

**AVOCA**

# SMALL

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## SIX FRESH OYSTERS WITH YUZU PONZU

Fresh seasonal oysters lightly topped with zesty yuzu and a hint of lemon

\$288

## BEEF SLIDERS

Australian black angus beef patties on soft mini buns topped with mushrooms, chorizo, tangy onion jam, cheese, fresh lettuce, truffle mayonnaise

\$198

## MAC & CHEESE CUBE

Rich cheddar cheese meets macaroni with a hint of korean chilli paste, topped with benito flakes and spring onion

\$158

## FRAGRANT HAMACHI SASHIMI

Thin sliced raw hamachi fish, enhanced with vibrant tomato essence, aromatic asian herbs, topped with tangy finger lime, complemented by a savoury sesame soy sauce

\$198

## SEAFOOD TARTARE TRIO

Raw scallops, prawns and snapper fillet, flavoured with asian pickled onions, chilli oil, herbs, and coconut dressing

\$198

## CHICKEN POP CORN

Deep-fried chicken coated in crunchy corn flakes, served with a spicy sriracha mayo

\$158

## SWEET POTATO FRIES

Thinly cut sweet potato fries topped with black truffle dust and sprinkled with parmigiano reggiano cheese for an indulgent finish

\$98

## FRENCH FRIES

Shoestring fries tossed in bold cajun seasoning

\$98

## CRUNCHY PORK BELLY STRIPS

Marinated pork belly strips seasoned with lemongrass, chilli powder, and lime leaves, served with a tangy tamarind sauce

\$168

## BEEF CHEEK SPRING ROLL

Crispy spring rolls filled with slow-braised beef cheek, served with a flavourful sambal mayonnaise for a savoury spicy kick

\$188

# MEDIUM

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## LOBSTER & CRAB ROLLS

Brioche buns filled with typhoon shelter style succulent lobster and crab meat, fermented black beans and crispy fried garlic

\$328

## PAN SEARED AIR-DRIED THREADFIN FILLET

Pan-seared air-dried threadfin fish, complemented by crispy fried turnip, black garlic and bean dust, and tangy pickles for added texture and contrast

\$298

## LOADED PARMA HAM & MELON

24-month aged parma ham paired with sweet rock melon, creamy yoghurt, fresh mint, drizzled with truffle honey, served alongside toasted sourdough bread

\$218

## CRISPY CHICKEN WAFFLE

Crispy fried Taiwanese three cup marinated chicken thighs paired with a golden basil waffle. Accompanied by cabbage salad, basil powder and sweet soy mayo

\$238

## SPICED GAMBAS AL AJILO

Thai spiced marinated prawns and chorizo cooked in prawn oil with aromatic Thai lemongrass and lime leaves, served with sourdough

\$198

## BUFFALO & HEIRLOOM TOMATO ✓

Whole buffalo cheese and heirloom tomatoes, served with kale and mesclun greens, topped with caramelized mixed nuts, scallions, and drizzled with dried salted plum vinaigrette

\$198

## ZUCCHINI & CELTUCE SPAGHETTI WITH SUMMER HERBS PUREE ✓

Green and yellow zucchini tossed in a light and herbaceous puree, with feta cheese, crispy kale, mixed nuts and apple

\$188

## FISH TACOS

Crispy barramundi fillets in warm tortillas shells with sweet-sour pineapple salsa and fresh lime zest, mixed with shrimp paste mayo

\$198

## CAULIFLOWER SOUP ☑

A creamy cauliflower-based soup, sautéed cauliflower, carrots and caramelised onions, touch of wasabi kelp and crispy garlic bread crumble

\$178

## CURED DUCK CONFIT & PINEAPPLE SALAD

Tender cured duck confit and grilled pineapple, complemented by Asian greens, toasted rice for crunch, aromatic lemongrass, and a tangy nam jim sauce

\$198

# LARGE

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## SEAFOOD TOWER (FOR 2-3 PERSONS)

A luxurious cold seafood platter featuring seasonal oysters, poached Canadian lobster, premium caviar, blue prawn, and daily fish tartare, all complemented by black truffle vinaigrette

\$980

## GRILLED OCTOPUS & CRISPY POTATO WITH ROMESCO SAUCE

Tender grilled octopus served with crispy potato, topped with romesco sauce, accompanied by capsicum salsa, fresh tomatoes, crunchy bread crumbs, and almonds

\$278

## LINGUINE WITH BOSTON LOBSTER

Linguine pasta topped with half a Boston lobster, cherry tomatoes, chilli, fresh parsley, lemon zest, drizzled with a rich shellfish sauce

\$368

## BOOMING SURF & TURF (FOR 2-3 PERSONS)

Grilled juicy striploin carpaccio, whole Boston lobster, octopus and snapper fillet, complemented by sautéed clams with refreshing lemon and white wine sauce, lemon vinaigrette. Served with French fries or green salad

\$980

## ROASTED CAULIFLOWER STEAK WITH CONFIT GARLIC PUREE

A hearty cauliflower steak, roasted to perfection, accompanied by velvety cauliflower purée, a crispy nori and shichimi seasoning

\$238

## NORTHERN THAI SPICED ROASTED YELLOW CHICKEN

Marinated boneless yellow chicken seasoned with Northern Thai spices, served with pickled vegetables, mushroom orzo cooked with chicken fat, grilled broccolini, accompanied by a rich brown chicken jus

\$268

## CIABATTA BEEF PASTRAMI SANDWICH

US beef brisket pastrami layered with pickled veggies, braised onion, fresh rocket salad and gruyere cheese in homemade crushed ciabatta

\$268

## ROASTED LAMB RACK WITH XINJIANG SPICES

Succulent lamb rack seasoned with bold Xinjiang spices, sesame and cumin, served with crushed skin potato, shallots, garlic, and a herb crust, all complemented by a rich lamb jus

\$298

## LINGUINE WITH MAITAKE MUSHROOMS

Linguine pasta served with fragrant Asian maitake and mixed mushroom ragù, preserved mustard greens, fresh Italian parsley, creamy ricotta, and crispy kale for crunch

\$238

## RED PRAWN RISOTTO WITH SHELLFISH SAUCE

Creamy carnaroli risotto with full-bodied seafood sauce, black garlic, cherry tomatoes, and fresh herbs, topped with succulent raw red prawns

\$298

## HAM & CHEESE PLATTER

Exquisite combination of 24-months aged parma ham, bresaola & salami specialita, with chef's selection of cheese, marinated olives, sourdough bread, and a touch of truffle honey

\$328

# SWEET

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## PEARL OF THE ORIENT

Rich valrhona 70% dark chocolate layered with mixed berries and chocolate crumble on a fluffy sponge cake, topped with Chinese Maotai gelato for a luxurious finish

\$128

## APPLE HOJICHA LAVA CAKE

Rich and warm cake with a molten centre infused with roasted hojicha fudge, complemented by sweet apple filling, served with creamy vanilla gelato

\$148

## BAILEY'S CHEESECAKE WITH BAILEY'S PANNA COTTA

Silky cream cheesecake mousse with salted caramel and light vanilla sponge cake, topped with almond crumble

\$118

## ROSELLE HAWTHORN POACHED PEAR

Poached pear topped with roselle hawthorn syrup, vanilla cream, crunchy granola, and a side of hibiscus pear sorbet

\$118