

DINNER MENU

Trio of dips with pizza bread \$17

Porterhouse accompanied with seasonal vegetables and chips drizzled with red wine jus
\$27

Vegetarian quinoa fritters with grilled aubergine, haloumi, pumpkin and feta puree
served with arugula salad \$23 (Gluten free)

Grilled chicken breast over chorizo and spinach with sundried tomato risotto arancini
finished with pimienta sauce \$25

In-house made curry \$17 - (Gluten free)

- Ceylon beef curry with coconut basmati rice or plain basmati rice and pappadum
(Medium)
- Malaysian lamb curry with coconut basmati rice or plain basmati rice and
pappadum (Hot)
- Turmeric infused barramundi curry with coconut basmati rice or plain basmati
rice and pappadum (Mild)

Crispy skin on salmon steak accompanied with quinoa and zucchini fritters drizzled with
avocado emulsion \$26
(Gluten free)

Freshly crumbed chicken parmigiana with Caesar salad and beer battered fries \$20

Beer battered flathead served with fresh garden salad, chips and tartare sauce \$24

SIDES

Mediterranean roast vegetables \$12

Rocket, pear and parmesan salad with balsamic syrup \$13

Beer battered chips with roasted garlic aioli \$9

Greek salad \$12