

St Tropez

ALL YOU CAN EAT

BUFFET & À LA CARTE SELECTION FROM OUR BEST KITCHENS

NYD

ASIAN CORNER

PORK SPARE RIBS

caramelised in tamarind glaze, served w pickled daikon & cucumber topped w fresh greens, garlic, red chilli & coconut

CRYING TIGER BEEF | GF

grilled & sliced ribeye (medium rare) served w fresh herbs, lettuce cups & nam jim dressing

STICKY PORK BELLY

fragrant caramelised pork belly w black vinegar caramel served w som tum salad

KUNG PAO CHICKEN

boneless chicken thigh, cooked w cashew, capsicum & leek in kung pao sauce

CHINESE BRAISED BEEF

braised Australian beef in Chinese master stock served on creamy potato w baby carrots, baby bok choy, chilli vinegar & spring onion

CRISPY EGGPLANT | V

lightly battered eggplant fries w sake & black vinegar sauce

TOFU & TOPPOKI PAD SIEW | V

steamed rice cakes, fresh tofu, kailan, garlic & onions stir fried in soy sauce

VEGETABLE YELLOW CURRY | GF V

carrots, potatoes, green beans, pumpkin & tofu, cooked in coconut curry topped w fresh greens, garlic, red chilli & coconut

DIM SUM

PORK & PRAWN SHUMAI - 3 pcs

steamed dim sum w pork & prawn filling

DUCK & SHIITAKE SPRING ROLLS - 3 pcs

fried dim sum w duck & mushroom filling

POT STICKERS TOFU - 5 pcs | V

pan seared dim sum w tofu, spinach & noodle filling

SUSHI ROLLS

PRAWN TEMPURA - 4 pcs

prawn, tobiko, spicy mayonnaise & tempura flakes

PHILADELPHIA - 4 pcs

fresh salmon, cream cheese, tobiko & avocado

SPICY TUNA - 4 pcs

yellowfin tuna, cucumber, scallion, teriyaki, spicy mayo & spicy sauce

VEGAN DRAGON - 4 pcs | V

baked eggplant, tempura, sweet potato, cucumber, topped with grilled eggplant, avocado, sesame seeds, miso mayo & teriyaki sauce

CURRIES & NAANS

rice & naan are not included

FISH GREEN CURRY | GF

barramundi Thai green curry, baby corn, green beans & cauliflower finished w fresh Thai basil

GOAN FISH CURRY

snapper fillet served in a tomato & coconut spicy gravy traditional from Goa, topped w fresh coriander & lime

CHICKEN MASSAMAN | GF

slowly cooked chicken thigh in fragrant curry sauce w potatoes, pumpkin, shallots & peanuts

THAI PRAWN CURRY

slowly cooked Thai-influenced red curry w 5 prawns, cauliflower, baby corn & green beans

TIKKA PANEER MASALA | GF

house-made paneer cheese in a turmeric, tomato & onion sauce, topped w fresh coriander & lemon wedge

ROGAN JOSH | GF S

Kashmiri aromatic braised lamb in rich spiced fragrant sauce

BEEF VINDALOO | GF

braised Wagyu beef brisket slow cooked in a spicy & aromatic sauce

BUTTER CHICKEN (CHICKEN MAKHANI) | GF

chicken thigh slow cooked in a rich tomato & cashew sauce w a drizzle of cream & fresh coriander

NAAN | VGr

traditional roti w butter, cooked in tandoor

GARLIC NAAN | VGr

traditional roti w garlic & herb melted butter, cooked in tandoor

CHEESE NAAN

traditional roti w melted cheese & butter, cooked in tandoor

CHEESE GARLIC NAAN

traditional roti w melted cheese, garlic & butter, cooked in tandoor

BEEF RENDANG | GF

Indonesian classic prepared w Australian beef, slowly braised in coconut milk, our mix of spices & roots, served w sambal hijau

WOOD FIRED PIZZA (28CM)

MARGHERITA

tomato sauce, mozzarella & fresh bocconcini

LEBANESE | V

baba ganoush, za'atar, fresh tomato, Kalamata olives, mint, spicy oil

ALASKAN KING CRAB | +75 per serving

prawn bisque base, Alaskan king crab leg, mozzarella, stracciatella, garlic, parsley, dill, olive oil & fresh lemon

5 FORMAGGI

cream base, mozzarella, Emmental, Grana Padano, goat cheese & gorgonzola

BURRATA | S

a whole fresh burrata on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts

CRUDO E BURRATA

a whole fresh burrata & prosciutto on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts

BEEF PEPPERONI

tomato sauce, mozzarella, beef pepperoni & chilli oil

DIAVOLA

tomato base, mozzarella, chorizo picante & spicy oil

COTTO E FUNGHI

tomato base, mozzarella, chiffonade ham, sliced button mushrooms, Kalamata olives, oregano, finished w parmesan & cracked black pepper

SALSICCIA DI POLLO

tomato base, mozzarella, house chicken sausage, confit celery, caramelized onion, oregano, roasted paprika, finished w chilli flakes & celery leaves

