



On the Side

French fries -	12
Potato wedges -	12
Mashed Potato -	12
Roast Potato -	12
Sauteed vegetables -	15

To Start With

Homemade focaccia bread - 12

Herb Butter

Insalata caprese (Veg/GF) - 25

Tomatoes, buffalo mozzarella, pesto oil, balsamic glaze

Coconut crumbed prawns & Dynamite Mussels - 29

Coconut coated prawns, cheesy mussels and wild spicy sauce

Chicken satay shots (GF) - 24

Traditional marinated chicken skewers

Smoked salmon ceviche (GF) - 27

Salmon florets, Capers, Grapefruit, pickled cucumber rolls

Main Course

Pearl couscous (Veg) – 28

Summer vegetables, herb roasted potatoes & honey mustard

Classic Italian fettuccine alfredo – 28

Creamy alfredo sauce with garlic, parmesan & cream cheese

Add: Chicken \$8, Prawns \$9, Smoked salmon \$10

Marinated chicken breast – 40

On pearl couscous, asparagus & honey mustard

Fish of the day En papillote (GF) – 42

Sandefjord sauce, capsicum & garlic confit, gourmet potatoes

Glazed pork belly (GF) – 42

On roasted potatoes topped with baked apple & chipotle BBQ glaze

Herb crusted lamb rack (GF) – 55

Garlic mash, buttered vegetables and red wine jus



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From the grill
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(All grilled items served with a portion of vegetables)

Sirloin 350 gm - 47

Grilled Poussin (Spatchcock) - 48

T-Bone 400 gm - 49

(Choose one to pair with your grill)

Roast potatoes / Potato wedges / Chips / Mash

(Sauce options)

Red wine jus / Peppercorn / Mushroom

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Desserts
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Kiwi mess– 25

*Honey & passionfruit syrup, Kiwi strawberry compote,
Whipped cream*

Crème caramel – 23

Brandy snap basket, Fresh fruit macedoine

Chocolate lave cake – 22

Caramel sauce & Vanilla ice-cream

Chef's dessert of the day

Please ask your server for

Kids Menu

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Chicken nuggets - 16

Fish & Chips - 16

Linguine bolognese - 16

Garlic bread - 16

Dessert

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Kids ice-cream - 6

(Vanilla / Chocolate)

Ice-cream sundae - 8