

STARTERS

Burrata (d v gf) <i>Organic cherry tomatoes, aged balsamic, garlic crostini</i>	95
Bluefin Tuna Carpaccio (d) <i>Oscietra caviar, avocado cream, fried capers, cipollini onion, Parmesan dressing</i>	105
Salmon Tacos <i>Organic salmon sashimi, jalapeños, truffle ponzu</i>	80
Vegetable Tacos <i>Pickled vegetables, avocado, mango salsa</i>	70
Wagyu Beef Tataki <i>Truffle ponzu, sake onion</i>	95
Grilled Octopus (s) <i>Roast potatoes, pickled celery, marinara sauce</i>	95
Shrimp Tempura (s) <i>Togarashi, ponzu</i>	70
Wagyu Tartare <i>Wagyu tenderloin, potato gratin, Osietra caviar, crème fraiche</i>	105
Vegetable Tempura <i>Assorted vegetables, togarashi, ponzu</i>	55
Sesame Chicken Gyoza <i>Organic chicken, ito togarashi, ponzu</i>	60
Truffle Ravioli (d v) <i>Black truffle, sage emulsion, Parmesan</i>	80
Robata Salmon Teriyaki <i>Spring onion</i>	70
Robata Duck & Lemongrass (gf) <i>Plum sauce</i>	70
Japanese Platter <i>Chicken Gyoza, dynamite shrimp, spicy gyu robata, Bluefin tuna Hosomaki</i>	150
Antipasti Platter (d n) <i>Selection of charcuterie, Italian & British cheeses</i> Choice of Halal or Pork	150

SUSHI

Vegetable Tropical Roll <i>Mango, avocado, pineapple salsa, coconut aioli</i>	80
Salmon Aburi <i>Seared organic salmon, citrus aioli, fish roe</i>	90
Surf & Turf (s) <i>Shrimp tempura, wagyu beef, glazed pineapple</i>	105
Dragon Roll (s) <i>Fresh water eel, crab, smoked eel sauce</i>	99
California Roll (s) <i>King crab, avocado, tobiko</i>	90
Rainbow Roll (s) <i>Mango, avocado, salmon, Bluefin tuna, hamachi, crab</i>	90
Shrimp Tempura Roll (s) <i>Tiger prawns, avocado, spicy aioli, tobiko</i>	99
Sashimi - Chef's Selection <i>9 pieces, 3 varieties</i>	150
Vegetarian Sushi Selection (gf) <i>Maki and Nigiri</i>	90
Nigiri Selection <i>6 pieces, 3 varieties</i>	110
Twenty-Four Piece Platter (s) <i>Includes rolls, nigiri, sashimi</i>	295
Rock 'n Roll (s) <i>Canadian Lobster, Oscietra caviar, pickled radish, cucumber, avocado, yuzu aioli</i>	120

PIZZA

Margherita (d v) <i>Fresh mozzarella, tomato, basil</i>	75
Truffle (d v) <i>Black truffle, fontina cheese, mesclun</i>	105
Spicy Pepperoni (d) <i>Beef pepperoni, chilli</i>	90
BBQ Chicken (d) <i>Chicken, mushrooms, mozzarella, red onion, capsicum</i>	95
Prosciutto (d p) <i>Tomato, buffalo mozzarella, Parma ham</i>	115

SALADS

Peach Salad (d n) <i>Lamb's lettuce, roast peaches, goat's cheese, almonds, cherry tomatoes</i>	70
🍴 Japanese Kale Salad (gf) <i>Edamame, avocado, pickled cucumber & carrots, tofu, goma vinaigrette</i>	70
🍴 Lentil & Avocado Salad (gf) <i>Baby gem lettuce, asparagus, avocado, cucumber, mustard dressing</i>	65

