



## SALADS &amp; SEAFOOD

HEIRLOOM TOMATO <sup>GF</sup> <sup>V</sup>	\$80
<i>Island Grown Asparagus, Avocado, Aged Parmesan, Sherry Dressing</i>	
CAESAR SALAD <sup>V</sup>	\$75
<i>Romaine Hearts, White Anchovies, Egg, Parmesan Vinaigrette</i>	
Chicken   Prawns	\$90   \$100
FARRO & ORGANIC KALE <sup>V</sup> <sup>N</sup>	\$80
<i>Mesclun, Kalamata Olives, Feta, Dehydrated Raisins, Greek Yoghurt, Toasted Almonds, Hummus</i>	
THE WEDGE SALAD <sup>GF</sup>	\$80
<i>Baby Gem Hearts, Bacon Bits, Shaved Onion, Tomatoes</i>	
<i>Choice of Blue Cheese or Balsamic Dressing</i>	
OCTOPUS CARPACCIO <sup>GF</sup>	\$110
<i>Cucumber, Wakame, Toasted Sesame, Yuzu Ginger Dressing</i>	
MARYLAND CRAB CAKE	\$110
<i>Granny Smith Apple Slaw, Bajan Pepper Mayo</i>	
KUMAMOTO OYSTERS <sup>GF</sup>	\$110
<i>1/2 Dozen Oysters, Shallot Mignonette</i>	

## APPETISERS &amp; SOUP

GREEN PEA & BACON SOUP <sup>GF</sup>	\$50
CHILLED TOMATO & PINK GRAPEFRUIT SOUP <sup>GF</sup> <sup>V</sup>	\$50
SALT & PEPPER CALAMARI <sup>S</sup>	\$90
<i>Chipotle Dip</i>	
CRISPY FRIED OYSTERS	\$110
<i>Green Apple &amp; Cabbage slaw, Truffle Garlic Aioli, Pickled Onion</i>	
POT STICKER <sup>V</sup>	\$80
<i>Japanese Pan Seared Vegetable Dumplings, Field Green Salad, House Dips</i>	
CHILLI & NACHOS	\$95
<i>Salsa Fresca, Sour Cream, Pickled Jalapeños, Grated Cheddar</i>	
FALAFEL <sup>V</sup>	\$85
<i>Onion Parsley Salad, Pita Bread, Locally Sourced Pomegranate, Mint Yoghurt</i>	

## SUSHI &amp; SASHIMI

Served with Pickled Ginger, Wakame, Soy Sauce &amp; Wasabi

VEGETABLE FUTOMAKI <sup>GF</sup> <sup>V</sup>	\$65
<i>Island Grown Asparagus, Avocado, Cucumber, Kanpyō, Spicy Mayo</i>	
SALMON SUMO CRUNCH	\$100
<i>Crispy Salmon, Cream Cheese, Avocado, Cucumber</i>	
RAINBOW <sup>GF</sup>	\$100
<i>Crab, Avocado, Tuna, Salmon, Mango Mayo, Tobiko</i>	
YELLOWFIN TUNA INFERNO <sup>GF</sup> <sup>S</sup>	\$100
<i>Spicy Tuna Salad, Avocado, Cucumber, Flying Fish Roe</i>	
DOUBLE DRAGON	\$115
<i>Shrimp Tempura, Asparagus, Avocado, Barbecued Eel</i>	
LAST EMPEROR	\$115
<i>Tempura Soft Shell Crab, Avocado, Sesame, Cranfish Salad</i>	
NIGIRI	
Ebi /Tuna /Scottish Salmon	\$70
Hamachi	\$75
SASHIMI	
Yellowfin Tuna/Scottish Salmon	\$70
Hamachi	\$75

## PIZZAS

MARGHERITA <sup>V</sup>	\$75
<i>Tomato Sauce, Fresh Tomato, Basil, Buffalo Mozzarella</i>	
PEPPERONI <sup>S</sup>	\$85
<i>Pepperoni, Tomato Sauce, Mozzarella</i>	
PIZZA BIANCO <sup>V</sup>	\$85
<i>Whipped Ricotta Cheese, Arugula &amp; Tomato Salad, Balsamic, Aged Parmesan</i>	
CHICKEN BASIL FLATBREAD	\$85
<i>Tomato Sauce, Onions, Peppers, Jalapeno, Baby Greens</i>	
PARMA HAM	\$85
<i>Fresh Tomato Salsa, Prosciutto di Parma, Wild Arugula, Bocconcini Cheese, Parmesan, Roasted Garlic Paste</i>	
QUATTRO FORMAGGI <sup>V</sup>	\$85
<i>Buffalo Mozzarella, Gorgonzola, Aged Cheddar, Parmigiano</i>	

\* Gluten Free Pizza Is Available Upon Request

## MAINS

FISH & CHIPS	\$115
<i>Banks Beer Battered Cod, French Fries, Crushed Minted Green Peas, Tartar Sauce, Malt Vinegar</i>	
CHICKEN STIR-FRY	\$120
<i>Local Long Beans, Jasmine Rice, Asian Salad, Sambal Sauce</i>	
PRAWN PAPPARDELLE <sup>N</sup>	\$135
<i>Aglio e Olio Sauce, Basil Pesto, Confit Cherry Tomato</i>	
LOCAL CATCH MAHI MAHI <sup>GF</sup>	\$125
<i>Char-grilled Seasonal Vegetables, Edamame Beans, Tropical Chilli Pineapple Relish</i>	
SHEPHERD'S PIE <sup>GF</sup>	\$105
<i>Rich Lamb Ragu, Mashed Potatoes</i>	
RIGATONI <sup>V</sup> <sup>N</sup>	\$95
<i>Basil Pesto, Toasted Pine Nuts, Shaved Asparagus, Aged Parmesan</i>	

## SANDWICHES

Served with French Fries or Organic Salad

CUBAN PORK SANDWICH	\$90
<i>Melted Cheese, Sautéed Onion, Garlic Mojo</i>	
LOBSTER & ROCKET ROLL	\$115
<i>Local Spiny Lobster Salad, Toasted Brioche Bun, Lemon Aioli</i>	
CROQUE MONSIEUR	\$70
<i>Cheddar, Black Forest Ham, Dijon Mustard, White Bread</i>	
SANDY LANE BEEF BURGER	\$90
<i>8oz Grilled Black Angus Beef Burger Patty, Lettuce, Tomato, Cucumber Pickle, Cheddar Cheese</i>	
ALL PLANT BASED "BEYOND" BURGER <sup>V</sup>	\$90
<i>8oz Grilled Burger Patty, Lettuce, Tomato, Onion, Cucumber Pickle, Cheddar Cheese</i>	
AVOCADO SOURDOUGH TOAST <sup>V</sup>	\$80
<i>Young Cucumber, Artichoke Heart, Cream Cheese, Petit Greens</i>	
CHAR SMOKED CHICKEN QUESADILLA <sup>S</sup>	\$95
<i>Organic Salad, Guacamole, Pico de Gallo</i>	

