TO START

Seafood Chowder (C)(S) — 45
A delicious bowl of chowder with clams, prawns, salmon, hamour, potato & croutons

Oysters (3 pcs) (C) — 75
Freshly shucked, house vinegar & lemon

Firecracker Prawn Cocktail (C) — 75
Tempura prawns, chilli mayo, shishito pepper & Salicornia

Steak Tartare (R) — 95
Prime beef fillet, smoked BBQ dressing, traditional condiments

Wagyu Beef Carpaccio (R) — 78
Truffle pesto, Parmesan, lemon salt, pickled radish

Spanish Style Garlic Prawns (C)(S) — 75
Red chilli, beef chorizo, parsley, potato crisp & toast

Tuna Tartare (S) — 69
Yellowfin tuna, avocado, quinoa pop, truffle ponzu, crackers and orange gel

Chicken Yakitori — 68
Rocoto chilli-glazed chicken, honey mustard mayo, Teriyaki sauce and cress

Truffle Fried Mac-N-Cheese Arancini — 52
Homemade ketchup, white truffle mayo, Parmesan, cress

Korean Chicken Slider — 75
Crispy panko chicken, gochujang mayo, cider-pickled cucumber, sriracha honey glaze, scallions, and toasted sesame seeds

BBQ Short Rib Bao — 77
Soft steamed bao filled with slow-braised BBQ short ribs, confit garlic aioli, pickled shallot and cucumber salad, kale, and fresh chives

Vitello Tonnato — 75
Slow-cooked veal with tonnato sauce, crispy capers, celery, baby eggplant, red radish, olive oil pearls, red pepper coulis and lamb lettuce

SALADS

Burrata Salad — 75
Slow-cooked puy lentils, heirloom baby tomatoes, tomato & basil jam

Caesar Salad (S) — 55
Baby gem lettuce, bresaola chips, Parmesan, garlic croutons, slow-cooked egg, anchovy Caesar dressing

Add - Chicken breast — 20
Add - Grilled shrimp (C)(S) — 20

Niçoise Salad — 55
Green beans, baby gem lettuce, new potatoes, quail egg, black olives, cherry tomatoes, lemon olive oil

Add - Pepper-crusted tuna (S) — 20
Add - Seared salmon (S) — 20

Roasted Corn & Feta Salad — 58
Mixed greens, kale with roasted corn, pomegranate, feta cheese, crunchy croutons, and honey mustard dressing

BURGERS & HOMEMADE PIE
(Served with Bentley fries)

The Bentley Burger (SS) — 88
Angus beef patty, homemade ketchup, Applewood Cheddar

Wagyu Sliders — 110
3 Wagyu beef sliders , caramelised onion, Gruyère, brioche bun

Chef's Daily Special Pie — 125
Ask your waiter about today's special

(C) Crustacean | (N) Nuts | (S) Seafood |
(R) Raw | (SS) Sesame Seeds | (V) Vegetarian

Please ask your waiter for gluten-free & dairy-free options.

All prices are inclusive of 10% service charge and 5% VAT.

THE MAINS

Angus Beef Short Ribs — 245
Slow-braised short ribs, Paris Mash & glazed carrots

Seared Salmon Fillet — 145
Crushed new potatoes, edamame, lemongrass crema

Roast Lamb Rump — 175
Wilted pak choi, smoked eggplant cream, sumac

Sea Bass Fillet (C)(S) — 155
Saffron potato, prawn & clam velouté

Grilled Giant Prawns (C)(S) — 198
Garlic & chilli jumbo prawns, potato gnocchi, tomato & fennel sauce

Classic Lobster Thermidor or Grilled (C)(S) — 340
Live lobster, steamed broccolini & Paris Mash

Braised Lamb Shank — 158
Roasted baby potatoes, spicy harissa bean cassoulet

Grilled Chicken Breast — 135
Charred broccolini, creamy mushroom sauce

Chicken Schnitzel — 135
Truffle mash, lemon caper sauce, caper berries & fresh greens

Boneless Whole Chicken — 165
Thyme & garlic marinated baby chicken, chargrilled, with roasted baby potatoes, green garlic sauce

Spinach & Ricotta Ravioli — 105
Ricotta & spinach stuffed ravioli, tomato sauce, olive oil, Parmigiano Reggiano

BUTCHER'S BOARD — 430
(Mixed Grill Sharing Platter - Serves 2) (C)(S)

Slow-braised beef back ribs, grass-fed natural fillet, jerk chicken, beef chorizo, meatballs, grilled giant prawns, Paris Mash, Bentley fries, pickles, bread, Served with your choice of 2 sauces

FROM BUTCHER TO GRILL
(Served with Bentley Fries or Paris Mash and mixed greens)

