

SNACKS

Fresh Oyster and Lime	70 for 6
Warm Oyster	12
Grissini and Taramasalata	20
Fish and Chips and Steak Frites	55
Jamaican Chicken and Lime Crema	25
Eggplant and Miso	15
Smoked Brisket and Horseradish	25
Beef Marmalade and House Pickles	20

VEGETABLES

Leek Hazelnut and Brown Butter	20
Salt Baked Beetroot, Feta and Balsamic	20
Toast, Tomatoes and Iberico Jamon	18
Fennel, Orange and Burrata	25

FROM THE OCEAN

Fish of The Day	12 per 100g
Maldivian Lobster and Garlic Butter	24 per 100g

FROM THE GRILL

Wagyu Steak Sando	65
Chicken and Peri Peri	60
Spiced Lamb Chops	55
Blackmore's Striploin	95 per 100g
Blackmore's Wagyu Steak	80 per 100g

SIDES

Garlic Bread	13
Frites and Thyme	17
Butterhead Salad	15
The Ledge Sourdough	14

DESSERT

Island Pavlova	20
Hokey Pokey Sundae	20
Chocolate Fondant and Smoked Ice cream	18
Marshmallow	4
Petit Fours	6

CHEF'S SELECTION

250 - 300 Per Person

THE LEDGE

BY DAVE PYNT

KIDS MENU

Vegetable Sticks	10
Tagliatelle and Tomato Sauce	15
Cheeseburger	18
Fries	10
Frozen Fruit Sticks	9