

Starters

Tomato Garden	burrata, heirloom tomato, cherry tomato, tomato mousse, purple basil, balsamic reduction	\$ 28 v
Wagyu Beef Tataki	wakame, angel hair radish, chives, pickled ginger, toasted sesame seed, mirin dressing	\$ 48
Wild Rocket Salad	grilled asparagus, fennel, cherry tomato, olives, eggplant, peppers, shaved parmesan	\$ 28 v
Maldivian Octopus Carpaccio	mustard cress, onion ring, shaved fennel, cherry tomato, octopus vinaigrette	\$ 32
Fine De Claire Oyster	<ul style="list-style-type: none"> · au natural with Tahitian lime · raspberry vinegar and shallot · wakame, chives and mirin 	3 for \$ 38
Carnaroli Risotto	morel mushroom, escalope foie gras, elephant garlic chip, arugula	\$ 48 a
Butter Poached Lobster Medallion	green peas ragout, vanilla bean-saffron sabayon, salmon caviar	\$ 52
Two Ways Magret Duck Salad	barbequed duck breast, shredded confit leg, sugar snap, frilly endive, beetroot vinaigrette	\$ 38
Seared Canadian Scallop	celeriac mousseline, shaved asparagus, orange lobster butter	\$ 48
Lobster Velouté	slow cooked lobster meat, crab meat crumble, dill crème	\$ 42
Mushroom Cassoulet	garlic crouton, basil foam, micro herb	\$ 28 v
Artichoke Soup	poached shellfish: prawn, scallop, mussel, clams, fennel, dill crème	\$ 40

From The Land

New Zealand Herb Crusted Lamb Loin \$ 86a
tomato rocket salad, pumpkin purée, confit shallot lamb jus

Kurobuta Pork Chop \$ 82p
garlic lemon thyme marinated, barbequed Nashi pear, poached baby bok choy, five spices, apple sauce

Poultry & Meat
Corn-fed chicken breast \$ 62
Baby cornish hen \$ 68
Magret duck breast \$ 72
Lamb rack \$ 82

Australian Black Angus Beef
Tenderloin 220g \$ 89
Striploin 250g \$ 84
Rib Fillet 250g \$ 84
T-bone 350g \$ 82

Tajima “Full Blood Wagyu” Beef MB8+
Striploin 250g \$ 125
Tenderloin 220g \$ 134

Chef’s notes on Wagyu and Tajima beef: Wagyu is described as the highest quality beef in the world, and is renowned for its distinctive marbling and flavour. Wagyu beef also contains a higher percentage of omega 3 and omega 6, and its increased marbling enhances the ratio of healthier mono-saturated fats compared to regular beef. Tajima is the most famous of all the Wagyu bloodlines, originating from the Hyogo prefecture in Japan. They are generally smaller framed with slower growth rate but produce excellent eating quality meat with a large eye muscle and superior marbling.

Choice of Sauces:

Flambé green pepper
Harissa
Tomato béarnaise
Creamy forest mushroom
Chimichurri

Choice of Accoutrements:

Roasted kipfler potato
Pommes purée with truffle oil
Garlic fried rice
Broccoli and almonds
Sautéed mixed mushroom
Wild rocket and pecorino salad
French fries

From The Sea

Grilled Reef Octopus pumpkin purée, arugula, shaved fennel, onion salad	\$ 52
Giant Estuary Prawn sautéed garlic, chilli flakes, extra virgin coconut or olive oil, roasted pan bread	\$ 82
Seafood Paella king prawn, mussel, clam, scallop, crab meat, saffron, bottarga	\$ 96a
Fresh Fish Local, line caught reef fish fillet	
Maldivian yellow fin tuna	\$ 48
Salmon steak	\$ 52
Whole grilled sea bass	\$ 74

Choice of Sauces:

Lemon beurre blanc
Harissa
Tomato béarnaise
Teriyaki
Chimichurri

Choice of Accoutrements:

Roasted kipfler potato
Pommes purée with truffle oil
Garlic fried rice
Steamed vegetables
Sautéed mixed mushrooms
Wild rocket and pecorino salad
Chef's salad

Vegetarian

Gnocchi Alla Romana broccoli, asparagus, cherry tomato casserole, truffle vinaigrette	\$ 54
Forest Mushroom Risotto mushroom duxelles, shaved aged parmesan, purple basil	\$ 56
Grilled Miso Tofu shimeji mushroom sauce, sautéed green vegetables, garlic rice	\$ 48

Shoreline Signature

Japanese Black Hair Wagyu Beef | for two

Striploin 350g
Rib Eye 350g

\$ 356
\$ 354

served with steamed vegetables, roasted kipfler potato, creamy forest mushroom and teriyaki sauce

Carabineros Prawn

chargrill Spanish prawn, celeriac purée, chef salad, roasted kipfler potatoes

\$ 138

Duo of Grilled Beef and Lobster

half grill coral lobster, wagyu beef tenderloin MB8+, vine tomato confit, pommes purée with truffle oil, broccolini with almond, saffron butter sauce, herbs jus

\$ 148

Maldivian Coral Lobster

minimum size 600 g
As you prefer: grilled, steamed or thermidor

\$ 25 per 100g

served with steamed vegetables, garlic fried rice, lemon butter sauce and garlic aioli

Sea | for two

Wild rocket salad

\$ 296

Coral lobster, King tiger prawns, Baby octopus, Maldivian yellow fin tuna, Reef fish fillets, Calamari scored

served with steamed vegetables, garlic fried rice and lemon beurre blanc, tomato béarnaise.

Crustacean | for two

Octopus carpaccio

\$ 338

Maldivian coral lobster, King tiger prawns, Slipper lobster, Alaskan king crab, Canadian scallop, Green mussel

served with wild rocket and pecorino salad, pommes purée with truffle oil and lemon beurre blanc, tomato béarnaise.