

Dinner Menu

Entrées

Cheese and Herb Garlic Bread 	9
<i>garlic and fresh herb butter</i>	
Tomato and Basil Bruschetta  	12
<i>served on sourdough with olive tapenade and an aged balsamic glaze</i>	
Soup of the Day	12
<i>served with garlic bread</i>	
Grilled Halloumi and Pomegranate Salad  	16
<i>rocket, cashew nuts, pomegranate, quinoa, grilled haloumi and a lime dressing</i>	
Mussels and King Prawns 	19
<i>tossed in a white wine, chilli, garlic and lime sauce served with garlic bread</i>	

Tapas

Marinated Olives with Garlic Crostini 	5
Vegetable Pakora with Tamarind Chilli Dressing 	8
Pumpkin and Fetta Arancini, Pesto Aioli and Rocket 	8
Texas Style Chicken Wings with Ranch Dressing	9
Honey Glazed Chorizo with Garlic Bread	10
Crispy Chicken and Mushroom Dumplings 	10
Lamb Kofta with Mint Tzatziki Dipping Sauce	12
Salt and Pepper Calamari with Chilli Lime Aioli 	12
Chilli Garlic and Lemongrass Marinated Prawns	13
Tapas Platter Selection of 4 Tapas Items	32

Sides

Garden Salad	9	Steak Fries	9
Broccolini	9	Potato Wedges	9



Gluten Free



Gluten Free Available



Lactose Free



Vegetarian

**If you have any dietary restrictions, please let your server know so we can tailor your dining experience.
We thank you for your understanding that we will provide one bill per table.**

Dinner Menu

Mains

- Edamame Linguine**   **29**
linguine pasta with grilled tofu, edamame, fresh basil in a cream and garlic sauce
- Pumpkin, Spinach and Goats Cheese Risotto**   **29**
served with a rocket and parmesan salad
- Curries served with basmati rice, 2 pappadums, naan bread, raita and chutney*
- Beef Rogan Josh**  **30**
slow braised beef in garam masala spices and curry leaves
- Butter Chicken** **31**
tender chicken marinated in tandoori curry paste, yoghurt and simmered in a rich garam masala creamy sauce
- Prawn Curry**  **33**
king prawns marinated in red curry paste and cooked in a lemongrass and kaffir lime sauce
- Lamb Shank**  **34**
rosemary marinated shank braised in a pinot jus served with garlic mash and steamed bok choy
- Seafood Linguine** **35**
mussels, squid, prawns and scallops in a garlic and chilli white wine sauce
- BBQ Pork Ribs** **39**
beer braised and flame grilled served with steak fries

Grill

- Grilled Chicken Breast with King Prawns** **37**
sweet chilli and lime marinated chicken breast with grilled king prawns served with steak fries and an asian slaw
- Fish of the Day** **38**
herb roasted kipfler potatoes, asparagus with a tomato and ginger sauce
- Angus Scotch Fillet 350g** **39**
served with roast potatoes, steamed bok choy and a diane sauce
- Beef Eye Fillet 250g** **42**
beef tenderloin with broccolini, steak fries and a black garlic jus



Gluten Free



Gluten Free Available



Lactose Free



Vegetarian

**If you have any dietary restrictions, please let your server know so we can tailor your dining experience.
We thank you for your understanding that we will provide one bill per table.**