CARBONARA

cream & egg base, mozzarella, minced bacon, shaved white onion, finished w sour cream

SALMONE

salsa rosa base, mozzarella, house-smoked salmon, roasted cauliflower, red onion, shredded zucchini, dill pesto, parmesan, capers, preserved lemon, finished w stracciatella, dill, watercress & olive oil

GARLIC PRAWN

olive oil & fresh garlic base, mozzarella cheese, sautéed king prawns, slow roasted cherry tomatoes, oregano, chives, dill, parsley & chilli flakes

CALZINO PIZZA

half pizza-half calzone, calzone side stuffed w bacon, egg, sour cream, mozzarella & onion, other side is a classic Margherita w a base of tomato sauce, mozzarella and basil

GREEN REBEL PEPPERONI & CHEESE | V

Green Rebel spicy sausage, vegan mozzarella cheese, tomato sauce & chilli oil

TURKISH | V

Green Rebel spicy minced, spread on our pizza dough, topped w fresh coriander, parsley, lemon zest, chilli, green capsicum & served w lemon wedges

BUNS & WRAPS

served with hand-cut fries

VIP BURGER | S

one or two beef patties, mac sauce, cheese, pickles, onions & lettuce on a sesame seed bun

FRIED CHICKEN BURGER

crispy chicken thigh, double cheese, pickles, mayo & lettuce

SMOKED SALMON & EGGPLANT RELISH WRAP

house smoked salmon, eggplant relish, whipped cream cheese, tomato, daikon, capers, cucumber, romaine lettuce & dill

GRILLED TUNA BUN

seared tuna, cherry tomatoes, baby potato, green beans, Kalamata olives, quail egg, lettuce, shallots & red wine dressing

FALAFEL WRAP | GF V

herb-infused chickpea fritters, lemon tahini, tabouli, cashew hummus, shaved lettuce & garlic sauce

LOUISIANA PRAWN ROLL | S

poached king prawns tossed w a bloody Mary mayonnaise, stuffed into a soft milk bread loaf w fennel remoulade, shaved lettuce, pickles, herbs & spices

SIDES

ROASTED VEGETABLES | GF V

ROASTED BABY SPINACH | GF V

HAND-CUT FRIES | GF V

CREAMY POTATO | GF

POTATO GRATIN | GF

CREAMY POLENTA | GF

STEAMED RICE | GF V

CAULIFLOWER GRATIN | GF

GRILLED BABY ROMAINE | GF

CAPSICUM CAPONATA | GF V

NIÇOISE SALAD | GF

MIXED LEAVES | GF V

POLENTA CHIPS | GF

CAULIFLOWER PURÉE | GF

GF GLUTEN-FREE S ST TROPEZ SIGNATURE
V VEGAN VR VEGAN ON REQUEST

Menu not available for takeaway

BUFFET SELECTION

CHEESE

*Brie • Roquefort Papillon Noir
Comté Bande Verte
fresh goat cheese*

FROM THE SEA

*Louisiana butter king prawns
house-smoked salmon • snapper rillettes • chargrilled octopus
grilled marinated squid • chilled king prawns*

COLD CUTS

*prosciutto
cooked ham • lonzino
coppa • chicken liver pâté*

MIXED OLIVES | **V** **GF**

Kalamata & Sicilian varieties, warmed & marinated

ROASTED MIXED NUTS | **GF**

local roasted nuts, tossed in a house-blended spice mixture

HOUSE PICKLES | **V** **GF**

assortment of pickled organic vegetables & seeds

BREAD SELECTION

baked daily

AL FRESCO FAVOURITES

CAVIAR OSCIÈTRE “KAVIARI” 20 G

+1,450 per serving

served on ice w warm blinis, sour cream, red onions & chives

TUNA CRUDO | **GF**

raw tuna slices, topped w pomelo, green olives, cherry tomatoes, shallots, mint, parsley & olive oil

SCALLOPS | **GF**

3 seared scallops, served on refreshing mango coulis, creamy celery purée, w a touch of truffle oil

KING PRAWN CARPACCIO

King prawns cooked in lime juice served w shallots, garlic & shrimp paste “sambal embe”, topped w peanuts, cashews, watercress, radish & beetroot

BEEF TARTARE | **GF** **S**

knife-cut Australian tenderloin prepared & tossed w traditional tartare condiments, olive oil, egg yolk & crostini

BEEF CARPACCIO | **GF**

Australian tenderloin, seasoned w rendang oil, topped w roasted oyster mushrooms, chilli, shallots, parmesan & bread crisps

BONE MARROW

roasted on the bone, served w snow pea sprout salad, crostini & grated parmesan

BEET ‘N’ GOAT CHEESE

whipped white honeyed goat cheese w heirloom beetroot radish, wafers & baby herbs

FLAMED BURRATA

fresh cow’s milk burrata, torched w soy & honey glaze, artichoke, marinated zucchini, paprika emulsion & toasted sourdough

WATERMELON SALAD | **V** **GF**

watermelon, cucumber, red onion, capsicum, feta cheese, romaine lettuce, parsley, mint & oregano

