

OPEN-FIRE HOUSE BREADS

 \bigcirc

ROASTED FOCACCIA BOARD 12

72-hour proofed dough beef love butter

WHISKY CARAMELISED ONION FLATBREAD 20

Maple-glazed onion jam, red bell pepper, camembert , fresh ricotta

STARTERS



CRAYFISH BISQUE 22

Silky rich broth, chargrilled crayfish

ROMA TOMATO SALAD 18

Chimichurri, housemade ricotta, crispy chickpeas, fresh herbs

GRILLED CALAMARI 20

Parsley vinaigrette, squid ink ragout

PAN-SEARED BONE MARROW 22

Parmesan crust, salted leek

TOASTED SHRIMP AGLIO OLIO 15

Garlic & white wine broth, buttered croutons



MAINS



SUPPERMAN STEAK FRITES 30

150gm | Grass-fed Angus tenderloin thick-cut fries, sauce au poivre

200-DAY GRAIN FED RIBEYE 28

200gm, MS2+ grilled asparagus, anchovy butter

ANGUS TOP BLADE 25

150gm, MS3-4 roasted cream corn, chimichurri



MAINS



SUPPERMAN BURGER 25

2 beef patties (240gm)
handmade bun, american cheddar,
roma tomato carpaccio, red onions,
lime & green chilli mayo, smoked ketchup,
dijon mustard

BRAISED & CHARRED BEEF CHEEKS 28

150gm tender 4-hour braised Angus cheek, pumpkin & pearl barley risotto

BLACKENED SEABASS 25

Burnt cauliflower, medjool dates, lemon butter

FISHERMAN'S CATCH 32

Battered fresh seafood, house tartar sauce



SIDES



BEEF FAT SMASHED POTATOES 14

Crispy baby potatoes, garlic, chives

CREAMED BABY SPINACH 14

Coddled egg, parmesan snow, chilli oil

GRILLED ASPARAGUS 16

Sauce mousseline, smoked cheese

BIG BOWL OF PASTA 20

Chef's pasta of the day (Good for 2)

SUPPERMAN