

Something Light

Golden beer battered fries served with garlic aioli and spiced tomato jam \$ 7.50

Tomato and basil arancini fried till golden and topped with a gruyere and blue cheese fondue \$ 11.00

Toasted chabitini topped with sautéed mixed mushrooms and strawberries, finished with fresh enokis and a sweet raspberry balsamic \$ 12.50

Sea salt rubbed Turkish bread fingers with a duo of house made dips and lemon pressed oil \$ 12.50

Hot Spanish chorizo fried crisp and served with creamy Danish fetta, kalamata olives, lemon wedges and croutons \$ 12.50

Something to share

Pizza of the day \$ 12.00

Chef's Taster – changes weekly \$ 18.00

Something substantial

Spinach, roast vegetables, bocconcini and Israeli couscous salad drizzled with an orange, cumin and balsamic vinaigrette \$ 15.00

Succulent tiger prawns tossed with penne pasta and a spicy garlic and chilli tomato sauce \$ 16.00

Fresh salad of tomato, cucumber, capsicum and Danish Feta on a bed of greens finished with Spanish onion, boiled egg and a lemon mustard vinaigrette \$ 14.00

with grilled chicken \$ 19.00

Boned free-range chicken Maryland on a bed of cinnamon and saffron scented rice pilaff with Chef Anton's hot vindaloo curry sauce. Finished with lime wedges, coriander yoghurt and poppadums \$ 16.50

Tender baby lamb rump grilled medium and tossed with roasted beets, salad greens, and cherry tomatoes, topped with a horseradish aioli and blue cheese crumble \$ 19.00

Pork belly twice cooked with five spice and cider, served alongside a colcannon mash and cider apple puree \$ 19.00

Burgers

Roasted mushroom, zucchini and chickpea pattie, sliced tomato and greens topped with a roast capsicum relish and panko crusted onion rings \$ 16.00

Scotch fillet on a toasted chabitini with onion marmalade, sliced tomato, greens, beetroot, cheese, aioli and tomato jam \$ 17.50