CAESAR SALAD | **GF**

romaine lettuce, half mollet egg, bacon, pangrattato, capers, parmesan & Caesar dressing

FALAFEL | **V** **GF**

flash-fried chickpea falafel, garlic sauce, mint & coriander

CHARGRILLED SQUID | **GF**

chargrilled local caught squid w mint, garlic & candlenut crumble, garlic sauce, chilli & black pepper

FISH RILLETTES

fresh herbs, spring onion, shallot, mustard, sour cream, tomato, capsicum, pink peppercorn, toasted sourdough & microherb salad

COQ AU VIN

free-range chicken, slow cooked in red wine sauce, bacon & roasted mushrooms served w creamy mashed potato

ROASTED PORK BELLY | **S**

daily roasted and rolled pork belly, stuffed w nduja served w cauliflower purée, baby spinach & red wine jus

TUNA STEAK | **GF** **S**

seared yellowfin tuna, served w creamy root vegetables & olive oil

SNAPPER FILLET | **GF**

creamy polenta, capsicum caponata, chorizo & asparagus, served w citrus dressing

GRILLED OCTOPUS | **GF**

pumpkin butter w chives & shallots, spicy grilled baby romaine, served w capers, dried cherry tomatoes, Kalamata olives, vinaigrette & lemon

OSSO BUCO | **GF**

slow cooked veal shank w carrots, mushrooms & cherry tomatoes

MUSSELS MARINIÈRE | **S**

sautéed fresh black mussels w white wine sauce & fresh herbs, served w thick-cut sourdough

COBBLER FILLET

river cobbler, served on taro purée w fresh curry leaves butter, topped w taro chips & lemon wedge

RIBEYE | **GF**

325 g prime ribeye, served w Cognac black pepper sauce

+350 per serving

RISOTTO E PASTA

all our pasta is homemade

RISOTTO AI FUNGHI | **GF**

assorted mushrooms, parmesan cheese & truffle oil, topped w balsamic-seared king oyster mushrooms, button mushrooms, shimeji mushrooms & micro basil

RISOTTO AI CALAMARI | **GF**

risotto cooked in prawn stock, topped w freshly grilled squid & parmesan cheese

TORTELLONI CON RICOTTA

soft-centered egg yolk tortelloni & burnt butter, cashew, ricotta tortelloni, served w sautéed pumpkin, dried orange, sage butter sauce & rucola

SPAGHETTI SHIMEJI, MISO & CHILLI | **V**

vegan spaghetti, roasted shimejis, tossed in our miso, chilli, garlic sauce, finished w cashew nuts, fresh coriander & a squeeze of lime

SPAGHETTI ALLO SCOGLIO | **S**

sautéed local fresh seafood of prawns, calamari & mussels w light olive oil, garlic, chilli & tomato sauce, finished w fresh herbs & black pepper

SPAGHETTI ALLA CARBONARA

an authentic carbonara w sautéed speck & pancetta, cream, parmesan & egg yolk tossed w house spaghetti

FETTUCCINE AL RAGÙ DI MANZO

slow cooked traditional beef sauce, simmered w fresh tomato, basil & olive oil, finished w herbs & parmesan

GNOCCHI AL FRESCO | **S**

warm sweet potato gnocchi, tossed in freshly crushed beef tomato, roasted capsicum, bocconcini, parmesan, cashew nuts & artichoke dressing

GREEN REBEL BOLOGNESE | **V**

Green Rebel minced Bolognese, tossed in house spaghetti, finished w vegan parmesan

GREEN REBEL CARBONARA | **V** **S**

sautéed Green Rebel “chicken”, cooked in white wine & cashew cream sauce, finished w vegan parmesan

OYSTERS

OYSTERS CLASSIC

6 locally sourced fresh oysters, served w lemon, red wine vinegar, shallots & soy sauce w rice vinegar

OYSTERS KILPATRICK

6 locally sourced fresh oysters, baked w thinly sliced bacon & homemade barbecue sauce, topped w breadcrumbs

OYSTERS ROCKEFELLER

6 locally sourced fresh oysters, gratinated w spinach béchamel & cheese, topped w parmesan crisps

DESSERTS

LEMON TART | **GF** **S**

classic zesty lemon meringue pie w a crumble of raisins, almond biscotti & mint, served w passionfruit sorbet

TIRAMISU | **S**

mascarpone, lady fingers, espresso, coffee liquor, Amaretto & cocoa powder

PANNA COTTA | **V** **S**

passionfruit gel, granola wafer, toasted coconut, mint, basil & lemon

STRAWBERRY MELBA

handpicked strawberries, Chantilly cream, vanilla gelato, tuile & raspberry sauce

SAFFRON CRÈME BRÛLÉE

imported saffron & vanilla-infused crème brûlée w pistachio nut & homemade almond biscotti

VANILLA & NUTELLA TORPEDO

Nutella & vanilla custard stuffed sourdough pastry served w roasted almonds, strawberry salsa & sugar dust

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