

SNACKS & APPETIZERS

Stuffed peppers <i>Feta</i>	4.50	Crispy chicken wings <i>Hot 'n' sour BBQ glaze, blue cheese dip</i>	5.50	Seared beef crudo <i>Arugula, parmesan, truffle mayo</i>	6.50
Olives <i>Chilli, rosemary</i>	3.50	Fire cracker shrimp <i>Tempura fried, sriracha mayo, charred lime</i>	6.50	Loaded nachos <i>Sour cream, avocado, tomato salsa, jalapeno</i>	5.50/9.00
Bread board <i>Sour cream & chive dip</i>	3.50	Smoked salmon and prawn cocktail <i>Crunch salad, cucumber, spicy sauce, charred lime</i>	6.00	Prosciutto crudo & mozzarella <i>Rocket, balsamico, black sesame seeds puff crackers</i>	6.00/9.00
Spicy mix nuts <i>Smoked paprika, honey, cayenne pepper</i>	3.50				

SALADS

Caesar salad <i>Baby gem, Caesar dressing, anchovies, bacon, shaved parmesan, herb croutons</i>	5.50/9.00	Waldorf salad <i>Green apples, red grapes, toasted walnuts, celery, baby gem & lime aioli</i>	6.00/9.50	Cobb salad <i>Baby gem, tomato, avocado, bacon, chicken, bacon, blue cheese & red wine vinaigrette</i>	7.00/12.00
Top your salad...	Add bacon 3.00	Add chicken 4.00	Add garlic & chilli shrimps 6.00	Add half lobster 20.00	

CHARCOAL OVEN

All our beef is selected from Orkney, Scotland, from Aberdeen Angus Holstein cross cattle, dry aged for 28 days for succulence & flavour. All steaks are served with house pickle.

FRESH SEAFOOD

Grilled local lobster

Garlic & lemon butter

Whole 18oz 38.00

Half 20.00

King prawns skewers

Chilli, garlic & lime

14.00

Grilled seabass

Garlic, herbs & lime

12.00

Miso baked salmon

Ginger soy, green onion

13.00

Lobster & Fizz

Half a lobster, fries, truffle dip & glass of fizz

26.00

Baby Back Pork Ribs

10.00

BBQ Baby Chicken

12.00

Flat Iron 8oz

12.00

Rump Cap 9oz

15.00

Rib Eye 10oz

26.00

Fillet 8oz

28.00

T-bone steak 17oz

30.00

DAILY SPECIALS

Monday – Burgers & Beers - 15

Any burger, skinny fries & a house beer or glass of wine

Tuesday – Unlimited Chicken Wings - 15

Unlimited wings for 1½ hours & a house beer or glass of wine

Wednesday – Ribs & Shrimp - 15

Half rack baby ribs, firecracker shrimp, fries & a house beer or glass of wine

Thursday – Steak & Lobster - 28

Half a lobster, 5oz NY strip steak, fries & a house beer or glass of wine

Friday – Supper Club - 35

Starter, main & unlimited bubbles or beer for 1.5 Hours

Weekend Brunch – From 26

Main, dessert & unlimited bubbles or Bloody Marys for 1.5 hours

BURGERS

Cheese burger

¼ pound ground beef patty, lettuce, red onion, house sauce, pickle, spicy relish

10.00

Crispy chicken

Guacamole, lettuce, red onion, sriracha mayo, brioche bun

10.00

Mushroom & halloumi

Guacamole, lettuce, red onion, brioche bun

9.00

Top your burger

Add

Mature cheddar or blue cheese
2.00

Pickled onion rings
2.00

Applewood smoked bacon
3.00

SIDES & SAUCES

Skinny fries	3.50	Grilled asparagus	3.50	Pickled onion rings	3.50	Chimichurri	3.00
Smoked paprika fries	4.00	Purple slaw	3.00	Truffle Mayo	2.00	Roasted red pepper salsa	3.00
Corn on the cob	3.00	Chopped salad	3.00	Garlic & herb butter	2.00	Blue Cheese Sauce	2.50

