

CHEF'S TABLE

Join us for our exciting open-flame oven promotion, where taste meets tradition!
We're celebrating the art of cooking with some irresistible deals and mouth-watering
flavors that will make your taste buds dance.

From Saturday 15th to Sunday 31st January 2025

ROTISSERIE MENU

served with house grilled vegetables and
garlic mash potato

ROASTED HALF OR ^D WHOLE CHICKEN

Rosemary creamy sauce

Half 28
Whole 38

SEASONED DOUBLE BONE PORK CHOP

served with white wine mustard jus
apple cider gastrique

44

WHOLE ROASTED RACK OF LAMB

red wine jus

62

WHOLE BAKED LOCAL SNAPPER

lemon, thyme, garlic, white wine and extra virgin olive oil

62



WHITE WINE

2019	Fantesca Estate Chardonnay Russian River Valley America	131
2017	Brewer Clifton Chardonnay Santa Rita Hills America	145
2019	Roland Lavantureux Chablis 'Beauroy' 1er cru Chardonnay France	120

RED WINE

2018	Domaine Drouhin 'Dundee Hills' Pinot Noir Willamette Valley America	140
2018	Domaine Dureuil-Janthial Rully Pinot Noir France	110
2021	Quilt Napa Valley Cabernet Sauvignon America	149
2017	Sterling 'Vintner's Collection' Cabernet Sauvignon America	59
2015	Ravenswood 'Old Vines' Lodi Zinfandel America	50
2019	Decoy By Duckhorn Sonoma County Red Blend American	95
2017	Paraduxx Napa Valley Red Blend America	160
2018	Château Frank Phélan Saint-Estèphe Bordeaux Blend France	129
2019	Clos de los Siete Valle de Uco Malbec Mendoza	95
2021	Argiano Rosso di Montalcino Sangiovese Italy	75

LEGEND ^D dairy ^G gluten ^{TN} tree nut ^{SF} shellfish ^V vegan ^{VG} vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All pricing is in USD. Exclusive of 18% service charge and 13% GST. Please advise of any food allergies or dietary restrictions.