

**TO SHARE/ENTREES**

**Salt & Pepper Fried Tofu – 10 (VG)**  
w/ Chipotle chilli sauce

**Fried Calamari – 16 (GF)**  
w/ Ginger sauce

**Cured Gin Salmon – 16 (GF)**  
w/ Pickled cucumber, Ginger sauce

**Tuna Sesame Garden – 14 (GF)**  
w/ Raw Tuna, Sesame oil, Chilli oil, Seaweed, Spring onions

**Pork Belly Bun – 16 (2 per serve)**  
Roasted Pork Belly, w/ Banh Bao, Coriander, Coles Slaw, Ginger sauce

**Prawn Garlic Skewer – 16 (4 per serve) (GF)**  
Grilled Garlic Prawn w/ Pineapple, Lime sauce

**Grilled Spicy Corn – 9**  
w/ Ricotta Cheese

**Chips – 9.5 (VG)**  
w/ Oregano, Salt and Crumbled feta

**Wedges – 9 (VG)**  
served w/ Chipotle chilli sauce

**Dipping Board – 17 (VG)**  
Eggplant, Caviar, Feta & Capsicum, Tzatziki dips with pita bread

**Saganaki – 15 (VG)**  
lightly floured and pan seared Greek cheese

**Gin Lime Oyster – 15 (4 per serve) (GF)**  
Fresh Oysters, w/Gin, Ginger, Slice Spring onion, Chilli, Lime

**Prawn Sesame Salad – 15 (GF)**  
w/ Grilled Garlic Prawn, Radish, Pickled Cucumber, Watercress, Sesame, Coriander

**Grilled Octopus – 18**  
w/ Lemon Dressing, Olive Oil, Rocket, Red Onion, Tomato Salad

**MAINS**

**Skewered Souvlaki:** Chicken or Lamb with salad, chips & dipping sauce  
lamb 26 chicken 24

**Wrapped Souvlaki:** Lamb, Chicken or Fish souvlaki wrap, pita bread & chips  
lamb 23 chicken/fish 21

**Franschoek Salmon – 28 (GF)**  
Grilled Salmon, w/ Sesame, Smashed Potato, Watercress & Fennel Salad, Chilli

**Lamb Cutlets Japanese Style – 27 (GF)**  
w/ Grilled Lamb Cutlets, Balsamic Truss Tomato, Grilled Asparagus, Soya Mirin Sauce

**Tuna Tataki – 22 (GF)**  
w/ Seared Sesame Tuna, Spring onion, Ginger, Tataki Sauce

**Fish and Chips – 14**  
Fish of the day grilled or fried, w/ Chips

**Rib Eye – 35 (GF)**  
w/Salad, Potatoes and Mushroom Sauce

**Seafood Platter – 65 (GF)**  
w/ Calamari, Fish of the day, Prawns, Oysters

**BURGERS**

**Love Nook Burger – 17**  
w/ Chipotle Chilli Aioli, Lettuce, Grilled Chicken Breast, Grilled Pineapple, Red Onion, Tomato Relish, Sesame Brioche, Chips

**Annoying Burger – 18**  
w/ Chipotle, Chilli, Aioli, Ketchup, Lettuce, Grilled Beef Patty, American Cheese, Bacon, Red Onion, Tomato, Pickle Capsicum, American mustard, Black Squid ink Brioche, Chips

**Spicy Lamb Burger – 18**  
w/ Slow cooked Lamb, Chipotle Chilli Aioli, Lettuce, Tomato, Pickled Cucumber, Red Onion, Soya Mirin Sauce, Fetta Cheese, Chips

**Royal Burger – 20**

w/ Grilled Chorizo, Garlic Prawn, Tomato, American Cheese, Bacon, Red Onion, Paprika Aioli, Soya Mirin Sauce, Chips

**SALADS**

**Seared Beef Salad – 18 (GF)**  
Seared Beef w/ Kohlrabi, Herb, Rice Powder, Chilli, Tamarind Dressing, Rice Crackers

**Pork Belly Salad – 20 (GF)**  
Roasted Pork Belly w/ Herbs, Lychee, Rice Crackers, Dried Shallots, Nuoc Cham Dressing

**Halloumi Salad – 17 (V) (GF)**  
w/ Rocket, Grilled Eggplant, Roasted Capsicum, Oregano, Olive oil & Lemon dressing

**Calamari Salad – 19 (V) (GF)**  
w/ Rocket, Cherry Tomatoes, Capers, Gherkins, Roasted Capsicum, Olive oil & Lemon Dressing

**DESSERTS**

**Coconut Ice Cream – 6**  
**Blueberry Lemon Frozen Yoghurt – 7**  
**Muffin – 3.5**  
**Selection of Cakes (Refer to fridge) - 6.5**