

# Starters

Garlic and Parsley Bread	5.9
Pesto and Bocconcini Pizza Bread	8.9
Oven fresh Panini with Trilogy of Dips	10.9

# Entrée

Sun dried tomato, basil and Spanish onion bruschetta on toasted ciabatta bread topped with Persian feta and aged balsamic	12.9
Toasted sourdough served with a trio of dips 'please ask your waiter for tonight's flavors'	12.9
Chef's soup of the day 'please ask your waiter for tonight's flavor'	13.9
Alaskan soft shell crab served with a papaya, red chili, coriander and cashew nut salad	15.9
Twice cooked pork belly served on a warm raddicio, pear and pumpkin salad	16.9
Dukkah crusted chicken tenderloins served on a beetroot and Persian feta risotto	17.9
Seared tiger prawns tossed through a bacon, onion, capsicum and white truffle cream sauce	Entree - 18.9 Main - 24.9

(GF)(V)= Gluten Free/ Vegetarian upon request

# Main

Grilled chicken breast served on truffle roasted kipfler potato's, buttered spinach and walnuts, topped with a wild forest mushroom cream	32.9
Grilled pork sirloin served on a black truffle and cepe risotto finished with fig vincotto and rocket	32.9
Grilled white fish served on a papaya, coriander, rocket and herb salad, topped with saffron aioli	33.9
300gm Angus rib fillet served on a sweet potato soufflé and king brown mushrooms, topped with port jus and pickled cucumber	35.9
Roast lamb rump served on parsnip mash, with grilled asparagus, broccolini and broad beans, topped with an apple cider glaze	36.9
Thai marinated duck breast served on dauphinois potato, roast baby beetroot and fennel, topped with a grape balsamic	37.9
250gm Angus eye fillet served on sage and basil gnocchi, roasted white asparagus, broccolini and bordelaise sauce	38.9

(GF)(V)= Gluten Free/ Vegetarian upon request

# Sides

<b>Truffle French Fries</b>	6.9
<b>Garden Salad</b>	6.9
<b>Green Beans and Persian Fetta</b>	9.9