Silver Fern New Zealand Grass-Fed Fillet — 225
200g natural fillet, chargrilled

180 Days Black Angus Striploin — 280
300g, roasted wild mushroom ragout

280 Days Black Angus Rib Eye — 320
300g, café de Paris butter

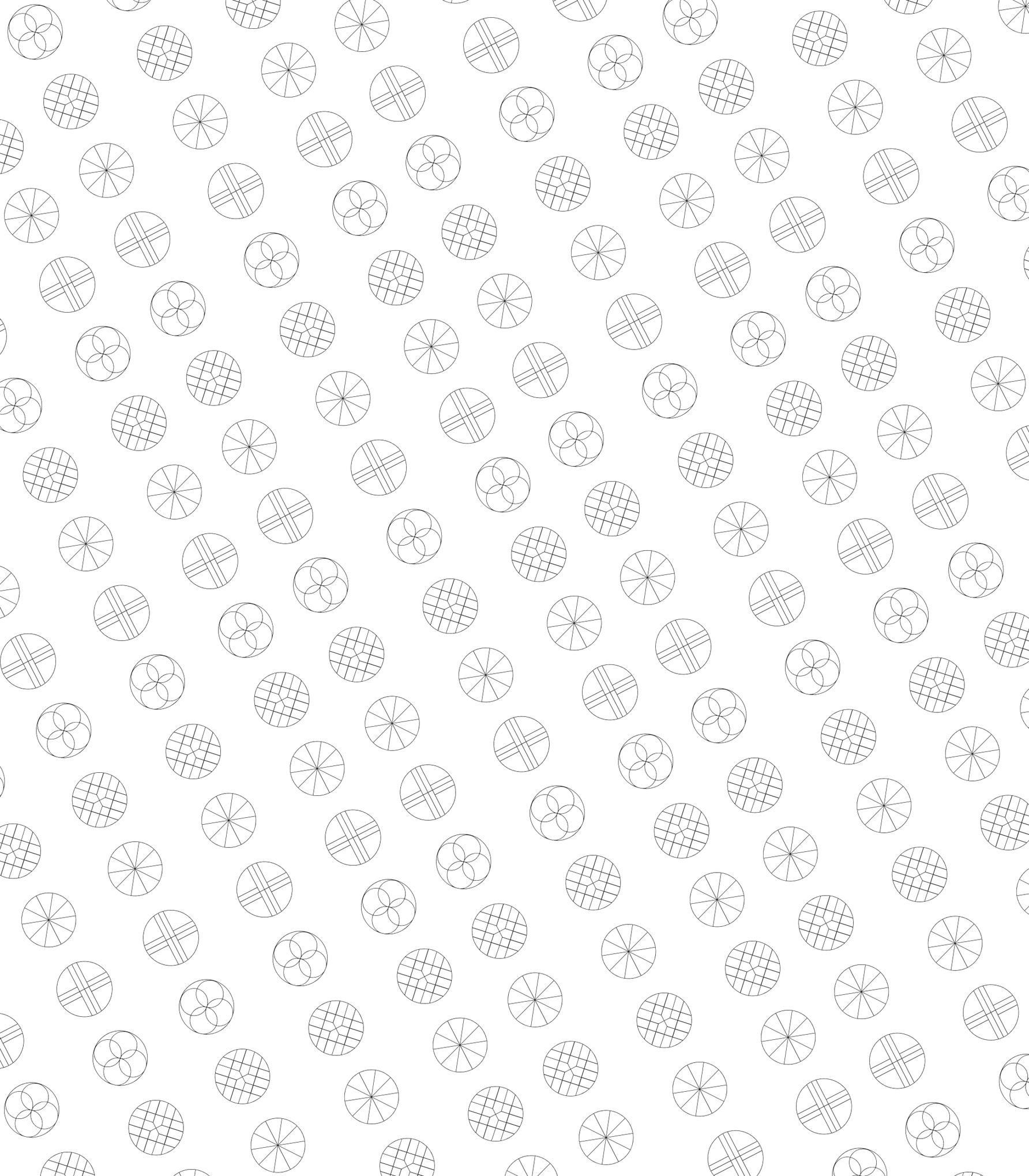
Stockyard Wagyu Flat Iron Steak — 325
300g, flame-grilled, with parsnip purée

American Angus Grain-Fed Ribeye — 280
300g, sautéed mixed mushrooms

Stockyard Australian 250 Day Grain-Fed Fillet — 335
2x 100g, fried egg, truffle butter, asparagus

New Zealand Beef Back Ribs — 220
700g, braised & grilled, grass-fed

Westholme Wagyu Ribeye 300g — 380
Westholme premium marbled beef producers flame-grilled to your liking, served with asparagus

SIDES & SAUCES

Peppercorn sauce — 20
Béarnaise sauce — 20
Mushroom café au lait — 25
Black truffle butter — 20
Bentley fries, Parmesan, herb & truffle oil — 35
Paris Mash — 35
Steamed broccolini — 35
Sautéed mixed mushrooms — 35
Grilled asparagus — 35
Mac-N-Cheese — 35
Green salad — 35