ENTRÉE

Char-Grilled Seafood Antipasto *gf*
a house specialty consisting of mussels, squid, prawns & fish drizzled with a chimmi churri

Salt & Pepper Calamari *gf/df*

served with coriander, chilli, fried shallots & wasabi pickled ginger aioli

Tempura Zucchini Flowers v/gf/dfo

stuffed with roast pepper almond cream served on romesco sauce with crispy leek, balsamic glaze

Arancini *v/gf*

Roasted pumpkin, brie and mixed herbs with confit garlic aioli

Crispy Tempura Prawns *gf*

golden fried served with a sweet thai dipping sauce

MAIN

Yellowfin Tuna Fillet *gf/df*
*pan seared **medium rare** in toasted sesame seeds with a fresh mint, pickled ginger, shallot, chili, thai basil, crispy green tea noodle salad with wakame, wasabi aioli, asian crisp*

Sous Vide Lamb Rump *gf*

with creamy mash potato & steamed greens with red wine jus

Vegan Curry *df/gf/v/ve*

***i**n a mild yellow curry with mixed vegetables served with a bean sprout salad and pilaf rice*

Classic Fish 'n' Chips *gf*
house battered sea perch with fries, garden salad & house made tartare

Twice Cooked Chicken Maryland *gfo*

crispy confit chicken maryland on a house made asian broth with udon noodles, bok choi, chilli, coriander, bean shoot, crispy eschalot salad

Chilli Prawns *gf*
sautéed prawns in a creamy chilli sauce, served with an aromatic rice pilaf

DESSERT

Tiramisu Cheesecake

with coffee butterscotch sauce and vanilla ice cream

Vanilla Bean Crème Brulee *gfo*

with almond biscotti

Dark Chocolate Nemesis gf

rich flourless chocolate cake with mint honeycomb, raspberry sorbet & mint gel