

RESTAURANT BINEBSIDE







ENTRÉE

Garlic Bread \$16.50
Turkish bread, garlic butter, onion jam

Falafel Pocket **\$26**pita bread, lettuce tomatoes and
cucumber salsa, tzatziki

Vegetarian Tacos **\$24** 5 beans, lettuce, tropical salsa, parmesan cheese

Salmon Crostini \$28
French baguette, smoked salmon, cream cheese, onion, sesame

Sticky Pork Belly **\$32** crispy crackling, Chinese spices, water spinach, steam rice

MAIN

Quinoa Salad **\$32** fresh cut vegetables, olives, seeds and nuts, feta

Eggplant Parmigiana \$38 eggplant, tomato sugo, cheese, salad

Sesame Seared Tuna \$42 avocado puree, charred corn

Crispy Barramundi \$44.50 cherry tomatoes, capers, olives, green beans

Beef Ramen **\$42** noodles, miso broth, sliced beef, green vegetables

Curry of the Day \$45 rice, daal, sambhal, raita, paratha

Lamb Pappardelle \$37 cooked lamb, tomato sauce, gremolata, reggiano cheese

350g Rib Eye \$54 hand cut spicy herbs potatoes, roasted roots vegetables, your choice of sauce gravy, mushroom or pepper

Surf & Turf \$56.50 KAPCO eye fillet, garlic mash, confit cherry tomatoes, red wine jus, jumbo prawn

Lamb Shank \$44

potatoes mash, green beans, sweet potato crisps,
red wine jus

DESSERT

Oreo Cake \$16 chocolate mousse, biscuit crumble, cream

Raffaello Cake \$16 white chocolate, toasted coconut

Peanut Butter Chocolate Brownie \$18 chocolate mousse, blue berry gel, caramel ice cream

Creme Brûlée of the Day \$18

Add ice cream \$2

SIDES

Steamed Vegetables \$18 | Hand Cut Potatoes \$12

Mash Potatoes \$8 | House Salad \$12

Steamed Rice \$5 | Chips and Aioli \$12

Belacan (locally made chili and prawn paste) \$4