

DINNER

Starter:	Warm bread with herb oil OR garlic bread	\$ 6.00
	Lobster bisque soup with shell fish, crostini	\$ 16.00
	Arancini of carbonara with truffle aioli	\$ 14.00
	White bean & parmesan croquettes with roasted tomato sauce	\$ 14.00
	Crab avocado with citrus gel	\$ 16.00
	Pumpkin & beetroot salad with goat's cheese, walnuts	\$ 14.00
	Antipasto platter of the day (for 2)	\$ 24.00
Main:	Eye fillet with spinach & bacon hash, red wine jus	\$ 30.00
	Chicken marinated in spices with potato, eggplant,rocket tomato & olives	\$ 27.50
	Fish of the day	\$ 28.00
	Tofu spectacular - baharat, steamed greens, micro herb salad	\$24.50
	Duck risotto with chestnuts, porcini mushrooms, parmesan cream, truffle oil	\$ 27.50
	Lamb cutlets with almond mash potato, beetroot hummus house made mint jelly	\$ 29.50
Side:	Hand cut chips Steamed greens Sauteed spicy zucchini Rocket & parmesan salad Mixed leaf & herb salad	\$ 7.00
Sweet:	Chocolate terrine with raspberry sorbet	\$ 12.00
	Tiramisu	\$ 12.00
	Duck egg creme brule with champagne strawberry compote	\$ 12.00
	Oranges in spiced red wine with vanilla double cream	\$ 12.00
	Cheese, fruit, crackers	\$15.00