BRUNCH

Served Monday to Friday from 11am – 2pm

Boston beans

Three beans in a rich tomato sauce, sour cream with chives, served on slice of oregano and black olive focaccia

6.50

Steak and eggs

5oz flat iron steak, two eggs sunny side up and hash browns

12.50

Baked halloumi and Portobello mushrooms

Two eggs sunny side up, smashed avocado and rocket

8.50

Bacon and eggs

Three rashers of Applewood smoked bacon, two sunny side up eggs and hash browns

8.50

Granola

Granola mix, Greek yoghurt, a pot of honey and a dash of forest berry compote

6.50

Smoked salmon

Guacamole, two crispy fried eggs served with a slice of oregano and black olive focaccia

8.50

WINES, CHAMPAGNES, BEERS & SOFT

WHITE WINES

Blanc de Blancs Sec, Cuvée Jean-Paul 2016, Gascogne, France	20	15	5
Principato Pinot Grigio 2016 Italy	23	11.5	5.4
The Listening station Chardonnay 2016, West Australia	25		
False Bay Chenin Blanc 2016, Western Cape, South Africa	30		
Sileni Cellar Selection Sauvignon Blanc 2016, Marlborough, New Zealand	36		

ROSE WINES

Sanvigilio Pinot Grigio Blush 2016, Triveneto, Italy	22	11	5.1
Domaine de Rimauresq Côtes de Provence 2015, Provence, France	39		

RED WINES

Vaucluse Rouge, Cuvée Jean-Paulq 2015, Pays de Vaucluse, France	20		
Les Oliviers Merlot 2016, France	26	13	6.1
Cape Heights Shiraz 2016, North East Valley, South Africa	28		
Nieto Senetiner Malbec 2015, Mendoza, Argentina	35	17.5	8.2
Bodegas Artesa Rioja Reserva 2011, Rioja, Spain	38		

SPARKLING WINES

Le Dolci Colline Prosecco NV, Veneto, Italy	35	6.5	
Ferghettina Franciacorta Rosé Brut 2012, Lombardy, Italy	50		

SOFT

Coke	3.5
Diet Coke	3.5
Fever Tree Lemonade	2.5
Fever-Tree Sicilian Lemonade	2.5
Fever-Tree Soda Water	2.5
Fever-Tree Indian Tonic	2.5
Fever-tree Light Tonic	2.5
Fever-tree Elderflower Tonic	2.5
Fever-Tree Ginger Ale	2.5
Fever-Tree Ginger Beer	2.5
Selection of Jucies	3.25
Red Bull	3.5

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CHAMPAGNES

Moët & Chandon Brut Impérial NV	60	11.5
Veuve Clicquot Yellow Label Brut NV	70	
Moët & Chandon Ice Impérial NV	70	
Ruinart Blanc de Blancs NV	80	
Moët & Chandon Brut Impérial NV (Magnum)	130	
Dom Pérignon 2006	180	
Armand de Brignac Ace of Spades Brut Gold NV	480	

ROSE CHAMPAGNES

Moët & Chandon Rosé Impérial NV	75
Champagne Laurent-Perrier Rosé Brut NV	85
Champagne Laurent Perrier Rosé Brut NV (Magnum)	170

BOTTLED BEERS

Pistonhead	330	4.6%	4.0
Harviestoun Schiehallion	330	4.8%	3.95
Brooklyn Lager	330	5%	4.3
Sierra Nevada	355	5.6%	4.50
Peroni Ambra	330	6%	4.60

DRAFT BEERS

Peron	5.1%	5.80	3.00
Asahi	5%	6.00	3.00
Pilsner	4.4%	4.90	2.5
Kozel	4%	4.90	2.5

CIDERS

Rekorderlig Pear	500	4.5%	5.25
Sweden			
Rekorderlig Wild Berries	500	4%	5.25
Sweden			
Urban Orchard	330	4.5%	3.95
England			