

ENTRÉES

- Double Cheese Garlic Bread (v)** 8
Slices of Vienna bread toasted with garlic and herb butter, mozzarella and Parmesan cheese
- Panko Crumbed Camembert (v)** 14
Crispy Panko crumbed Camembert cheese served with plum sauce and fresh rocket, orange and pickled fennel salad
- Chicken Karaage** 16
Japanese soy and ginger marinated fried chicken served with Kewpie mayonnaise and sweet teriyaki sauce
- Chilli and Ginger Octopus (gf)** 19
Grilled chilli ginger marinated WA octopus served with fresh rocket, lime and charred corn salsa
- Sweet Chilli Prawn and Mango Salad (gf)** 17
Grilled prawns cooked with Thai sweet chilli and coconut sauce served with caramelised lime and a citrus mango and herb salad
- Agedashi Tofu (gf) (v)** 15
Traditional Japanese deep fried tofu served in master Tsuyu broth

MAINS

Crispy Skin Salmon (gf)	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	
Lamb Rump (gf)	37
Roasted Greek style lamb rump served with sauteed oriental mushrooms, crispy roasted chat potatoes, tzatziki and red wine jus	
Peking Style Duck Breast	36
Chinese style Peking duck breast, twice cooked and served with roasted butternut pumpkin puree, seasonal vegetables and hoisin sauce	
Eye Fillet (gf)	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
Sirloin Steak (gf)	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
Chilli Garlic Prawns and Scallops (gf)	31
Creamy garlic prawns and scallops cooked with fresh chilli and spring onions, served with steamed rice, seasonal vegetables and tobiko caviar	
Bulgogi Beef	32
Traditional style Korean soy marinated BBQ beef served with steamed rice and a trio of Asian pickled salads	
Thai Beef Salad (gf)	28
Thai beef salad with bean shoots, pickled onion, garlic shoots, fresh herbs and nam jim dressing	
Tofu Stir Fry (v) (gf)	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

For special dietary requirements, please tell our wait staff and we will do our very best to accommodate your needs

SIDES

Crispy roasted chat potatoes with herbs & 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

Chicken Nuggets and Chips Served with vegetables or salad and tomato sauce	14
Pasta Bolognese Served with Parmesan Cheese	14
Fish and Chips Crispy battered flathead served with chips, vegetables or salad and tomato sauce	14

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DESSERTS

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