



## DINNER MENU

### BREADS

**TOMATO & PESTO BRUSCHETTA** | \$10  
Cherry tomatoes, Onion, Basil, Pesto

**GARLIC BREAD** | \$8  
**BREAD & 3 DIPS** | \$10

### SOUP

**SOUP OF THE DAY** | \$14

### TAPAS

**GRILLED HALLOUMI** Drizzled with Honey, Lemon, Olive oil, Herbs | \$18

**LEMON PEPPER CALAMARI** Served with Lemon & Mango Chilli sauce | \$16

**GRILLED CHORIZO & OLIVES** Served with chutney & bread | \$16

**GARLIC PRAWNS** Garlic, Parsley, Olive Oil, Served with bread | \$18

**MUSHROOM & SPINACH ARANCINI** Served with a napoli sauce & Parmesan | \$14

**PUMPKIN & GOATS CHEESE ARANCINI** Served with a napoli sauce & Parmesan | \$14

**MANZO AL TONNO** Thin Cooked cold beef slices with a tuna mayo & salsa verde | \$16

### MAIN COURSE

ALL MEALS SERVED WITH CHEF SELECTION OF VEGETABLES

**SCOTCH FILLET STEAK (300g)** Your choice of Mushroom, Pepper, Bearnaise, Speck & Shallot red wine jus | \$39

**SURF & TURF SCOTCH FILLET** Mixed seafood, creamy white wine sauce topped with king prawns | \$45

**GRILLED LAMB CUTLETS** Served with a mint sauce | \$42

**GRILLED SALMON** Served with Salsa Verde and lemon | \$38

**GRILLED BARRAMUNDI** Served with Lemon Butter sauce | \$36

**OVEN ROASTED PORK BELLY** Served with a red wine jus | \$36

**CHICKEN MUSHROOM SCALOPPINI** Creamy white wine mushroom sauce | \$36

**CHICKEN MARSALA SCALOPPINI** Creamy Marsala wine sauce | \$36

**EGGPLANT PARMIGIANA (V)** Eggplant, Napoli sauce and Mozzarella | \$28

### PASTA

**SQUID & PRAWN FETTUCCHINE** Cherry tomatoes, Spanish Onion, Garlic, Parsley in a Pink sauce | \$26

**SALMON & DILL FETTUCCHINE** In a creamy white wine and dill sauce | \$26

**SPINACH & RICOTTA CANNELLONI (V)** Topped with a Napoli sauce & Cheese | \$28

### SIDES

**GREEK SALAD** | \$8

**MASH POTATO** | \$8

**CHAR GRILLED GREENS** | \$8

### DESSERTS

**TIRAMISU** | \$12

**CHEESE PLATTER** | \$24