

Entrees

LEMON PEPPER CALAMARI	15.5
Crumbed lemon pepper calamari, mesclun salad, lemon and home made tartare.	
SEA BREEZE	16.5
Scallops seared in spiced garlic butte, broad beans, mushrooms, potato soufflé and saffron veloute sauce	
SOUP OF THE DAY	11
Please ask your server	

Mains

Please ask your server for today's special

ARABIATA SEAFOOD PASTA	26
Sautéed calamari, prawns, scallops and fresh fish with basil leaves in vine ripened tomato capsicum sauce with a touch of Mediterranean chilli	
BARRAMUNDI FILLET (GF)	29.5
Pan-fried fresh fish fillet with Mediterranean ratatouille, potatoes, slow roasted tomato and citrus glaze	
CAJUN CHICKEN SALAD (GF)	17.5
Herby chicken on a bed of fresh mixed salad tossed with lemon dressing, aioli and pepper salsa	
CHICKEN, BACON AND MUSHROOM PASTA	18.9
EYE FILLET (GF)	32
Grilled beef tenderloin, potato fondant, creamed spinach, thyme field mushroom and Gorgonzola jus	
FRENCH LAMB CUTLETS (GF)	34.9
Grilled cutlets of lamb with honey and macadamia crust, green beans sautéed with tapenade butter, potato mash and thyme jus	
FRESH SALMON AND AVOCADO SALAD	17.9
Cuts of grilled fresh Atlantic salmon fillets and sliced avocado, capsicum salsa with lemon and extra virgin olive oil dressing	
KEBAB MEDITERRANA (GF)	23.9
Two skewers of lightly spiced marinated chicken and capsicums topped with coriander sauce on a bed of steamed saffron rice and salad	
LAMB SHANKS (GF)	28
Slow roasted in fresh herbs and wine with potato mash and rosemary res wine jus	
PRAWNS TANGIER	29
Seared prawns with garlic and Moroccan herbs, witlof, apple, rocket, walnut tossed with pesto vinaigrette	
SALMON FILLET	29
Grilled salmon fillet, saffron couscous, warm witlof salad, pesto and red pepper coulis	
Sautéed chicken, bacon, mushroom with chardonnay cream sauce on flat pasta	
STEAK MONTE CARLO (GF)	31
Grilled beef scotch fillet with potatoes and sautéed seasonal vegetables and porcini-Portobello	

Starters

ANTIPASTO	26
Salami, pastrami, smoked chicken, Greek feta, grilled peppers, aubergine, zucchini, dips and warm breads	
BREAD & DIPS	10
Falafels, kalamata olives, tomatoes, hummus and pita bread	
GARLIC BREAD	5.5
Crisp French loaf with fresh garlic and herbs	
MEZZE PLATER	14.5
Mixed bread with hummus, tazki and olive oil with aged balsamic	

Vegetarian

VEGETARIAN COMBO	23
Mediterranean goat cheese wrapped in grilled aubergine, gratinated Parmesan set on sautéed spinach, couscous, ratatouille and blue cheese	
VEGETARIAN PASTA	18
Pappardelle cooked with Mediterranean ratatouille, red wine tomato sauce, fresh basil topped with feta cheese and pesto	

Side Orders

FRENCH FRIES	7
GREEN SALAD	8
POTATO WEDGES	8
SAUTEED VEGETABLES	8
SIDE BREAD	5

(GF) – Gluten Free (V) - Vegetarian

GST Included. Limit 4 credit cards per check please.