

Surf & Turf

Steakhouse

APPETISERS

SURF & TURF SHARING BOARD FOR TWO

Balik-style salmon, chermoula king prawns, lightly-smoked port fillet and short rib croquette.
Served with sourdough, rocket and roast garlic butter.

CHICKEN LIVER (GO)

Chicken liver parfait with cherry jam and toasted brioche.

PRAWN COCKTAIL (GF)

A bloody mary shot, baby prawn remoulade wrap and prawns in marie rose sauce.

JUMBO SCALLOPS (GF)

Pan-roasted scallops with celeriac puree and a lemongrass sauce.

SPINACH AND ARTICHOKE DIP (VE)

A vegan alternative to the cheesy classic, made with rich cashew cream and served with pitta chips.

FRENCH ONION SOUP (GO, V)

A flavourful broth, topped with a gruyere crouton.

MAIN COURSES

All our Surf & Turf dishes are served with roasted cherry tomatoes, onion rings
and your choice of sides and sauce.

SURF & TURF - Create your own (GO)

CHOOSE ONE SURF AND ONE TURF TO CREATE YOUR PERFECT COMBINATION.

SURF

GRILLED ATLANTIC SALMON
DRUNKEN PRAWNS
GRILL HALF LOBSTER TAIL

TURF

MEDALLIONED FILLET OF ANGUS BEEF
MAPLE-GLAZED CORN-FED CHICKEN BREAST
HERB-CRUSTED LAMB CUTLET

(V) Vegetarian

(GF) Gluten-free

(GO) Gluten-free option available

(VE) Vegan

(VO) Vegan option available

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your waiter who will advise you of the menu options available to you.

*Public Health Advisory: Consuming **raw or uncooked meats, poultry, seafood, shellfish, or eggs** may increase your risk for foodborne illness, especially if you have certain medical conditions.

Surf & Turf Steakhouse

SIGNATURE STEAKS

Each steak is carefully handpicked and cut in-house before being expertly seared on our 350°C grill. All our 28-day aged steaks are served with a choice of homemade sauces.

PORTERHOUSE - FOR TWO (GO)

An 18oz bone-in steak combining the flavour of sirloin with the tenderness of fillet.

RIBEYE (GO)

A flavour-full and succulent 8oz steak with a rich marbling of fat.

SIRLOIN (GO)

8oz of lean and juicy steak.

TUNA STEAK (GO)

Pepper tuna steak, grilled and served with a lime butter sauce.

FILLET OF CAULIFLOWER (VE, GO)

Roast cauliflower fillet with orange, pomegranate and raisin sauce, served with quinoa cake.

Rare – red, cool centre

Medium-Rare – red, warm centre

Medium – warm, slight pink centre

Medium-Well – warm centre, hint of pink

Well Done – brown throughout

SIDES

Sharing style

LOBSTER MACARONI CHEESE

TRUFFLE MASH (V, GF)

STEAK FRIES (V)

VEGETABLE OF THE DAY (GF, VE)

SAUTÉED MUSHROOMS (V, GF)

GREEN BEANS IN SMOKED TOMATO AND BACON SAUCE (GF)

SAUCES

BÉARNAISE (V)

GREEN PEPPERCORN (GF)

RED WINE (GF)

BUTTER SOFTENED WITH HERBS AND LEMON (GF, V)

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