

# BLACK ROE

## A I

### POKE (PRONOUNCED “POE-KAY”)

A dish favoured by the locals of the Hawaiian islands, Poke traditionally consists of marinated chopped ahi tuna on a bed of seasoned short-grained rice. The evolution of Poke is here...

#### CLASSIC AHI POKE

roasted sesame soy marinade  
10.95

#### SCALLOP & BRAISED OCTOPUS POKE

sriracha citrus salsa  
10.50

#### BEEF TATAKI POKE

roasted sesame soy  
11.95

#### THE “BLACK ROE” AHI & YELLOWTAIL POKE

spicy yuzu salsa  
11.95

#### SMOKED SWORDFISH POKE

mustard salsa, watermelon  
10.95

#### SALMON POKE

yellow chili salsa  
10.50

#### VEGETABLE POKE (V)

sriracha citrus salsa  
8.95

#### YELLOWTAIL POKE

spicy garlic salsa  
11.50

### SIDES

#### KALE WITH GARLIC BUTTER

4.50

#### SAUTÉED BROCCOLI

4.50

#### GRILLED ASPARAGUS

8.50

#### BEEF SALT FRIES

5.50

#### GARLIC BUTTER FRIES (V)

with ponzu mayo dip  
5.50

#### STEAMED NISHIKI RICE

3.50

#### HERITAGE TOMATO SALAD

7.50

### APPETISERS

#### PRAWN TEMPURA

coriander salsa, truffle aioli  
16.50

#### PRAWN & PORK POT STICKERS

chives, ponzu  
13.50

#### AHI SASHIMI SALAD

avocado, maui onion dressing  
14.00

#### ASPARAGUS & CAVOLO NERO TEMPURA (V)

coriander salsa, truffle aioli  
12.50

#### AHI TUNA TATAKI

piquillo peppers, aubergine  
13.95

#### BEEF FILLET TATAKI

sun blush tomatoes, parmesan crisp, salsa picante  
14.50

#### BBQ MUSHROOMS (V)

grilled corn salsa  
12.00

#### GRILLED SCALLOPS

black quinoa, mango salsa  
14.50

#### AHI RAMEN

tuna, sesame, noodle broth  
8.50

#### OYSTERS AU GRATIN

3.80ea

### FROM OUR KIAWE WOOD GRILL

#### OCTOPUS AIOLI

chilli salsa & coriander  
17.00

#### YELLOWTAIL & TIGER PRAWNS

citrus miso glaze  
19.50

#### WHOLE LOBSTER “MAC ‘N’ CHEESE”

36.50

#### BBQ PEPPER CHICKEN

avocado salsa, chipotle miso  
15.95

#### SMOKY LAMB RACK

coconut, piquillo reduction  
16.50

#### CAJUN STYLE BLACKENED SEABASS

pineapple salsa  
16.95

#### 28 DAY AGED ABERDEEN ANGUS STEAK

fennel & tomato confit, yuzu soy hollandaise  
30.00

#### KALUA PORK BELLY

mirro puree, apple salsa  
18.00

#### SOY GLAZED SALMON

pickled daikon, pineapple  
16.50

#### SESAME TOFU (V)

pickle daikon, pineapple  
11.95

#### YELLOWTAIL COLLAR

onion, chilli soy  
19.50

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.