WATER POLO

COFFEE

ILLY COFFEE 3.75

ILLY ESPRESSO 4.25

CAPPUCCINO 5.25

VANILLA LATTE 5.75

MATCHA LATTE 5.55

CHAI LATTE 5.55

JUICE & SMOOTHIES

FRESHLY SQUEEZED ORANGE JUICE 12

GREEN MACHINE
Green apple, spinach, celery, ginger, lemon 12

BERGAMOT
Carrot, beetroot, orange, bergamot, ginger, lemon 12

TROPICALE
Pineapple, banana, coconut milk, almond butter 12

BRUNCH COCKTAILS

WHITE PEACH BELLINI
Fresh white peach, topped with Foss Marai Prosecco 16

STRAWBERRY BELLINI
Fresh strawberries, topped with Foss Marai Prosecco 16

BLOODY MARY
Vodka, San Marzano tomato, yuzu kosho, citrus soy, cracked black pepper 16

THE BREAKFAST CLUB
Illy Espresso, Vodka, Kahlua, Banana Bread syrup, demerara, cinnamon foam 16

TOMATINI
Vodka, Dry Vermouth, tomato water, caper brine 16

WATER POLO

SMALL PLATES

HOUSEMADE CROISSANTS
Selection of housemade warm croissants, blackberry & elderflower jam, cultured butter 14

TROPICAL PARFAIT
Greek yogurt, local wild honey, housemade granola, fresh passionfruit & berries 12

AVOCADO TOAST
Fresh avocado, grilled housemade sourdough, shallots, pickled radish, fresh herbs, soft boiled egg 16

SMOKED SALMON & BAGELS
Selection of housemade sesame bagels with smoked Coho Salmon, Sicilian capers,
pickled shallots, cucumber and herbed cream cheese
Serves 2 | 20

BABY GEM CAESAR
Fresh herbs, pangritata, pistachio dressing 18

HEIRLOOM BEET SALAD
Roasted beets, whipped goat cheese, pickled kumquats, fennel pollen, puffed crispy rice 18

LOBSTER COBB SALAD
Fresh NS Lobster, soft boiled eggs, crisp Prosciutto, avocado, cherry tomatoes, green goddess vinaigrette 32

EGGS

EGGS BENEDICT
Two poached free-range eggs, housemade hollandaise & croissant sûpreme,
served with duck fat fingerling potatoes & baby gem salad with a choice of
Wild Mushroom & Spinach|18 NS Lobster & Sturgeon Caviar|26 Duck Confit & Black Truffle|24

OMELETTE ROYALE
Soft scrambled free-range eggs, served with grilled housemade sourdough with a choice of
Fresh Burrata & Black Truffle|24 Snow Crab & Crème Fraîche|20 Caviar, Bottarga & Mascarpone|24

FRENCH OMELETTE
Classic rolled omelette with house-smoked salmon, crème fraîche & wild salmon caviar,
served with duck fat potatoes, wild mushrooms & truffled spinach 20

CROQUE MADAME
Housemade brioche, Genovese Mortadella, black truffle béchamel, Gruyère,
sunnyside free range egg, served with house frites 18

SWEET

FRENCH TOAST
Housemade brioche, mascarpone & white chocolate sabayon, candied hazelnuts, white chocolate cream 18

CRÊPES SUZETTE
Housemade crêpes, Grand Marnier, winter citrus caramel, Tonka Bean Chantilly 18

WATER POLO

MAINS

STEAK & EGGS
Grilled 4oz AAA Beef Tenderloin, roasted wild mushrooms, bordelaise, bone marrow, two sunnyside free range eggs 32

SEAFOOD CROQUETTES
Fresh Halibut, Salmon & Snow Crab, scallion & parsley, citrus aioli, served with baby gem salad & house frites 26

POACHED HALIBUT
Yuzu kosho beurre blanc, dill oil, buttered green beans, toasted almonds, baby potatoes, salmon caviar 44

AAA BEEF TENDERLOIN BURGER
Double smoked bacon, Gruyère, crispy onions, iceberg lettuce, bread & butter pickles, housemade aioli & brioche bun 27

RAW & SUSHI BAR

EAST COAST OYSTERS
Selection of local Oysters, French 75 mignonette, housemade hot sauce, fresh horseradish, citrus
24 | ½ dozen

JUMBO SHRIMP COCKTAIL
Jumbo Shrimp, housemade cocktail sauce, mustard aioli 21

BEEF TARTARE
AAA Beef Tenderloin, cured egg yolk, Cerignola olives, aged Gruyère, horseradish, grilled sourdough 18

WATER POLO SIGNATURE SEAFOOD TOWER
Two Tier | ½ Atlantic Lobster, dozen Oysters, Jumbo Shrimp, Bluefin Tuna tartare, marinated Mussels, served with French 75 mignonette, cocktail sauce, mustard aioli, house hot sauce, citrus 135

ADDITIONS | Nigiri 7 | Sushi Roll 22 | Half Lobster 18 | Snow Crab 24

SCALLOP CRISPY RICE
Raw local Scallop, avocado, spicy mayo, flash-fried sushi rice, wasabi tobiko 22

UMI KAZE ROLL
Fresh Snow Crab, white truffle miso, cucumber, avocado, topped with Seared Sustainable Blue Salmon 22

SPICY BLUEFIN TUNA ROLL
Fresh Bluefin Tuna, spicy red yuzu kosho, avocado, cucumber, yuzu tobiko 22

ALBA EBI ROLL
Albacore Tuna, sesame aioli, kabayaki sauce, green onion, topped with fresh Coldwater Shrimp, bonito, jalapeño 22

NAGISA ROLL
Fresh NS Lobster, avocado, cucumber, black truffle, wasabi mayo 24

NIGIRI
Raw Local Scallop, Sustainable Blue Salmon, Bluefin Tuna & Hamachi atop sushi rice
4 Pieces | 28

CAVIAR

Acadian Wild 30g | 185 **Italian Oscietra 30g | 162**

Served with crème fraîche, housemade blinis, potato pavé, free range egg yolk, shallots, chives