

SIGNATURE DISHES

	M	NM
FALAFEL, HUMMUS & TZATZIKI (PB) Tortilla croutons, sweet pickled onion, tomato, parsley	\$17	\$19
GRILLED HALF SHELL SCALLOPS MORNAY (I) Scallops in the half shell, creamy mornay sauce (5 pcs) <i>Add an extra scallop for \$5</i>	\$25	\$28
SLOW ROAST PORK BELLY (LG)(LD) Champ mashed potatoes, greens, onion gravy, apple sauce	\$29	\$32
GARLIC PRAWN LINGUINE (I) Soft herbs & spring onions, creamy garlic sauce, parmesan cheese	\$29	\$32
SPRING PEA RISOTTO (LG) FEATURED DISH Green pea risotto, garden peas & snow peas, mint, parmesan crisp <i>Add chicken \$9</i>	\$25	\$28
PAN-ROASTED BARRAMUNDI (LG) (A) Steamed greens, roast chat potatoes, lemon butter sauce	\$33	\$36
COCONUT POACHED CHICKEN SALAD (LG) Pickled Asian vegetable, fresh herbs, nam jim dressing, toasted coconut flakes, peanuts	\$25	\$28
GREEN GODDESS SALAD (PB) Mixed lettuce, tomatoes, cucumber, celery, radish, lemon pepper tortilla croutons, green goddess dressing <i>Add chicken, steak or falafel (PB) \$9</i>	\$19	\$21
BBQ GLAZED MEATLOAF SENIORS SPECIAL Mashed potato, garden peas, onion gravy	\$19	\$21