



Entrees

	Entree	Main
Grilled Beef Skewers, Vietnamese style <i>w'</i> Soy, Lemon & Ginger dipping Sauce	12.50	
White Bean & Vegetable Soup <i>w'</i> Rouille	11.50	
Crab, Prawn & Leek Risotto	13.50	22.50
Beetroot, Walnut & Goat Cheese Salad <i>w'</i> cress & garlic Croutons	12.50	
Prawn Wontons in Star Anise scented Broth	12.50	20.50
Crispy Pork Belly <i>w'</i> Asian Coleslaw	12.50	

Sides

Warm Turkish Bread <i>w'</i> Dukkah & Extra Virgin Olive Oil		5.50 ea
Garlic Bread		
Garden Salad		

Main

Portuguese Char Grilled flat boned Chicken <i>w'</i> new Potatoes & Piri Piri Mayonnaise		22.50
Eye Fillet of Beef on Creamy Scalloped Potatoes, Steamed Vegetables & cabernet jus		24.50
Add Prawns		28.50
Tuna Steak <i>w'</i> tomato braised Fennel, Potato & Jerusalem Artichoke Mash		24.50
Lamb braised <i>w'</i> Pomegranate & Sumac on Pine Nut Cous Cous <i>w'</i> Minted Yogurt		21.50
Penne <i>w'</i> Roasted Pumpkin, Olives, Capsicum & Feta		19.50

Desserts

Chocolate Chestnut Roulade <i>w'</i> Whipped Cream		10.50
Tiramisu		10.50
Baked Pear & Custard Tart served warm <i>w'</i> Vanilla Ice Cream		10.50
3 Cheese Plate <i>w'</i> Pear, Walnuts & Water Crackers		12.50