

## ENTRÉES

<b>Double Cheese Garlic Bread (v)</b> Slices of Vienna bread toasted with garlic and herb butter, mozzarella and Parmesan cheese	8
<b>Panko Crumbed Camembert (v)</b> Crispy Panko crumbed Camembert cheese served with plum sauce and fresh rocket, orange and pickled fennel salad	14
<b>Chicken Karaage</b> Japanese soy and ginger marinated fried chicken served with Kewpie mayonnaise and sweet teriyaki sauce	16
<b>Chilli and Ginger Octopus (gf)</b> Grilled chilli ginger marinated WA octopus served with fresh rocket, lime and charred corn salsa	19
<b>Sweet Chilli Prawn and Mango Salad (gf)</b> Grilled prawns cooked with Thai sweet chilli and coconut sauce served with caramelised lime and a citrus mango and herb salad	17
<b>Agedashi Tofu (gf) (v)</b> Traditional Japanese deep fried tofu served in master Tsuyu broth	15
<b>Japanese Scallops (gf)</b> Pan seared scallops with wakame, house made pickled daikon, tobiko caviar and butternut pumpkin coulis	18
<b>Pork Belly (gf)</b> Twice cooked pork belly tossed with Thai style sweet chilli and ginger caramel sauce served with fresh herb salad	18

## MAINS

<b>Crispy Skin Salmon (gf)</b>	36
Grilled crispy skin salmon served in fresh chilli, kaffir lime leaves and coconut broth served with steamed seasonal greens and Yarra Valley salmon caviar	
<b>Lamb Rump (gf)</b>	37
Roasted Greek style lamb rump served with sauteed oriental mushrooms, crispy roasted chat potatoes, tzatziki and red wine jus	
<b>Peking Style Duck Breast</b>	36
Chinese style Peking duck breast, twice cooked and served with roasted butternut pumpkin puree, seasonal vegetables and hoisin sauce	
<b>Eye Fillet (gf)</b>	42
200g WA tenderloin cooked to your liking, served with crispy roasted chat potatoes, seasonal vegetables and herb red wine jus	
	Add Garlic Prawns 8
<b>Sirloin Steak (gf)</b>	37
300g WA striploin cooked to your liking, served with crispy roasted chat potatoes, seasonal vegetables and herb red wine jus	
	Add Garlic Prawns 8
<b>Chilli Garlic Prawns and Scallops (gf)</b>	31
Creamy garlic prawns and scallops cooked with fresh chilli and spring onions, served with steamed rice, seasonal vegetables and tobiko caviar	
<b>Bulgogi Beef</b>	32
Traditional style Korean soy marinated BBQ beef served with steamed rice and a trio of Asian pickled salads	
<b>Thai Beef Salad (gf)</b>	28
Thai beef salad with bean shoots, pickled onion, garlic shoots, fresh herbs and nam jim dressing	
<b>Oriental Salad (v)</b>	25
Japanese organic cold soba noodles tossed with mixed oriental mushrooms, pickled onion, garlic shoots, fresh herbs and house made ginger and lemongrass vinaigrette	
<b>Tofu Stir Fry (v) (gf)</b>	28
Stir fried tofu with a variety of vegetables and Chef's secret house made teriyaki sauce served with steamed rice	

(gf) gluten free (v) vegetarian

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## SIDES

Crispy roasted chat potatoes with herbs and Tuscan spice	8
Crunchy beer batter fries with tomato sauce	8
Steamed seasonal vegetables tossed with EVOO	8
Fresh rocket, orange and pickled fennel salad	10

## CHILDREN'S MENU 12 YEARS AND UNDER

<b>Chicken Nuggets and Chips</b> Served with vegetables or salad and tomato sauce	14
<b>Pasta Bolognese</b> Served with Parmesan cheese	14
<b>Fish and Chips</b> Crispy battered flathead served with chips, vegetables or salad and tomato sauce	14

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## DESSERTS

<b>Crème Brulee (gf)</b> Vanilla Crème Brulee served with berries and pistachio gelato	12
<b>Sticky Date Pudding</b> Sticky Date Pudding served with brandy butterscotch and vanilla bean gelato	12
<b>Coconut Panna Cotta (gf)</b> Pina Colada style panna cotta served with sweet pineapple compote and mango gelato	12
<b>Gelato (gf)</b> Three scoops of gelato - Pistachio, Vanilla Bean and Mango	12
<b>Cheese Platter for Two</b> 3 cheeses of the day served with fresh and dried fruits and crackers	24

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