



ENTREE

Bread - \$1.20 Lyric extra virgin olive oil - \$2.00 Balsamic vinegar - .20c

Seared scallops with tomato pannacotta and crisp prosciutto ~ \$15.50

Malai potato kofta in almond sauce - \$14.50

Double baked fetta soufflé with olive and pesto - \$15.50

Chicken escabeche with toasted croutons - \$15.50

Parmesan crumbed asparagus spears with mustard hollandaise - \$14.50

MAINS

Black angus eye fillet on a roasted corn & potato salad and salsa verde - \$31.50

Pasta of the Moment ~ See specials board

Confit of duck, sweet potato cakes and salad of roquette chevre and pear - \$28.00

Fish selection of the day ~ See specials board

Ricotta gnocchi, grilled eggplant and zucchini pickle - \$25.00

Roasted breast of chicken, prawn mousse and avocado with cous cous pearls ~ \$27.00

Marinated lamb rump with Indian accompaniments - \$28.00

SIDES - \$5.50

Asparagus, bacon vinaigrette & croutons

Mixed bean salad

FOR THE KIDS - \$12.50

(Includes a bowl of vanilla ice cream and choice of topping)

Creamy spaghetti & ham

Tempura chicken nuggets and chips