

STARTERS COLD/HOT

LOCAL OYSTER

Fresh
6/12 • \$16/\$30
Grilled w/ Spanish Chorizo
6/12 • \$18/\$34
Fresh w/ Lime & Ginger
6/12 • \$17/\$32

BRUSCHETTA \$14

Roasted Peppers, Salsa Verde, Goat Cheese.

FALAFEL \$18

Homemade Falafel, Hummus, Aubergine, Pitta Bread.

PRAWNS \$21

Grilled Local Prawns, Barley, Fennel, Seafood Bisque.

SQUID \$22

Grilled Squid, Spanish Chorizo, Pimenton Dressing, Green Pea Puree.

CEVICHE \$23

Seasonal Fish Cured & Dressed in Lime, Chili and Fresh Herbs.

MAINS

STEAKS

BEEF RUMP (250g) \$25 Crispy Chips & Garden Salad.

BLACK ANGUS SCOTCH FILLET (300g) \$34 Roasted Vegetables, Seasonal Greens.

SAUCES \$3ea.

Cafe de Paris Butter, Béarnaise, Chimichurri, Pepper

CHICKEN \$28

Pimiento Stuffed Chicken Supreme, Potato Gratin, Broccolini.

SALMON \$28

Seared Atlantic Salmon, Fondant Potatoes, Braised Cabbage, Bacon Béarnaise Sauce.

DUCK \$29

Spiced Duck Breast, Pea Risotto, Cranberry Jus.

LAMB \$30

Lamb Shank, Sweet Potato, Garlic Greens, Cucumber Jalapeño Granita.

BEEF CHEEKS \$32

Slow Cooked Beef Cheeks, Truffle Mash Potato, Green Beans, Red Wine Jus.

PASTA OF THE DAY \$26

CHEF'S DAILY SPECIAL \$30 (Vegan/GF Options)

DESSERTS

PANACOTTA \$12 Coconut, Pandan.

CRÈME BRÛLÉE \$14
Lemongrass, Ginger, Strawberry Compote.

CHOCOLATE GANACHE TART \$16

Dark Chocolate, Fresh Berries, Almond Praline.

KIDS MENU

(served with chips and salad)

Chicken Tenders \$10 Pasta Bolognese \$10 Battered Fish \$10

SIDES

Extra Pitta Bread \$4 Crispy Chips \$6 Garden Salad \$7 Steamed Vegetables \$7 Roasted Vegetables \$9