

FESTIVE MENU



APPETIZERS

SEAFOOD BISQUE \$20

Mixed Seafood, Herbs Oil, Ciabatta

COMPRESSED WATERMELON & FETA SALAD(GF) \$20

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

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) \$24

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

SALT & PEPPER SQUID \$21

With Pear & Roasted Seeds Salad, Citrus Dressing

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

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

MAINS

FISH N CHIPS \$30

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

ASPARAGUS RISOTTO (GF) \$30

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

Add on: Chicken/ Prawns \$6

QUINOA KUMARA GALLETTE (VGN) \$27

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

CHICKEN LEG FARCIE (GF) \$34

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

SALMON CAPONATA \$42

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

TUSCANY LAMB SHANK (GF) \$36

Slow Cooked Lamb/ Garlic Vegetables/ Mash

SCOTCH FILLET STEAK 250G * (GF) \$44

Medium Rare/ Butter Garlic Vegetables and Potato Mash

CHOICE OF SAUCE - Red Wine Jus| Garlic Butter| Mushroom Sauce

GF – Gluten Free | GFO – Gluten Free Option | DF – Dairy Free | V – Vegetarian | VGN – Vegan

Kindly advise us of any allergies or dietary requirements





BURGER with Fries \$24

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, Basil Pesto

PIZZA PEPPERONI \$22

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

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) \$12

CHEF SALAD (V/GF/DF) \$14

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

FRIES WITH TOMATO SAUCE \$12

PARMESAN & TRUFFLE INFUSED FRIES WITH AIOLI \$15

DESSERTS

TIRAMISU \$18

Coffee & Rum-Soaked Ladyfingers, Layered with Whipped Mixture of Mascarpone

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)

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