

SIGNATURE DISHES

FALAFEL, HUMMUS & TZATZIKI (PB)

Tortilla croutons, sweet pickled onion, tomato, parsley

M

NM

\$17

\$19

GRILLED HALF SHELL SCALLOPS MORNAY (I)

Scallops in the half shell, creamy mornay sauce
(5 PCS) *Add an extra scallop for \$5*

\$25

\$28

CRISPY FRIED BABY BARRAMUNDI (I)

Sweet & sour tamarind sauce, Asian pickled vegetables, rice

\$33

\$36

SEAFOOD CHOWDER (I)

Creamy sweet corn & potato chowder, squid, prawns, seasonal fish, cob loaf

\$29

\$32

STEAK & GRAIN SALAD (LD) **FEATURED DISH**

Grain fed Black Angus rump steak, wholegrain freekeh & quinoa salad, dried tomatoes, mint, spring onions, tahini dressing

\$29

\$32

PAN-ROASTED BARRAMUNDI (LG) (A)

Crispy potatoes, greens, lemon butter sauce

\$33

\$36

MOROCCAN SPICED CHICKEN SKEWERS (LG)

Sweet potato, date & chickpea tagine, pomegranate molasses, mint labneh

\$25

\$28

GREEN GODDESS SALAD (PB)

Mixed lettuce, tomatoes, cucumber, celery, radish, lemon pepper tortilla croutons, green goddess dressing
Add chicken, steak or falafel (PB) \$9

\$19

\$21

BBQ GLAZED MEATLOAF **SENIORS SPECIAL**

Mashed potato, garden peas, onion gravy

\$19

\$21