

PREMIUM GRADED ROCK OYSTERS

Fresh lemon, aged mirin & finger lime mignonette

1/2 dozen | 44 dozen | 88

add oscietra caviar | 8 each

CAVIAR BUMP & VODKA

Oscietra caviar (5g), nitro belvedere vodka shot | 45

Full caviar service available upon request

SNACKS

WARM MARINATED GREEN OLIVES	14
SPICED HONEY ROASTED NUTS	14
EDAMAME, KOMBU SALT, TOGARASHI	16
WHIPPED PERSIAN FETA, TRUFFLE HONEY, CHARCOAL GRISSINI	16
SWEET POTATO FRIES, SRIRACHA MAYO	16
ORGANIC HUMMUS, GARLIC ROTI, CHILLI OIL	18
DUCK LIVER PÂTÉ, DATE JAM, SOURDOUGH	22
ORTIZ ANCHOVY CROSTINI	26

TAPAS STANDS

Designed to be enjoyed by 2 - 4 guests

O BAR SIGNATURE TAPAS STAND	90
<i>Selection of housemade breads & dips, kingfish crudo, burrata cheese, steak tartare</i>	
CHARCUTERIE & CHEESE STAND	98
<i>Served with blood plum & sour cherry jam, smoked chicken fat brioche</i>	
TASTE OF THE SEA SHARING STAND	160
<i>East 33 rock oysters (4), kingfish crudo, spanner crab, king prawns, grilled scallops, salmon caviar & fresh bread</i>	
O BAR SIGNATURE DESSERT STAND	65
<i>Selection of signature nitro desserts, ice creams & sorbets</i>	

SWEETS & CHEESE

BURNT WHITE CHOCOLATE ICE CREAM	18
<i>Salted carrot toffee, carrot cake biscotti, cream cheese frosting</i>	
VALRHONA CHOCOLATE TART	26
<i>Salted honeycomb caramel, hazelnut butter pastry</i>	
PREMIUM CHEESE PLATE	65
<i>Selection of five ripe cheeses, housemade chutneys, jams & crisp breads</i>	
HAND-MADE PETIT FOUR PLATE	20
<i>70% Andoa Noir & dulce de leche, 40% jivara golden honeycomb rocks</i>	

SMALL PLATES

HIRAMASA KINGFISH CRUDO	36
<i>Citrus soy dressing, charred cucumber, coriander</i>	
SMOKY SWEETCORN FALAFEL	26
<i>Labneh, crushed mint, pistachio za'atar</i>	
GRASS-FED STEAK TARTARE	34
<i>Soy shiitakes, capers, cured egg yolk, grilled sourdough</i>	
BURRATA CHEESE	28
<i>Grilled tomato bread, marinated sweet peppers & basil</i>	
SALT & PEPPER SQUID	32
<i>Sansho chilli, lime aioli</i>	
SPICY SALMON FISHCAKES	34
<i>Cabbage slaw, kimchi mayo</i>	
XO DUCK SPRING ROLLS	32
<i>Royal soy & plum dip</i>	

LARGE PLATES

WAGYU CHEESEBURGER	38
<i>American mustard, pickles, jack cheese & fries</i>	
CASARECCE PASTA 'CACIO E PEPE'	38
<i>Reggiano, pecorino, stracciatella, butter & black pepper</i>	
<i>Add smoked speck 10</i>	
BUTTERMILK FRIED CHICKEN	36
<i>Grilled roti bread, lettuce, pickled chillis, garlic mayo</i>	
BAKED MISO COD FILLET	48
<i>Miso marmalade, blackened sweetcorn, lime, basil</i>	
MINUTE STEAK	48
<i>Grass-fed rump, chimichurri, confit garlic & pink pepper butter, fries</i>	
ROCK LOBSTER RAVIOLI	68
<i>Flaked crab, wilted greens, saffron & tomato broth</i>	
<i>Add Oscietra caviar 25</i>	

SIDES

LIVING LETTUCE	18
<i>Salad cream, salted baby cucumber, bread crust crumbs</i>	
GARLIC POTATOES	18
<i>Twice cooked kipflers, rosemary salt, french butter</i>	
SHOESTRING FRIES	18
<i>Truffle cheese, truffle hot sauce</i>	

*Please notify staff of any allergies you may have.**A 10% staff gratuity will be added to the final bill (Monday - Saturday). A 15% surcharge applies on Sunday and public holidays. All card transactions incur a 1% surcharge.*