade, Red Wine Jus</i>	
10oz Black Angus Rib Eye	\$125
<i>Crispy Onions, Asparagus, Shoestring Fries, Peppercorn Sauce</i>	
Roast Rack of Lamb	\$105
<i>Lightly Spiced Shepherds Pie, Sweet Potato Mash, Asparagus, Pea Purée, Lamb Sauce</i>	
Berkshire Crispy Pork Belly	\$120
<i>Cauliflower Roasted, Whole Grain Mustard Mash, Green Pepper Relish, Burnt Apple Purée, Madeira Sauce</i>	

★LAST BUT NOT LEAST

King Prawn & Spicy Chorizo Sausage Bucatini Pasta	\$95
<i>White Wine, Vine Ripened Cherry Tomatoes, Basil, Garlic, Parsley & Toasted Breadcrumbs</i>	
Thai Spiced Vegetable Green Curry (Mild / Med / Hot)	\$90
<i>Plantain, Basmati & Wild Rice, Roasted Peanuts & Fresh Herbs</i>	
Jerk Roasted Cauliflower & Zucchini Fries	\$82
<i>Apricot & Almond Israeli Cous Cous, Spinach, Red Curry Sauce</i>	

★SIDES

Roasted Broccoli	\$25	Truffle & Parmesan Fries	\$35
<i>Garlic, Soy Sauce and Sesame</i>		<i>Black Truffle, Aged Parmesan</i>	
Honey Glazed Carrots	\$25	Rocket and Parmesan Salad	\$25
<i>Cumin</i>		<i>PX Vinegar and Olive Oil Vinaigrette</i>	
Truffled Mac N Cheese	\$35	Thick Cut Chips	\$25
<i>Crispy Bread Crumbs</i>			