

DELUXE CAVIAR SERVICE

OSCIETRA CLASSIC CAVIAR 30gr \$135
served with lemon cream cheese and mini blini

tasting notes: 'mellow and subtle flavour, nutty and creamy with hints of the sea and a silky finish'

drink suggestion: glass of Champagne L'Hoste \$20, Belvedere Vodka Martini/Lemon Twist \$16,
glass of Chablis Domaine Laroche \$18

APPETIZERS

PEAR & GORGONZOLA (v, gf, cn, cd) \$18

Gorgonzola, pear carpaccio, caramelised pear, dried cranberries, walnuts,
pear & white balsamic dressing

CAESAR SALAD (vo, gfo, cd) \$16

chargrilled romaine heart, bacon crisps, herb croutons, parmesan snow, Caesar dressing

BURRATA (v, gf, cn, cd) \$19

fresh Italian burrata, torched orange, lavender dressing, candied walnuts, cilantro seeds

TRUFFLE MUSHROOM PATE (v, gfo, cd) \$18

local mushrooms, black truffle, Kalamata olive crumb, cornichons, sourdough toast (gfo)

SMOKED DUCK (cd, cn) \$22

smoked duck breast, foie gras tartlet, blackberries, hazelnuts, raspberry gel, radicchio,
black fig dressing

CRUDO & RAW

STEAK TARTARE (gfo, cd) \$20

hand-cut Angus tenderloin, kimchi, kewpie mayo, black sesame, nori seaweed,
confit quail's egg yolk, togarashi tortilla chips (gfo), 'smoke'

WAHOO CEVICHE (gf, cc) \$23

wahoo, passion fruit 'gazpacho', scotch bonnet sorbet, lime, guacamole, blush daikon, plantain chips

TUNA TARTARE (gf) \$23

yellow fin tuna, mango, avocado, ponzu, pineapple foam, tobiko caviar, squid ink cracker
add: side of plantain chips \$3

SEAFOOD APPETIZERS

LOBSTER BISQUE (gf, cc, cd) \$16

lobster & brandy bisque, sauteed lobster bites, roasted tomato oil

GARLIC SHRIMP (gfo, cd) \$18

sauteed shrimp, smoked chilli & garlic butter sauce, black olive crumb

SNAPPER PATE (gfo, cc, cd) \$16

mesquite-smoked red snapper, sour cream, capers, guacamole, sourdough toast (gfo)

SPANISH OCTOPUS (cd, gf) \$27

chargrilled octopus, peri-peri sauce, crispy spiced chickpeas, dried Kalamata, saffron aioli

FROM THE GRILL

Our steaks are chargrilled and **include** either whipped mash potato, regular or togarashi-spiced fries, **plus** your choice of sauce. All steaks are (gf). Upgrade to truffle parmesan fries \$3.

CLASSIC STEAKS

'CHURRASCO' SKEWERS (x2) | 6oz \$39
New Zealand grass-fed Angus Striploin

NEW YORK STRIP | BONE-OUT | 14oz \$49
USA Angus Prime

TENDERLOIN BARREL CUT | 8oz \$65
USA Angus Prime

RIB-EYE | BONE-OUT | 18oz \$79
New Zealand Angus

'COW-GIRL' RIB-EYE | BONE-IN | 16oz \$89
USA Angus Prime

PORTERHOUSE | BONE-IN | 24oz
\$135 for one diner, \$145 for two diners sharing
"The Steak with Two Cuts" – USA Prime Tenderloin and New York Strip

BUTCHER'S CHALKBOARD

WAGYU CHEESEBURGER (gfo, cd) \$39
8oz Australian Wagyu patty, Cheddar, sticky onion jam, crispy bacon,
special burger sauce, all-butter brioche bun, PLT, French fries

WAGYU TENDERLOIN
AUSTRALIAN BLACK OPAL | TENDERLOIN | 8oz \$95
Australian Wagyu F1 Angus Cross | 7-8 Marble Score

