DINNER 530 PM ONWARDS

STARTERS/ BAR BITES

HUMMUS WITH MEDITERRANEAN GREEN OLIVES, CHERRY TOMATO, CUCUMBER AND FLAT BREAD (V) \$ 13

CALAMARI RINGS WITH LIME AND SICHUAN MAYO \$ 13

KOREAN LIKE FRIED CHICKEN WITH SPRING ONION RELISH \$ 15

CAULIFLOWER CHEDDAR CHEESE FRITTERS WITH HOMEMADE CHILI SAUCE (V)\$ 13

CHILI GARLIC PRAWN IN A RICH BUTTER SAUCE \$16

LAMB HARISSA SAUSAGES WITH BASIL AND MINT SAUCE \$16

MAIN COURSE

300G ANGUS BEEF RIB EYE WITH HERB BUTTER, SWEET POTATO CHIPS AND GRAVY \$ 29

FIVE SPICED PORK BELLY WITH GARLIC QUINOA SALAD \$ 25

PAN GRILLED CHICKEN LEG, THYME N LIME, JAPANESE SWEET POTATO \$ 24

EPIC BEEF MAC N CHEESE \$ 18(VEGETARIAN OPTION AVAILABLE)

SIDES

SWEET POTATO FRIES \$9

MIXED SALAD WITH SOFT POACHED EGG \$ 9

MENU OF SALADS AND WRAPS, CHECK BOARD, PRICES VARY, ORDER AT COUNTER

DESSERT \$ 10

CHANGES DAILY