



*\*Menu-A\**

## *To Start With*

### **Soup of the Day - 15**

*served with the bread*

### **House Baked Bread (Veg) - 12**

*served with herbed butter & pumpkin dukkah*

### **Arancini (Veg) - 19**

*served on spicy arrabbiata sauce with parmesan cheese*

### **Pulled Pork Belly - 22**

*maple glazed on potato cake, hot poached egg, mustard dressing*

## *\* Sides \**

French fries	12
Potato wedges	12
Garden Salad	13
Roast Potato	12
Sauteed Vegetables	15

## *Mains*

### **Butter Chicken – 35**

*with steamed rice, chutney & poppadum*

### **Bouillabaisse (gf) – 40**

*salmon, shrimp, calamari, mussels with rich seafood broth*

### **Lamb Shank (gf) – 48**

*on garlic mash & ratatouille*

### **Steak au Poivre (gf) – 52**

*sirloin steak on cracked black pepper served with vegetables,  
Potato wedges & creamy peppercorn sauce*



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**Vegetarian Options**

**Cauliflower Steak (Gf)(Vg) - 28**

*marinated and roasted served with homemade romesco sauce*

**Gardeners Pie (Gf) - 29**

*oven baked vegetables stew topped with potato puree & parmesan cheese*

**Chef's Cous Cous (Gf) - 29**

*cooked in butter with carrots, corn, peas, raisins, olives, mixed beans & pine nuts*

**Linguini Pasta Genovese - 32**

*tossed in pesto with potato & green beans with parmesan cheese*

**\*Kids Menu\***

*(Children under 12 Yrs)*

**Chicken Nuggets - 16**

*served with chips*

**Fish & Chips - 16**

*served with chips & aioli*

**Linguine Bolognese - 16**

**Desserts**

**Warm Sticky Date Pudding – 22**

*served with vanilla ice-cream*

**Chocolate Tart – 22**

*swirled with spicy caramel served with salted caramel ice-cream*

**Homemade Ice-Cream – 1212**

*please ask your server for flavours*

*(GF)-Gluten Free, (Veg)-Vegetarian, (Df)-Dairy Free, (Vg)-Vegan*