



EXPLORE MAN O' WAR CRUISE & DINE

Designed for groups of 2 - 10, please allow around 90 minutes to relax and enjoy.
Settle in for a leisurely lunch by the bay and talk to our team about wine flights & pairing options.

On Arrival - A glass of Kulta Tulia Blanc de Blanc

TO SHARE

10 Knots Smoked House Fish Pâté - Pickled red onion, pickled cucumber, sourdough

Market Clams - Chili, garlic, white wine, olive oil, fresh herbs, house sourdough

Chargrilled Shishito Peppers - Labneh, roasted grapes, almonds, tarragon

LARGER

choose one each

Harissa Chicken - Chargrilled chicken thighs, olives, raisins, bulgur tabbouleh,
preserved lemon, Zany Zeus labneh, spring onion salsa

Gnocchi - House-made potato gnocchi, creamy blue cheese sauce, leeks, walnuts

Steak Frites - Dry aged Sirloin, Mushroom sauce, Makahiki Fries

served with

Roasted Broccoli - Broccoli leaf salsa, almond ajo blanco

 Vegetarian  Vegan  Dairy Free  No Added Gluten

We will take all efforts to accommodate your dietary needs. However we are unable to guarantee that a menu item is completely free of allergens due to cross-contact. If you have any dietary requirements or allergies please inform our staff.

Dishes are subject to change based on seasonality and availability of ingredients.
