



MORNING FUEL (Until 12:30 pm)

EGGS TO ORDER (GFO) \$14

Choice of Poached/Scrambled or Fried Egg with Wholemeal Toast

Add On: Bacon \$7, Pork Sausages \$8, Grilled Tomato \$7, Smoked Salmon \$10, Hash Brown \$3

ROSTI BENEDICT (GF) 26/28

Potato Rosti, Poached Eggs, Bacon or Smoked Salmon, Baby Spinach, Hollandaise

MAKE YOUR OWN OMELETTE (GFO) 20

Three Eggs Preparation with any three choices of filling: - Ham, Mushroom, Onion, Tomato, Jalapeno etc., with Wholemeal Toast

SOUP & SALAD

SEAFOOD BISQUE \$20

Seafood Ravioli, Herbs Oil, Ciabatta

SOUP OF THE DAY| Ciabatta \$18

COMPRESSED WATERMELON & FETA SALAD (GF) \$20

Refreshing Chilled Watermelon & Feta with Green Leaves, Olives, Mint, Balsamic Pearls, Lemon Dressing

FENNEL and GREEN APPLE SALAD (GF) \$20

Crunchy Fennel, Green Apple & Berry with Creamy Parmesan Dill Dressing

Add On. Grilled Chicken/Bacon/Prawns \$6

SMALL PLATE

GARLIC CHEESE BREAD \$14

Toasted Ciabatta Infused with Truffle Oil & Mozzarella, Sundried Tomato Chickpea Dip

MARINATED OLIVES |(V/GFO) \$14

Fennel/ Lemon/ Warm Focaccia/ EVOO

QUINOA PEAS CROQUETTE (V) \$18

Crispy Croquettes, Whipped Feta, Cherry Tomato, Garlic Paprika Oil

OYSTER | Shucked to order/ Ponzu Mignonette \$6 ea

TUNA TARTARE (DF/GF) \$22

Fresh Tuna with Avocado, Pickled Beet, Shallots, French Mustard, Pomme Gaufrette, Cured Yolk

SALT & PEPPER SQUID \$20

With Pear & Roasted Seeds Salad, Citrus Dressing

GRILLED HARISSA CHICKEN (Hot) (GF) \$18

Grilled Chicken Skewers with Mint Yogurt, Leafy Salad, Pickled Raisin

DYNAMITE PRAWNS \$22

Fried Prawns Tossed with Honey Sriracha Mayo, Green Onion

BLUE CHEESE SHITAKE & BEEF CROSTINI \$18

Pulled Beef Tossed with Shitake, Bell Peppers and Layered on Toasted Ciabatta with Blueberry Caramelized Onion Jam

MIX PLATTER (for two) \$70

Oyster, Salt N Pepper Squid, Harissa Chicken, Quinoa Peas Croquette, Shitake & Beef Crostini, Mint Yogurt and Aioli

MAINS

FISH N CHIPS \$30

Beer Battered Fresh Catch of Bay/ Chips/ House Salad/Tartar Sauce/ Lemon

BRAISED CHICKEN RAVIOLI \$34

Creamy Braised Chicken Stuffed Pasta with Lemon Cheese Sauce, Stuffed Morel Mushroom, Pine Nuts and Parmesan

ASPARAGUS RISOTTO (GF) \$28/\$34

Arborio Rice Infused with White Wine, Truffle Oil, Herbs, Asparagus Spears, Pine Nuts and Parmesan

Add on: Chicken/ Prawns \$6

QUINOA KUMARA GALLETTTE (VGN) 26

Seared Quinoa & Kumara Galette, Finished in Oven and Served with Lettuce Verde

CRISP CRACKLING PORK BELLY (DF/GF) 32

Cumin Garlic Potato, Green Leaves and Apricot Mustard Sauce

SALMON CAPONATA 42

Grilled Salmon on the bed of Asparagus, Confit Lemon Zest, Caponata, Warm Tartare, Lemon Herb Aioli

CHICKEN LEG FARCIE (GF) 34

Braised Chicken Leg Stuffed with Mushroom Duxelle, Confit Leek, Roasted Baby Potato, Citrus Cockle Jus, Lemon Herb Aioli

TUSCANY LAMB SHANK (GF) 36

Slow Cooked Lamb/ Garlic Vegetables/ Mash

SURF N TURF (GF) 50

250gm Scotch Fillet Grilled as per your liking/ Tiger Prawns/ Potato Stack/ Garlic Vegetables/ Choron Sauce

SCOTCH FILLET STEAK 250G * (GF) 42

Grilled as per your liking/ Butter Garlic Vegetables and Potato Mash

[Choice of Sauce](#)

Red Wine Jus

Diane Sauce (Mushroom Sauce)

Béarnaise

Garlic Butter

Add on Sauce at \$2

BURGER 17

ADD ON FRIES \$6

BEEF BURGER | Beef Patty/ Streaky Bacon/ Cheese/ Lettuce/ Tomato/ Caramelized Onions/ Chili BBQ

CHICKEN PARMA BURGER | Fried Chicken/ Napoli Sauce/Mozzarella/ Lettuce/ Pickle Onions/Mustard

MAYO FILLET-O-FISH BURGER | Beer Battered Fish/ Potato Crispies/ Lettuce/ Gherkin/ Jalapeno/ Tartar

VEG QUINOA KUMARA BURGER | Seared Quinoa Kumara Patty/Lettuce/ Pickle Onion/ Jalapeno/ Cheese/
Aioli

PIZZA'S (THIN CRUST)**PIZZA MARGHERITA (V) 20**

Campania San Marzano Tomato, Mozzarella, Parmesan, Kale Pesto

PIZZA QUATTRO FORMAGGI (V) 21

Mozzarella, Parmesan, Feta, Blue cheese

PIZZA PEPPERONI 22

Campania San Marzano Tomato, Mozzarella, Mix Meat Pepperoni, Jalapeno, Ranch Mayo

PIZZA GAMBERI E FUNGHI 25

Campania San Marzano Tomato, mozzarella, sauteed Assorted Mushroom, Garlic Prawns, Leaves, oregano

PIZZA QUATTRO STAGIONI 24

Campania San Marzano Tomato, Mozzarella, Pulled Beef, Artichoke, Jalapeno, Black Olive, BBQ

ADD ON: Chicken/ Bacon/ Mushrooms/ Cheese/ Jalapeno/ Pineapple \$3ea

SIDES

[Steamed or Butter Garlic Veg \(V\) \(GF\) 14](#)

[Truffle Infused Mashed Potato \(V\) \(GF\) 10](#)

[Chef Salad \(V/GF/DF\) 12](#)

Mix Leaves, Avocado, Cucumber, Tomato, Toasted Seeds, Lemon Vinaigrette

[Plain Fries with Tomato Sauce 12](#)

[Parmesan & Truffle infused Fries with Aioli 14](#)

DESSERTS**PETIT FOUR 20**

Chocolate Berry Tart, Cardamom & Fig Macaroon, Espresso Almond Bite, Artisan Brie & Tamarind Fig Dip

BAKED SEMOLINA 18

Semolina Pudding filled with Philadelphia, Coconut, Milky Chocolate Rum Sauce and Pistachio

SORBET OF THE WEEK (DF/GF) 12

Please Check with The Server

CHOICES OF ICE CREAM 10

Vanilla/Chocolate/Strawberry (with Sprinkles, Wafer and Chocolate Sauce)