

## APPETIZERS

### RAW

#### MED SEAFOOD PLATTER

Maritime lobster, king crab, colossal shrimp, dozen oysters, scallop ceviche hamachi & salmon sashimi, sesame tuna

295

#### OYSTERS

East & West Coast premium seasonal oysters

half dozen 28 | dozen 48

#### COLOSSAL SHRIMP COCKTAIL

classic cocktail sauce, Marie Rose sauce, lemon

36

#### ALASKAN KING CRAB

lemon garlic emulsion, drawn butter, Med salt

11/oz

TARAMOSALATA - salt-cured whipped roe, potato, lemon, virgin olive oil 17

MELITZANOSALATA - grilled eggplant, hunt giaourti, mint & tomato ginger compote 18

SARDINHAS - grilled Portuguese sardines, lemon, tomatoes, onions, flaked sea salt 18

KALAMARI SKARAS - char-grilled squid, tomato, Santorini capers, chili, lemon oregano emulsion 19

HALLOUMI SALAD - Cyprian cheese, princess greens, puffed quinoa, pomegranate, almonds 24

TOMATO & FETA SALAD - heirloom tomatoes, cucumber, caper berries, red onion, feta 24

UMBRIAN INSALATA - Mediterranean salad of clementine, kiwi, pomegranate, baby arugula 25

PROSCUITTO & MELONE - Italian ham, melon, mint, cucumber, sweet peas, mozzarella 26

MUSSELS PROVENCAL - steamed in sauvignon blanc, shallots, garlic, fine olive oil 28

OKTAPODI - charred Mediterranean octopus, garlic, lemon, fava purée, olives, capers 34

## MED FAVOURITES

MED OLIVES & BREAD - warm Med olives, fresh bread & pita, Med salt 15

BAKED FETA - warm filo-wrapped feta, ouzo honey, sesame seeds 23

FRITTO MISTO - lightly fried shrimp, calamari, lemon garlic aioli 34

SHRIMP TAGINE - baked Moroccan-inspired shrimp, tomato, potato & apricot stew, pickled lemon 42

## PASTA

PENNE ROSÉ - crushed tomato & reduced cream, sweet onion, roasted garlic, Calabrian chili, basil 28

MED RAVIOLI - porcini mushroom-filled ravioli, sauté of wild mushrooms, white truffle butter 36

RIGATONI BOLOGNESE - braised veal & wagyu beef ragu, Tuscan tomatoes, garlic, chillies 40

LINGUINE DI MARE - jumbo shrimp, calamari, scallops & mussels, charred cherry tomato sugo 49

ASTAKO MAKARONADA - Atlantic lobster, tomato sugo, spaghetti pasta, Calabrian chili, basil 54

## FROM THE SEA

WHOLE GRILLED FRESH FISH - catch of the day, lemon oregano garlic essence MP

ORA KING SALMON - seared New Zealand king salmon filet, frisée clementine salad, braised leeks 36

GARLIC SHRIMP - seared jumbo black tiger shrimp, garlic sherry wine butter emulsion 38

SEA SCALLOPS - deep sea scallops, parsnip shrimp, garlic sherry wine butter emulsion 42

SEARED YELLOWFIN - 7oz | sushi grade tuna, sesame bok choy, silken tofu 45

PATAGONIAN SEABASS - Chilean bass, zucchini radish salad, frites, tea essence 56

## LAND

CHICKEN SUPREME - oven-roasted organic breast, apple, baby fennel, pomme purée, lemon jus 32

OPAL VALLEY LAMB CHOPS - grilled chops, heirloom carrots, crisp rosemary garlic potatoes 60

CAB FILET MIGNON - 8oz | sunchoke, pomme purée 60

PRIME RIBEYE - 16oz | scallions, roasted fingerling 85

PRIME TOMAHAWK - 45oz | forest mushrooms, truffle potato 199

WAGYU FLAT IRON - 20oz | heirloom carrots, chive potato 225

### DAILY

#### CRUDO

capers, Anaheim chillies, lemon, mint & olive oil

26

#### TARTARE

orange, fennel, scallion, lime, citrus salt & olive oil

28

served with taro chips

## SIDES

ROASTED FINGERLINGS 12  
crushed fingerling potatoes, garlic, lemon, oregano, fine olive oil

CHARRED RAPINI 15  
baked greens, Calabrian chillies, garlic, virgin oil

TRUFFLE FRITES 18  
fresh-cut potatoes, white truffle essence, micro reggiano

GRILLED SEASONAL VEGETABLES 20  
crushed fingerling potatoes, garlic, lemon, oregano & fine olive oil

GLUTEN FREE

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.  
NOT ALL INGREDIENTS ARE LISTED ON THE MENU. TAXES NOT INCLUDED.



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S U P P E R C L U B

A JOURNEY TO THE SHORES OF THE MEDITERRANEAN