

**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

## SEAFOOD TARTARE TRIO

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

198

## SMOKED PORK BELLY STRIPS

Flavourful smoked pork belly strips, prepared in an Taiwanese aboriginal style, accompanying with crispy wonton sheets and house made pickles

168

## BEEF SLIDERS

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

198

## CHICKEN POP CORN

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

158

## 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

## KIMCHI ARANCINI

Deep fried Korean kimchi flavoured arancini, stuffed with gruyere cheese, serve with garlic aioli and shaved padano cheese

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

## 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

## FRENCH FRIES ✓

Shoestring fries tossed in bold cajun seasoning

98

# 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

## 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

## SAUTÉED CLAMS

Freshly sautéed clams with dry white wine, accented with fragrant, Thai basil and bird's eye chili, finished with a bold splash of Chua Hah Seng Thai chili paste

268

# 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