

The

Tropic

## ON ICE

FRESHLY SHUCKED OYSTERS (each)	5
PRAWN COCKTAIL	26
KINGFISH TARTARE	22

## SMALL PLATES

SEEDED SOURDOUGH	11
PUFFED SPICED BREAD	11
OLIVES	8
SALMON CAVIAR DONUT (each)	9
TARAMASALATA	16
WHITE ANCHOVIES	16
WAGYU BEEF TARTARE	18
GRILLED PEPPERS	16
BURRATA	19
PEACH & GOATS CURD	18
PARMESAN & ZUCCHINI DIP	14
JAMON IBERICO	22
WAGYU BRESAOLA	16
SALAMI PICANTE	14

## PASTAS

OCEAN KING PRAWNS MAFALDA	45
Garlic, chilli, shallots	
SMOKED SALMON CALAMARATA	36
Rocket pesto, pine nuts, red onions	
CAPONATA PENNE	29
Black olives, roast vegetables, capers	

## MAINS

SEARED MARKET FISH	MP
Lemon & chorizo sauce	
EASTERN ROCK LOBSTER	MP
Garlic & herb butter	
GOLD BAND SNAPPER	MP
Lemon & extra virgin olive oil	
OCEAN KING PRAWNS	35
Garlic & herb butter	
ANGUS SIRLOIN	48
Roast mushroom	
FREE RANGE ROASTED CHICKEN	28/52
Brown butter & capers	
DRY AGED RIB EYE (800g)	125
Rolled in black pepper	

## SIDES & SALADS

GREEN ASPARAGUS	12	MOROCCAN COUSCOUS	12
Tomato & citrus dressing		Fresh herbs, dry fruits	
ROAST POTATOES	12	GREEN LEAVES	10
Sour cream & fresh herbs		Herbs, shallots vinegar	
GREEN BEANS	12	HEIRLOOM TOMATOES	18
Toasted almond butter		Curd, green olives, basil	

\*1% surcharge on all cards \*15% surcharge on public holidays