





ENTREES

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| GARLIC BREAD | | 3.50 |
| SOUR DOUGH BREAD WITH BALSAMIC VINEGAR, OLIVE OIL DIPPING SAUCE | | 7.50 |
| SWEET CHILLI AND PARMESAN BREAD | | 4.50 |
| OYSTERS BAKED WITH GREMOLATA CRUMBS, LEMON WASABI CREAM SAUCE | HALF DOZEN DOZEN | 16.50 27.00 |
| HOME STYLE SOUP SERVED WITH CRUSTY SOUR DOUGH | | 7.90 |
| CRISPY SKINNED SOY CHICKEN SALAD WITH SPICED SALTS | | 12.80 |
| BAKED SEA SCALLOPS TOPPED WITH PRESERVED LEMON, TOMATO CONCASSE, VERJUICE DRESSING | | 15.80 |
| GARLIC PRAWNS ROASTED GARLIC PRAWNS, HONEY DILL CREAM SAUCE, JASMINE RICE | ENT MAIN | 15.50 26.50 |
| SPICY LAMB FILLET WITH TAHINI SAUCE ON ROASTED CAPSICUM | | 14.80 |
| CAPSICUM ROULADE, CHAR GRILLED POLENTA, FETTA AND OLIVE SALSA | | 13.20 |
| BRAISED SQUID WITH CHORIZO, CHERRY TOMATOES AND SQUID INK ANGEL HAIR PASTA | | 14.80 |
| RICE SALAD WITH BEEF FILLET, GINGER LEMONGRASS | | 14.50 |



MAINS


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| SCOTCH FILLET  | 32.50 |
| TOPPED WITH SCALLOPS AND TIGER PRAWNS ON A BED OF CELERIAC POTATO MASH GREENS AND BLACK PEPPERED BÉARNAISE | |
| FISH OF THE DAY | 28.50 |
| HERB ENCRUSTED, SERVED WITH BABY POTATO SALAD AND MANGO SALSA | |
| DEVILLED LAMB LOIN SERVED WITH PRESERVED LEMON GUACAMOLE AND GARLIC YORKSHIRE PUDDING | 29.70 |
| SEAFOOD PLATTER | 43.80 |
| GARLIC PRAWNS, BUGS, OYSTERS, FISH OF THE DAY, SCALLOPS AIOLI | |
| CARPET BAG EYE FILLET WITH SCALLOPS  | 33.50 |
| ROASTED SWEET POTATO SMASH WITH SUMMER GREENS AND BEEF JUS | |
| CHICKEN SUPREME ROASTED | 27.50 |
| KIPLER POTATOES, HARRISA SPICED CORN PUREE AND CAPSICUM ROULADE | |
| CONCHIGLIE WITH BRAISED PORK BELLY | 27.50 |
| SWEET BLACK VINEGAR GINGER DUCK MARYLAND | 28.90 |
| BABY BUK CHOY, STEAMED JASMINE RICE | |
| VEAL SCALLOPINI | 28.50 |
| BRAISED LEEKS, CRISPY PANCETTA AND LEMON POTATO | |

SIDE DISHES

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| STEAMED VEGETABLES WITH HOLLANDAISE | 5.00 |
| BEER BATTERED FRIES | 5.00 |
| MIXED SALAD WITH BALSAMIC VINAIGRETTE | 5.00 |
| CELERIAC POTATO MASH | 5.00 |



DESSERTS

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| CHEF'S BRULÉE  | 9.50 |
| CARAMEL PANNA COTTA AND PRALINE BISCOTTI | 9.50 |
| SUMMER BERRY PUDDING | 9.50 |
| VIENNA ALMOND NOUGAT CONE AND BLUEBERRY COULI | 9.50 |
| CHOCOLATE-HAZELNUT DACQUOISE | 9.50 |
| STRAWBERRY, YOGHURT AND PISTACHIO LAYER CAKE | 9.50 |

CAFÉ

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| CAPPUCCINO, CAFÉ LATTE, ESPRESSO, MACCHIATO OR HOT CHOCOLATE | 3.50 |
| POT OF TEA – ASK WAITPERSON FOR OUR SELECTION OF FINE TEAS | 3.50 |

LIQUEUR COFFEE - \$6.90

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| IRISH – IRISH WHISKEY | MEXICAN – KAHLUA |
| ROMAN – GOLDEN GALLIANO | JAMACIAN – TIA MARIA |
| GREEK – OUZO | CARIBBEAN – MAIBU |
| FRENCH – COINTREAU | RUSSIAN – VODKA |
| IRISH CREAM – BAILEYS | ITALIAN - FRANGELICO |