

Entrées

Garlic Bread <i>(VO)</i>	\$ 10^{.90}
House made garlic butter atop toasted Turkish bread.	
Arancini <i>(VO)</i>	\$ 14^{.90}
Made in house with roasted mushroom and sun-dried tomato and a side of tomato relish and house made aioli.	
Corn & Zucchini Fritters <i>(VO)(GFO)</i>	\$ 14^{.90}
Fluffy Corn & Zucchini Fritters with a side of house made pesto mayonnaise.	
Salt & Pepper Calamari	\$ 14^{.90}
Crispy salt and lemon pepper Calamari with a house made garlic aioli sauce.	
“Chiko” Roll	\$ 15^{.90}
Our house made version of the classic chiko roll. Served with a sweet chili sauce and aioli.	
Chicken Pâté	\$ 15^{.90}
Chicken liver pate served with cranberry jam, zucchini pickle and sourdough wedges.	

Mains

Southern Fried Chicken Burger	\$26⁰⁰
Southern spiced crispy chicken breast with bacon, lettuce, pickles, swiss cheese and house made chipotle sauce. Served with steak house chips.	
Thai Crab Noodle Salad	\$30⁰⁰
Rice noodle with julienne carrot, cherry tomatoes, cucumber and lime, in a Thai Nam Jim dressing. Topped with a whole Soft-Shell Crab.	
Harissa Chicken	\$30⁰⁰
Grilled chicken breast with a julienne carrot and daikon salad, all atop harissa sauce and finished with lemon wedges.	
Crispy Pork Belly	\$32⁰⁰
Crispy slow cooked pork belly with Kimchi and a red wine and date sauce, finished with fresh herbs.	
Fish of the day	\$34⁰⁰
Chefs selected fish of the day. Pan Fried with Asparagus, cherry tomatoes and drizzled with a ginger and basil dressing.	
Scotch Fillet Steak <i>(GFO)</i>	\$43⁰⁰
Scotch fillet with chorizo infused roasted sweet potato, chargrilled and spiced cauliflower and café de paris butter.	
Add creamy mushroom sauce \$3.	
Add Chimi churi sauce \$3.	

Pastas & Risottos

with Chicken

add \$6.00

- Carbonara Fettuccini** *(GF)* **\$28.⁰⁰**
Classic Carbonara with onion, bacon & garlic with our house made fettuccini and tossed through a creamy sauce.
(GF option is with risotto rice)
- Asparagus and Zucchini Risotto** *(V)* **\$28.⁰⁰**
Asparagus and zucchini risotto with crispy fried shallots, leek and Kombu Stock.
- Gnocchi Napolitana** **\$28.⁰⁰**
House made gnocchi served in napolitana sauce with bocconcini cheese and fried basil leaves.

Sides

- Grilled Broccolini** **\$14.⁹⁰**
Grilled Broccolini with crispy anchovy crumbs
- Roasted Pumpkin wedges** **\$14.⁹⁰**
Roasted Pumpkin with a caramel pumpkin puree and nuts.
- Sliced Pork Belly salad** **\$14.⁹⁰**
Sliced Pork Belly with sesame Dressing and mixed salad.
- Bowl of Chips** *(GFO)* **\$11.⁹⁰**
Bowl of chips; served with aioli.

Desserts

- | | |
|--|---------------------------|
| Churros doughnuts | \$14.⁹⁰ |
| Spanish churros served with chocolate sauce. Dusted with cinnamon sugar. | |
| Rose Panna Cotta <i>(GFO)</i> | \$14.⁹⁰ |
| The Classic Panna Cotta, served with berry coulis and seasonal berries and flowers. | |
| Gluten Free Chocolate Brownie <i>(GFO)</i> | \$14.⁹⁰ |
| House made Gluten free Chocolate brownie, topped with chocolate ganache and almond praline. Served with a salted caramel sauce and vanilla bean ice cream. | |