

mobius

bar & grill

ROBATA

dashi poached king brown mushroom, soy and wasabi oil 3 pcs **12 (GF)**

shaved wagyu cube roll, shallot and ginger dressing 5 pcs **15 (GF)**

red miso and yuzu eggplant 3pcs **8 (GF)**

ENTRÉE

creamy saffron seafood chowder **15**

pea, jamon, sage potato gnocchi dressed with fresh parmesan **20**

mobius caesar salad, *crispy bacon, fresh cos, croutons, white anchovies, coddled egg* **18**

salt and pepper squid **19**

MAIN

grilled chicken breast, sautéed potato and leek, fresh asparagus and green peas **34 (GF)**

T bone, crispy chips, garden salad and jus **40 (GF)**

beef cheek, *fire blister artichoke, bell peppers, olives* **30**

market fish of the day served with chefs accompaniments **38**

chargrill sirloin, truffled mash, broccoli, peppercorn sauce **35 (GF)**

zaatar heirloom vegetables, *almond milk béchamel quinoa and banana pepper* **23 (GF)**

DESSERT

nutella fondant, chocolate ice cream, choc soil (please allow 15 min) **17**

seasonal fruit plate **12**

apple berry pie, *vanilla bean ice cream* **15**

ice cream/sorbet **4**

SIDES 9

super crunch, fries truffle aioli

petite spring salad

seasonal steamed veg

