

entree...

- Lobster & prawn ravioli in a champagne and chive butter sauce 15.9
- Trio of house made dips served with toasted turkish bread 12.9
- Rare beef salad with fennel & caramelised orange tossed in a spiced citrus dressing 14.9
- Oven roasted tomato & basil bruschetta topped with persian fetta 11.9
- Hazelnut crumbed camembert with a house smoked bacon & witlof salad and pear vinaigrette 14.9

pasta and risotto...

- Cauliflower & gorgonzola risotto with crispy pancetta 18.9
- Slow roasted beef ragu risotto with wild mushrooms & candied walnuts 23.9
- House made gnocchi tossed with tiger prawns & basil in a rich tomato sugo 24.9
- Italian sausage & prosciutto spaghetti carbonara with shaved pecorino 22.9
- Chicken, porcini mushroom & asparagus parpadelle in a light cream sauce 23.9

mains...

- Mixed grill with roasted portobello mushrooms topped with asparagus & a tomato jam 32.9
- Pan seared red snapper fillets on cous cous salad with a burnt orange vinaigrette 30.9
- Individual baked eggplant parmigiana with a rocket & parmesan salad 25.9
- Chicken breast on a cauliflower & leek rosti with roasted tomatoes and a penod sauce 29.9
- Lamb rack on a salad of tomatoes, green beans, mint, asparagus spears and persian fetta drizzled with pomegranate molasses 33.9

sides...

- Crispy chat potatoes tossed with mixed herbs 6.9
- Sauteed green beans with a toasted almond butter 6.9
- Garden salad tossed with cucumber, tomato, red onion & kalamata olives 6.9
- Steakhouse chips with garlic aioli 6.9