

ENTRÉE

French Baguette – garlic butter, onion jam **\$16**

Stuffed Zucchini – vegetable ragout, rice, cheese **\$18**

Lettuce Cup – Mexican chicken, avocado, tomato salsa, feta **\$22**

Smoked Salmon Crostini – French baguette, smoked salmon, cream cheese, Spanish onion, sesame **\$25**

Crispy Pork Belly – parsnip and beetroot puree, roasted butternut pumpkin, grated nutmeg **\$26**

MAIN

Crispy Skin Barramundi – pan seared barramundi, Thai red sauce, Asian salad and mango gel **\$44**

Lamb Stew – slow cooked lamb, potato, carrot, mushroom, pumpkin, bok choy **\$42**

Beef Ramen – noodles, miso broth, sliced beef, green vegetables **\$41**

Surf & Turf – eye fillet, garlic mash, confit cherry tomatoes, red wine jus, jumbo prawn **\$56.00**

Cauliflower Steak – roasted cauliflower, chickpea puree, chimichurri **\$36**

Rib Eye Steak – potato salad, corn cob, salsa verde **\$53**

Curry of the day – rice, daal, sambhal, raita, paratha **\$44**

Lamb Pappardelle – slow cooked lamb, tomato sauce, gremolata, parmesan **\$36**

Quinoa Salad – fresh cut vegetables, olives, seeds and nuts, feta **\$28**

DESSERT

Peanut Butter Chocolate Brownie – chocolate mousse, blue berry gel, caramel ice cream **\$17.50**

Matcha Cake – matcha powder, pistachio crumble, ice cream **\$18**

Chocolate & Apple Cake – chocolate & poached apple mousse, berries compote, pistachio crumble **\$16**

Creme Brulee of the Day **\$18**

SIDES

Steamed Vegetables **\$18** | Crispy Herbed Potatoes **\$12**

Mashed Potatoes **\$8** | House Salad **\$12**

Steamed Rice **\$5** | Chips w aioli **\$12**

Beluchan (Local made chilli and prawn paste) **\$4**