

STARTER

HANDMADE TURKISH FLATBREAD

your choice of olive oil and dukkah or garlic butter—\$10

SOUP OF THE DAY

with garlic pistolet—\$10

VENISON CANNELLONI

with crispy kale, wild mushrooms and parmesan sauce—\$15


SCALLOP AND BACON SALAD

scallops wrapped in bacon with a mixed leaf salad and paprika mayo—\$15

ONION PAKODA (PUNJABI STYLE)

with coriander chutney, mango chutney, tamarind chutney and raita—\$10

CAESAR SALAD

crispy cos lettuce, parmesan cheese, croutons, bacon and anchovies
tossed in caesar dressing— \$14 

add soy chicken—\$2

GARLIC PRAWNS

prawns sautéed in butter, garlic and paprika
finished with parsley and served on ciabatta—\$15

or

prawns sautéed in garlic, with white wine and cream
topped with parmesan cheese and chives, served on ciabatta—\$15

signature dish



vegetarian option



Please ask if you would like gluten free variations

MAIN COURSE

CATCH OF THE DAY

seasonal vegetables, fresh linguini with shrimp
and lobster sauce—\$27

ASIAN STEAMED FISH

with ginger, coriander and light soy sauce served with a side of steamed rice—\$25

CIOPPINO

fresh fish and seafood in a light flavourful broth
served with garlic ciabatta bread—\$25

LAMB SHANK

served on garlic mash potato with a mirepoix of roasted root vegetables,
rich lamb jus and crispy kale—\$30

SEARED DUCK BREAST

confit duck leg croquettes, roasted beetroot and kumara
with a cherry gel—\$25

HONEY SOY CHICKEN SALAD

mixed leaf salad with marinated chicken strips, crispy noodles,
apple, and cashew nuts with a miso mayonnaise—\$20

SOY-MARINATED BRAISED BEEF SHORT RIB

with pickled carrots, black rice and peanuts—\$24

SURF AND TURF

cooked to your liking served with grilled prawns, truffle potato gratin

and seasonal vegetables

scotch fillet 200g—\$29

eye fillet 200g—\$33

choice of sauce—blue cheese, béarnaise or port wine jus

VEGETABLE STACK

grilled medley of vegetables with haloumi cheese

on hummus with basil pesto dressing—\$19

with fish—\$26

SPINACH GNOCCHI

with mozzarella, cherry tomatoes, spinach, topped with crispy onions and kale

in a parmesan cream sauce—\$18

SIDES

seasonal vegetables

green salad

kumara chips

garlic mash

home-style chips

ALL \$6 EACH

Please let your server know of any food allergies you may have.

DESSERTS

VANILLA CREME PARFULEE

with a home made shortbread biscuit—\$12.50

DARK CHOCOLATE TORTE

with cherry compote, vanilla cream—\$12.50

WHITE CHOCOLATE AND PISTACHIO PANNA COTTA

with raspberry coulis—\$12.50

LEMON LAVA CAKE

lemon cake, lemon curd and italian meringue—\$11.50

AFFOGATO

vanilla ice cream drowned in espresso coffee served with your choice of liqueur

and short bread—\$12.50

TRIO OF ICE CREAM

please ask your server for today's options—\$8.00

TO FINISH

PORT—\$7

TEA & COFFEE AVAILABLE
