



CHRISTOPHER'S

Available Tuesday – Friday, 11am – 4pm

NIBBLES

Warm bread (v) Sea-salted butter	6
Kalamata & nocellara olives (vg)	4
Padrón peppers (v)	9
Popcorn shrimp, chilli mayo	14

TACOS

Jerk-spiced shredded chicken Red cabbage slaw, smashed avocado, sweet potato crisps, crème fraîche	18
BBQ wagyu beef Mixed peppers, chipotle chilli, truffle mayo	22
Spicy shrimp Mango & lettuce slaw, peppers, chilli mayo	19
Beetroot & broccoli (vg) Harissa coconut cream, black bean salsa, sweet potato & chickpea tortilla, coriander cress	16

STARTERS

Burrata (v) Balsamic tomatoes, black olive caramel, sea salt	15
Caesar salad (add chargrilled chicken)	15 (+6)
Warm prawns Lemon juice, olive oil	19
Tuna tartare Avocado, wasabi mayo	18
Grilled asparagus Poached egg, arugula, pecorino, shaved truffle	17
Santa Fe salad (vg) Avocado, black beans, tomato, corn, cilantro & lime dressing (add chargrilled chicken)	16 (+6)
Lobster bisque Lobster dumplings	19
Maryland crab cake Harissa aioli, arugula, tomato jam	23

MAINS

Wagyu burger Lettuce, tomato, mayo, caramelised onions, dill pickle, monterey jack cheese	26
Blackened salmon Jambalaya risotto	28
Roasted chicken breast Leek puree, asparagus, king oyster mushrooms, truffle cream sauce	28
Seared wild bass Olive oil & thyme jersey royals, lemon, caper & parsley oil	32
Berberie-marinated lamb chops Cumin-spiced lamb shoulder, pomegranate yoghurt, mango jam	38
Tofu, sweet potato & coconut curry Red rice (vg)	18
Lobster mac 'n' cheese	36.5
Grilled lobster (Half / Whole) Garlic butter	Market price
C's pink sauce rigatoni Parmigiano reggiano (add shrimps)	19 (+8)

STEAKS

Served with your choice of Béarnaise, Chimichurri, Peppercorn or Blue Cheese Sauce

Rib-Eye USDA Prime (170g)	38
USDA Prime (230g)	49
Sirloin Australian (230g)	36
Scottish (285g)	38
Fillet Scottish (230g)	46
USDA Prime (170g)	55
Japanese Wagyu (A5) (please advise your desired weight up to 240g, min 60g required)	22 per 30g
Add half grilled lobster	Market price

WEEKDAY BRUNCH

(11AM – 4PM)

Avocado & tomato sourdough toast (v) Feta crumble, chilli, lime, flaxseeds	15
Truffle scrambled eggs Sourdough toast	24
Egg Maryland Crab cake, poached egg, spinach, hollandaise sauce	26
Buttermilk fried chicken sandwich (available grilled) chilli mayo, arugula, tomato, brioche bun	19
Buttermilk pancakes Berries, maple syrup, coconut yoghurt	16
Brioche French toast Caramelised peaches, vanilla mascarpone, maple syrup	16.5
Chocolate brioche French toast (Milk or dark), vanilla ice cream, chocolate sauce	18

SIDES

Fries, Sweet potato fries, Monterey cheddar mash, Tobacco onion rings, Chilli almond broccoli, Honey-roasted carrots	6
Creamed / Steamed spinach	7
Parmesan truffle fries	8.5

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including peanuts.