

Entree

DOUBLE CHEESE GARLIC BREAD (v) **\$12.00**
Two slices of sourdough bread lightly toasted with garlic-herb butter, mozzarella and parmesan.

CHICKEN, BEEF or combination SATAY – 4 Sticks (gf) **\$17.00**
Grilled marinated meat of your choice skewers served with rice and peanut sauce.

CALAMARI & MANGO (gf) **\$18.00**
Pan or deep-fried marinated calamari presented on a bed of roquette & herb leaves, mango, capsicums, carrots drizzled with sweet chili sauce served with caramelized lime.

TROPICAL TUNA CEVICHE **\$24.00**
Marinated tuna cubes on citrus fruits juice tossed with cucumber, red onion, capsicum, & jalapeno topped with mango and avocado served with toasted coconut & tortilla crisp.

OVEN BAKED SCALLOPS (gf) **\$19.00**
Oven baked scallops presented on Chinese spoon with miso-ginger butter atop daikon carrot pickles topped with ginger & lime zest.

BAKWAN JAGUNG (v) **\$15.00**
Corn and spring onion fritters served with peanut sauce.

CHOPPED THAI SALAD **\$15.00 Entree**
Variety of freshly chopped vegetables served with peanut dressing. **\$19.00 Main**

ADD:

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| MARINATED CHICKEN TENDERS | \$8.00 |
| MARINATED SLICES OF BEEF | \$8.00 |
| SLICED SMOKED SALMON | \$8.00 |
| FRIED GARLIC PRAWNS | \$8.00 |

Main

CRISPY SKIN SALMON (*gf*) **\$38.00**

Grilled crispy skin salmon fillet presented on wasabi potato salad, grilled asparagus, & pickled ginger served with coconut-miso sauce.

CREAMY GARLIC PRAWNS (*gf*) **\$38.00**

Prawn cutlets simmered in creamy garlic-sweet chili sauce served with seasonal vegetables & steamed rice.

STICKY PORK RIBS (*gf*) **\$38.00**

Slow cooked marinated pork ribs, served with green papaya salad & grilled sweet corn on cob, sprinkled with toasted peanuts.

DUCK BREAST (*gf*) **\$38.00**

Marinated duck breast with annatto served with gingered sweet potato puree, Asian pear chutney and spiced pecan nuts.

LAMB CUTLETS (*gf*) **\$46.00**

Grilled marinated lamb cutlet served with potato & artichoke salad, broccolini, baby carrots, pistachio - mint pesto.

BONE-IN CHICKEN THIGH (*gf*) **\$36.00**

Baked bone-in sticky chicken thigh served with pineapple, cucumber, cabbage, bean shoot and thin rice noodles salad with Kewpie-plum sauce.

CREAMY MISO MUSHROOM HOMEMADE GNOCCHI (v) **\$28.00**

Homemade gnocchi with creamy miso-mushroom sauce served with lightly toasted garlic bread.

From the Grill

Choice of MSA (Meat Standards Australia) beef primal cuts cooked to your liking served with seasonal vegetables & a choice of roasted herb garlic butter chat potatoes or chips.

300g SIRLOIN \$43.00

200g EYE FILLET \$48.00

Add garlic prawns \$8.00

Sauces: red wine jus, garlic, peppercorn, mushroom, & miso butter

Sides

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| Roquette, pear & fennel salad topped with grated parmesan cheese (v) (gf) | \$10.00 |
| Crumbed tofu tenders with Korean style dipping sauce (v) (gf) | \$10.00 |
| Steamed seasonal vegetables tossed with olive oil (v) (gf) | \$8.00 |
| Crunchy beer battered potato chips with tomato sauce (v) | \$8.00 |
| Steamed white rice (V) | \$4.50 |

Kids Menu \$16

SATAY (2) chicken or beef - served with rice and peanut sauce.

STICKY RIBS - served with chips and coleslaw.

FISH & CHIPS - served with chips and salad.

MUSHROOM GNOCCHI (v)- served with garlic bread.

CHEESEBURGER - served with chips.

GELATO - two scoops of vanilla bean gelato served with a choice of caramel or chocolate sauce and sprinkles. \$5.00

Dessert

YOGHURT FLUFFY CAKE

\$14.00

Deliciously fluffy vanilla yoghurt cake served with green tea sauce & vanilla bean gelato.

GRILLED PINEAPPLE UPSIDE DOWN CAKE

\$14.00

Served with mango gelato & sweetened coconut meat.

STICKY DATE PUDDING

\$14.00

Rich, warm sticky date pudding with butterscotch sauce, whipped cream & vanilla bean gelato.

CRÈME BRULEE *(gf)*

\$14.00

Classic French custard topped with crunchy caramel, mixed berry compote & pistachio gelato.

AFFOGATO *(gf)*

\$12.00

A scoop of vanilla gelato with espresso coffee or hot chocolate, topped with whipped creams and chocolate swirl.

Add a shot of liquor—Baileys, Tia Maria, Fangelico

\$7.00

BARISTA COFFEE

\$6.00

Flat white, Cappuccino, Latte, Mocha.

LIQUERED COFFEE

\$14.00

Long black coffee topped with cream and your choice of:

Amaretto, Baileys, Frangelico, Jameson, Kahlua, or Tia Maria.