

ENTRÉES

Garlic Bread:	\$8
Bruschetta: Fresh Tomato, Red Onion, Basil, Balsamic Glaze	\$10
Brie: Honey Baked Brie, Pear Chutney & Crackers	\$18
Squid: Lightly Fried Salt and Pepper Squid, Thai Style Salad	\$18
Prawns: Pan Fried Chilli & Garlic Prawns, Tomato Sauce, Fresh Herbs, Toasted Sourdough	\$18
Pasta: Home-Made Gnocchi, Local Goat Curd, Napolitana & Basil	\$18
Wings: 500gr Buffalo Chicken Wings w/ Ranch Sauce	\$18
Antipasto: Chef's Selection of Cold Cut, Cheese, Pickles, Bread & Condiments (for 2)	\$30

MAINS

Duck: Confit Duck Leg, Potato Puree', Wilted Greens, Jus	\$32
Lamb: 250gr Lamb Rump, Grilled Vegetables Niçoise, Rosemary Jus	\$32
Fish: Pan Fried Fish of the Day, Pea & Fennel Risotto, Beurre Blanc	\$32
Chicken: Grilled Chicken Breast, Thai Style Noodle Salad	\$30
Stack: Mediterranean Vegetables Stack, Goat Cheese, Garden Salad	\$26
Beef: Chargrilled 350 gr Rib Eye, Mash Potato, Green Vegetables, Red Wine Sauce	\$38

SIDES

Garden Salad, Mash Potato, Steamed Vegetables, Chips	\$7
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