

The

Tropic

**HOUSE SOURDOUGH** Lemon butter **8**

**FRESHLY SHUCKED OYSTERS** Lemon, mignonette (each) **5**

**KINGFISH TARTARE** Citrus dressing, dill oil, finger lime **22**

**CURED TROUT** Preserved lemon yoghurt, tarragon, trout roe **25**

**ANCHOVIES** Butter beans, almond cream, extra virgin olive oil **20**

**FRIED SCHOOL PRAWNS** Lemon, preserved garlic aioli **23**

**BURRATA** Celery juice, extra virgin olive oil **22**

**WATERMELON** Fresh curd, mint, lime **16**

**ROAST BEETROOT** Walnut curd, pink grapefruit, basil **16**

**SOBRASSADA** Pickles, fresh herbs **25**

**WOOD FIRED PIG CALZONE** Preserved vegetables, zucchini, fermented chilli sauce **23**

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**DRY AGED RIB EYE ON THE BONE (800g)** Rolled in black pepper, caramelised butter **120**

**GRILLED LAMB** Coal roast pumpkin, goats curd, onion juice **34**

**ROAST CHICKEN** Purple cabbage, preserved lemon yoghurt, fennel seeds **30**

**OCEAN KING PRAWNS** Dry vermouth butter, shellfish oil, basil **39**

**SEARED MARKET FISH** Tomato pesto, braised witlof, herbs **(Market price)**

**PAPPARDELLE** Vegetable glaze, mushrooms, basil, capers, Pecorino **26**

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**PUMPKIN SALAD** Feta, pomegranate, seeds, spiced hazelnut, honey dressing **22**

**GREEN LEAVES** Fresh herbs, mustard dressing **12**

**GRILLED YELLOW ZUCCHINI** Pecorino, thyme **14**

**HAND PICKED GREEN BEANS** Macadamia, lemon zest **14**

**CRISPY THICK FRIES** Pavilion sauce **10**