



CAVEMENTM

Social



← APPETISERS →

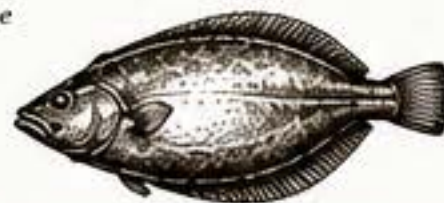
- Hokkaido Bafun Uni with Ikura
on Brioche
*Creamy uni and ikura,
light soy glaze, on toasted brioche.* \$38
-
- Anchovies Tart \$18
Caramelised onion, rye bread.
-
- Salad of arugula, Italian cherry
tomatoes, Parmigiano Reggiano, \$18
balsamic dressing
-
- Chestnut Fed Iberico Croquette, \$18
Truffle Cream
-
- Grilled Octopus Leg \$42
*Marinated vegetable,
romesco sauce.*
-
- Roasted Castaing Foie Gras 🍷 \$56
*Pear & apple chutney,
toasted bread.*

→ A LA CARTE ←

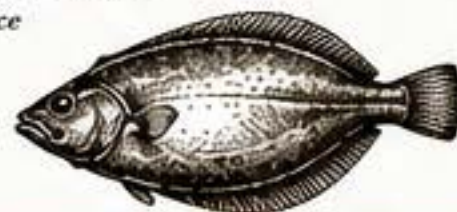


SIGNATURES

- Wild Dover Sole \$158
from Brittany, France (600g+)
Lemon butter sauce



- Wild Turbot MARKET PRICE
from Brittany, France (3kg+)
Lemon butter sauce



NEW WINERY LAUNCH

CORTE FIGARETTO

CLASSIC WINE TRIO

Merlot	\$148
Cabernet Sauvignon	\$148
Syrah	\$178

Trio: \$438

VALPOLICELLA JOURNEY

Acini Ameni	
Ripasso Superiore	\$128
Alte Quare	
Valpolicella Superiore	\$188

Duo: \$288

AMARONE

Brolo del Figaretto Amarone	\$198
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(Introductory Price)

corte
Figaretto

VALPOLICELLA • ITALY



TASTING MENU

4 COURSE TASTING MENU

\$78

STARTER

Chestnut Fed Iberico Croquette, Truffle Cream

APPETISERS (Choice of)

Roasted Castaing Foie Gras with pear and apple chutney

OR

Seasonal Hokkaido Bafun Uni on Brioche

MAIN COURSE (Choice of)

Roasted 1/2 Free Range Poulet, Creamy Mushroom Sauce

OR

French Seabass, marinated vegetables, red pepper sauce

OR

Butcher's selection of Wagyu steak (Additional \$25.00)

DESSERT

*We champion the
finest ingredients,
prepared with fire,
craft and respect.*



→ A 10% SERVICE CHARGE WILL BE APPLICABLE TO DINE IN ONLY ←

MAIN COURSES

Roaste French Seabass

*Marinated vegetables,
red pepper sauce.* \$56

Hokkaido Scallop Cacio Pepe

Linguini, light pepper sauce. \$56

Pot of Bouchot Mussels (500g), Brittany, France

*Mushroom & spinach,
white wine sauce.* \$42

Served with toasted homemade bread.

1/2 Roasted Free Range Poulet

Creamy mushroom sauce. \$38



OUR BUTCHERY CUTS



★ CHEF'S RECOMMENDATION ★

Sanchoku Wagyu Portohouse Steak \$21.50 / 100g
each piece about 1kg

STEAK ROSSINI OPTION

Foie Gras + Garden Vegetables
(Additional \$40.00)



Red Boy Wagyu Sirloin MB4/5 \$21.50 / 100g
Balanced marbling, rich beef flavour with a clean finish.

Miyazaki Gyu A5 Ribeye \$32.00 / 100g
*Exquisite marbling, buttery texture,
exceptional richness.*

Miyazaki Gyu A3 Sirloin \$24.00 / 100g
*Light, even marbling with a clean,
elegant beef profile.*

First Light New Zealand Grass Fed
Wagyu Ribeye MB4/5 \$21.00 / 100g
Well-balanced marbling, juicy and flavourful.

New Zealand Lamb Rack \$11.90 / 100g
Herbaceous, juicy and naturally sweet.

Mangalica Pork Collar \$14.80 / 100g
Exceptionally juicy with rich, buttery fat.

Seasonal Vegetables \$15 per guest
Fire-kissed, lightly charred for natural sweetness.

DELICATESSEN



Cheese Selection

\$38 (2 guests) | \$48 (4 guests)

*Curated cheeses with
varied textures and depth*

Sausage Selection

\$38 (2 guests) | \$48 (4 guests)

*House-style sausages,
bold and savoury*

Charcuterie Selection

\$38 (2 guests) | \$48 (4 guests)

*Cured meats with
rich, complex flavours*

Quinella (Charcuterie, Sausage & Cheese) \$58

Trifecta Selection \$68



DESSERT



Homemade Tiramisu \$18

*Espresso-soaked sponge,
mascarpone cream
and cocoa finish*

BUTCHERY EXPERIENCE



Let our team guide you
through our premium cuts.

Cooked over flame,
served with the
perfect sides.

