



LAUXES
LOUNGE BAR & RESTAURANT

Oysters

NATURAL	with a Champagne vinaigrette	18.	32.
SASHIMI	natural + wasabi + ginger + soy sauce	20.	34.
WAKAME	wakame seaweed with sesame & wasabi vinaigrette	20.	34.
PONSU	japanese ponzu sauce with shredded radish	20.	34.
TEMPURA	tempura style with a wasabi aioli	21.	36.
MORNAY	grilled in a delicious mornay sauce	21.	36.
KILPATRICK	presented traditionally	21.	36.
BLOODY MARY	spicy bloody mary saki shooters	22.	38
DE LAUXES	submerged in a Champagne shooter laced w/ caviar	24.	38

Breads & Starters

EDA MAME	steamed Soya Beans lightly sprinkled with sea salt	8.
TURKISH	warmed Turkish bread + EVO + chefs selected dips	16.
BRUSHETTA	served traditional tomato salsa + EVO	12.
BRUSHETTA	garlic tiger prawn grilled with parmesan cheese	18.
TOMATO PLATE	freshly sliced tomatoes + bocconcinni + basil + olive oil	16.

Entrees

SASHIMI	assorted fresh seafood + ginger + wasabi + soy	26.
SCALLOPS/BUG	seared Hokkaido scallops + grilled Morton bay bug	25.
SQUID	szechuan style. lightly battered + thai nahn jim sauce	24
CHILLI PRAWNS	tempura prawns tossed in a mild chilli mayo + cilantro	22.
BEEF TATAKI	seared beef + chilled soba noodles + peanut sesame sauce	23.
PORK BELLY	confit pork belly + parsnip puree + apple paste & cognac jus	23.

Please advise your waiter of any special dietary requirements All prices include GST.
One Check per table. 15% surcharge on Public Holidays. Please smoke in the Park.