PASTA AND RISOTTO

🍴 Fresh Tomato Pasta <i>Datterino tomatoes</i> Add chilli / buffalo mozzarella (d)	85
Fusilli Truffle (d) <i>Black truffle, infused Parmesan truffle sauce</i>	160
Lobster Linguine (d s) <i>Canadian lobster, cherry tomatoes, black olives, fresh chilli</i>	160
Fettuccine Alfredo (d v) <i>Chicken or shrimp</i>	95
Classic Bolognese (d) <i>Beef, bucatini, Parmesan</i> Vegan option available	95
Spaghetti Carbonara (d p) <i>Guanciale, organic egg, pecorino</i>	105
Porcini Risotto (gf v d) <i>Porcini mushrooms, Parmesan</i> Vegan option available	99
Seafood Risotto (d s) <i>Carnaroli rice, prawns, calamari, mussels, clams, Hokkaido scallops, datterino tomatoes</i>	115

MAIN COURSE

Yasai Skewers <i>Soy glazed tofu, mixed vegetables, yuzu miso</i>	80
Eggplant Parmigiana (gf v d) <i>Smoked buffalo mozzarella, basil pesto, tomato confit</i>	95
Grilled Salmon <i>Organic salmon, smashed potatoes, glazed asparagus, beurre blanc</i>	135
Seafood Pot (s a gf) <i>Australian mussels, tiger prawns, clams and sea bass in a shallot, white wine and garlic sauce. Garlic Bread</i>	180
Grilled Sea Bass <i>Spiced chutney, pickled cucumber, burnt lemon</i>	135
Roast Baby Chicken <i>Peppercorn sauce</i>	125
Katsu Kare Udon <i>Japanese curry</i> Choose chicken or vegetable	95
Lamb Shank (a) <i>Lamb shank slow-cooked for 24 hours, traditional ratatouille, lamb jus</i>	150
Beef Wellington (d) <i>Prime tenderloin, roast potatoes, peppercorn sauce</i>	170
The Burger (d) <i>Double wagyu beef patty, cheddar cheese, smoked beef bacon, Bla Bla signature sauce, triple cooked fries</i>	95
Beef Brisket Platter (d) <i>Smoked for 72 hrs, served with smashed potatoes, pickles, sourdough</i>	90
Wagyu Beef Ramen <i>Slow cooked wagyu short ribs, nitamago, bean sprouts, black ear mushrooms, corn</i>	95
Angus Short Ribs (d) <i>Smokes for 96 hours, served with glazed carrots, green beans</i>	95
BBQ Pork Ribs - half rack (p gf a) <i>Served with French fries, Jack Daniel's BBQ sauce</i>	105

Steaks

Select your sauce - Peppercorn, Truffle, Mushroom

Wagyu Tenderloin	170
Wagyu Striploin +9, 250 gr	265
Bone-In Wagyu Ribeye 600g	465

SIDES

Triple Cooked Fries <i>Truffle mayo</i>	45
French Fries	35
Sweet Potato Fries	35
Steamed Rice	25
Mashed Potato (d)	35
Broccolini	35
Mixed Green Salad	35

DESSERTS

Baked Alaska (d) <i>Ice cream cake, lemon cremeaux, toasted meringue</i>	55
Chocolate Pavé (d n) <i>Salted caramel gelato, praline, lime</i>	55
Coconut Bavarois (d) <i>Coconut sponge, pineapple, coconut gel, yuzu</i>	55
Vanilla Cheesecake (d) <i>Tropical fruits, ginger shortbread crust</i>	60
Chocolate Bombe (d) <i>Chocolate sponge, molten chocolate centre served with vanilla gelato</i>	55
Salted Caramel Flan (d n) <i>Chocolate gelato, macadamia, berry coulis</i>	55
Matcha Molten Lava Cake (d) <i>Hagimura Matcha filling, chocolate, vanilla gelato</i>	60
Sorbet and Gelato (gf) <i>Selection of dairy ice creams and fruit sorbets</i>	35

TEA AND COFFEE

Single Espresso	15
Double Espresso	20
Americano	15
Tea <i>English Breakfast, Earl Grey, Jasmine Green, Chamomile</i>	18

DIGESTIVE COCKTAILS

Sgroppino <i>Vodka, lemon sorbet</i>	60
White Dream <i>Vodka, Kahlua, chocolate</i>	70
Apple Pie <i>Apple whisky, apple juice, cinnamon</i>	65

DIGESTIVE LIQUEURS

Disaronno Amaretto	50
Sambuca	52
Baileys	52
Limoncello	49
Jägermeister	52