

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

STEAMED PRAWN &
MUSSEL POKE
wasabi salsa
10.50

SALMON POKE
yellow chilli salsa
10.50

VEGETABLE POKE
sriracha citrus salsa
8.95 (v)

YELLOWTAIL POKE
spicy garlic salsa
11.50

SIDES

KALE WITH GARLIC
BUTTER
4.50

SAUTÉED BROCCOLI
4.50

GRILLED ASPARAGUS
8.50

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
coriander salsa, truffle aioli
12.50 (v)

AHI TUNA TATAKI
piquillo peppers, aubergine
13.95

BEEF FILLET TATAKI
sun blush tomatoes,
parmesan crisp, salsa picante
14.50

BBQ MUSHROOMS
grilled corn salsa
12.00 (v)

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 CHICKEN PEPPER
avocado salsa, chipotle miso
15.95

SMOKY LAMB RACK
coconut, piquillo reduction
16.50

CAJUN STYLE
BLACKENED SEABASS
pineapple salsa
16.95

WAGYU RIB EYE STEAK
fennel & tomato confit, yuzu
soy hollandaise
40.00

KALUA PORK BELLY
mirto puree, apple salsa
18.00

SOY GLAZED SALMON
pickled daikon, pineapple
16.50

SESAME TOFU
pickle daikon, pineapple
11.95 (v)

YELLOWTAIL COLLAR
onion, chilli soy
19.50

GARLIC BUTTER
FRIES WITH YUZU
MAYO DIP
5.50

STEAMED NISHIKI
RICE
3.50

BABY LEAF SALAD
6.95