



Dinner Taps

\$5.00 | Garlic Bread (1pcs) (v)
Konbu Butter

\$7.00 | Mac and Cheese Croquette (3pcs) (v)
Konbu Sauce • Togarashi

\$18.00 | Yuzu Soy Oyster (3pcs) (gf, df)
Yuzu Soy Mignonette • Salmon Roe

\$18.00 | Oyster Rockefeller (3pcs)
Smoky Ponzu Hollandaise Sauce
• Typhoon Shelter Garlic Crumb

\$18.00 | Octopus Karaage
Auvers' Salted Egg Seasoning • Tartare Sauce

\$11.00 | Prawn Taco (1pc)
Avocado • Salad Mix • Salsa • Marie Rose Sauce

\$12.00 | Lobster Cone (2pcs)
Lobster Salad • Cone • Salmon Roe

\$8.00 | Buffalo Wings (3pcs)
Devil Sauce • Furikake

\$14.00 | Wagyu Gyoza (3pcs)
Konbu Butter

\$22.00 | Wagyu Skewer (2pcs) (dfo)
Yakiniku Mayonnaise • Mushroom • Shallot



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Dinner

Main

\$32.00 | Steam Barramundi (gfo)
Umami Rice • Ginger and Shallot Sauce
• Char Broccolini

\$34.00 | Duck Confit Spaghetti
Duck Confit • Spinach Spaghetti • Umami Seasoning
• Creamy Herbal Sauce • Cheese

\$36.00 | Braised Beef Cheeks
Konbu Butter • Sweet Potato Puree
• Broccolini • Pickle Onion

\$24.00 | Field Mushroom (v, gfo)
Confit Field Mushroom
• Mushroom Peppercorn Sauce
• Chives • Sourdough Toast

\$38.00 | Wagyu Noodle
Grilled Yakiniiku Wagyu • Handmade Egg Noodle
• Creamy Konbu Sauce • Chilli Parmesan Crisp

\$32.00 | Hamburg Volcano
Wagyu Beef Patty (300gr) • Onsen Egg • Coleslaw
• Cheese • Hamburg Sauce (Extra a Brioche Bun \$3)

Dessert

\$26.00 | Auvers' Pancake (v)
Matcha Pancakes • Red Bean Paste
• Premium Matcha Glaze • Sponge
• Raspberry Sorbet

\$12.00 | Chocolate Fondant (v)
with Raspberry Sorbet

\$26.00 | Lychee Strawberry Lava Toast (v)
Brioche • Lychee Lava • Berries
• Puff Brown Rice • Honey Granola
• Honey Ice Cream • Strawberry Ganache
• Chocolate Crumb



Kids

\$15 Kids Happy Meal
Only for 12 aged and under
(come with one milkshake or juice your choice)

Kids Nuggets and Chips

Scrambled Egg on Brioche

Spaghetti Bolognese



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