

The

Tropic

## ON ICE

FRESHLY SHUCKED OYSTERS (each)	5
PRAWN COCKTAIL	26
KINGFISH TARTARE	22
CAVIAR OSCIETRA (30g)	210

<b>COLD SEAFOOD PLATTER</b>	<b>140</b>
Spanner crab salad, chilled tiger prawns, scallop ceviche, kingfish tartare, freshly shucked oysters, fresh bread	

## SMALL PLATES

SEEDED SOURDOUGH	11
PUFFED SPICED BREAD	11
OLIVES	8
SALMON CAVIAR DONUT (each)	8
TARAMASALATA	16
WHITE ANCHOVIES	16
BEEF TARTARE	18
BURRATA	19
SWEET PEPPERS	14
GOATS CURD & HONEY	16
ROAST PUMPKIN HUMMUS	14
JAMON IBERICO	24
CLASSICO PICANTE	16
PEPPERCORN SALAMI	14

## PASTAS

OCEAN KING PRAWNS MAFALDA	45
Garlic, chilli, shallots	
SMOKED SALMON CALAMARATA	36
Rocket pesto, pine nuts, red onions	
GUIGUI'S PASTA	29
Green olives, preserved chilli, pine nuts	

## MAINS

SEARED MARKET FISH	MP
Lemon & chorizo sauce	
GOLD BAND SNAPPER	MP
Fresh herbs, lemon & olive oil	
WESTERN ROCK LOBSTER	125
Garlic & herb butter, lemon	
OCEAN KING PRAWNS	35
Garlic & herb butter	
WHOLE RAINBOW TROUT	45
Smoked almond cream, lime	
ANGUS SIRLOIN	52
Roast mushroom	
FREE RANGE ROASTED CHICKEN	35/65
Brown butter & capers	
DRY AGED RIB EYE (800g)	125
Rolled in black pepper	

## SIDES & SALADS

GREEN BEANS	12
Toasted almond butter	
ROAST POTATOES	12
Sour cream & fresh herbs	
CHARRED BROCCOLINI	14
Preserved chilli	
BEETROOT & WATERMELON SALAD	14
Feta, orange & vanilla dressing	
GREEN LEAVES	10
Herbs, shallots vinegar	
TOMATO SALAD	18
Curd, baby cucumber, green olives	

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