



CHEF'S SPECIALS MENU

ENTRÉE

Vegetarian Spring Rolls (V); 3PCS PER SERVE.....	\$14
Homemade Soup; Minestrone OR Spiced Pumpkin (V)	\$17
Homemade French Onion Soup with Cheesy Bread (V)	\$19
Coconut Prawns with Salad	\$22

PLATTERS

Mezza Platter; (serves 2 people) 3xDips, Falafel, Kofta, 2 x Salads.....	\$36
Seafood Platter; (For 2) Grilled Seafood on fresh salad + Satay Prawn Skewers	\$90
Seafood Platter; (For 2) Grilled Seafood + Half Lobster.....	\$125

MAINS

Egyptian Koshary (V); Rice & Lentils topped with Macaroni, Tomato Sauce & Shallots.	\$24
Ravioli Beef a la Carbonara (creamy bacon sauce)	\$30
Linguini Seafood Mornay (creamy cheesy sauce)	\$32
Sayadeya Grilled Fish (GF); Barramundi Fillet with Herbs & Egyptian Rice + Salad	\$36
Beef Rib (Braised & Grilled) with Spiced Mash & Mix Veg.....	\$36
Crispy Calamari with Creamy Potatoes	\$32
Coconut Prawns with Chips & Salad	\$32

Something Sweet After a Beautiful Meal

Home-Made Deserts & Cakes

+ Coffee/Tea/Herbal/Chai

- Tiramisu.....\$14
- Sticky Date + Vanilla Ice Cream.....\$16
- Carrot Cake.....\$12
- Vanilla Slice.....\$10
- Gluten Free Tarts.....\$12
- Flourless Cakes.....\$12
- Variety of Slices.....\$9

KIDS

Egg and Bacon	\$12
Eggs on Toast	\$12
Ham, Cheese & Tomato	\$12
Pancakes & Ice Cream	\$15
Chicken Nuggets + Chips & Salad	\$17
Mac & Cheese	\$15
Penne Napoletana with Sausage Pieces	\$17