DRY-AGED 'COW GIRL' RIB-EYE
45-DAY DRY-AGED 'COW GIRL' RIB-EYE | BONE-IN | 16oz \$95

SAUCES & TOPPINGS

creamy mushroom (v, gf, cc, cd)	\$6	blue cheese crumble (gf, cd)	\$5
green peppercorn (gf, cc, cd)	\$6	poached lobster tail 4oz (gf)	\$15
chimichurri (ve, gf)	\$6	chargrilled shrimp (x5) (gf)	\$15
béarnaise (v, gf, cd)	\$6	seared scallops (x2/3) (gf)	\$18

FRIES, POTATO, MAC & CHEESE

fries regular or togarashi (ve, gfo)	\$6	potato Dauphinoise (v, gf, cd)	\$8
truffle parmesan fries (veo, gfo)	\$9	Cheddar mac 'n' cheese (v, cd)	\$8
whipped buttered mash (v, gf)	\$6	lobster mac 'n' cheese (cd)	\$23

VEGETABLES

crispy sprouts, pancetta, sambal (vo, gf)	\$10	asparagus, parmesan 'snow' (veo, gf, cd)	\$10
grilled broccolini, miso glaze (ve, gf)	\$10	roasted cherry tomatoes, balsamic (v, gf)	\$6

ENTREES

RANCH & REEF (gf, cd) \$69

Angus 'Bistro' tenderloin (6oz), poached Caribbean lobster tail (4oz), asparagus spears, Dauphinoise potato, choice of one steak sauce: bearnaise, green peppercorn, mushroom, chimichurri
add: extra lobster tail \$15, drawn butter \$3

RACK OF LAMB (cd, gfo) \$65

New Zealand lamb rack, cauliflower puree, baby thyme-roasted carrots, goats cheese croquettes, roasted pearl onions, lamb jus

CHICKEN MARSALA (gfo, cd) \$39

roasted chicken breast 'airline', mushroom & Marsala wine sauce, Dauphinoise potato
please note this dish takes 30 minutes to cook

MUSHROOM RISOTTO (v, gf, cd) \$29

local black oyster & porcini risotto, aged Parmigiano-Reggiano, mushroom garnish

FISH & SEAFOOD ENTREES

SNAPPER (gfo, cd) \$39

pan-seared local snapper fillet, blue mussels, spiced apple velouté, confit leeks, fingerling potatoes, crispy fried capers (gfo)

SALMON (gf, cd) \$39

fillet of roasted Chilean salmon, chorizo & sun-blush tomato cream sauce, butter beans, baby spinach, blistered cherry tomatoes

YELLOWFIN TUNA (gf) \$45

seared yellowfin tuna, Thai red curry coconut sauce, bok choy, edamame, sugar snaps, black wild rice, cilantro
(tuna cooked to rare unless requested otherwise)

SCALLOP RISOTTO (gf, cd, cc) \$39

pan-seared Alaskan scallops, Champagne & bouillabaisse risotto, black tobiko 'caviar'
option: swap scallops for 4oz poached lobster tail

THE UNION SEAFOOD PLATTER (gf, cd) \$79

grilled 4oz lobster tail, sauteed butterflied shrimps, grilled Spanish octopus, Alaskan scallops, blue mussels, blackened Chilean salmon

served with fries, béarnaise sauce, charred lemon *upgrade to: Dauphinoise potatoes +\$2*

LOBSTER

GRILLED LOBSTER (gf, cd) \$45

chargrilled Caribbean lobster tails (x2 4oz), asparagus spears, French fries, bearnaise sauce,
upgrade to: truffle parmesan French fries \$3

LOBSTER PASTA (cd, cc) \$35

poached lobster tail (4oz), lobster & brandy sauce, sweet drop peppers, roasted tomato oil, tripoline pasta

(v) = vegetarian, (vo) = vegetarian option, (ve) = vegan, (veo) = vegan option, (cn) = contains nuts, (gf) = gluten free, (gfo) = gluten free option available, (cc) = contains celery, (cd) = contains dairy.

Please advise your server of any dietary restrictions. All prices in CI\$: 1 CI\$ = 1.25 US\$.

A 16% gratuity charge will be added to all checks.