

ENTRÉES

SEAFOOD*

Sydney rock oysters, fresh lemon (gf, df)
Tiger prawns, cocktail sauce (gf, df)
Black mussels, harissa & capsicum (gf, df)

ANTIPASTO

Shaved plain mortadella (gf, df)
Grilled zucchini, lemon olive oil (v, gf, df)
Eggplant caponata (v, gf, df)
Hommus (v, gf, df)
Rosemary focaccia (v, df)

SALADS

Dutch cream potato (v, gf, df)
Chickpea & tomato (v, gf, df)
Watermelon, feta, mint dressing (v, gf)

MAINS

Baked barramundi, fennel, pink pepper slaw (gf, df)
Tempura fish bites, tartare sauce
Steak cut chips
Lemon & thyme roast potatoes (v, gf)
Stir-fried seafood Hokkien noodles (df)

Truffled cauliflower, tarragon pangrattato (v)
Grilled kangaroo, native thyme & red bean salsa (gf, df)
Greek-style grilled chicken thigh, lemon & oregano (gf, df)
Casarecce pasta, Italian sausage & rocket (df)

Tofu & eggplant basil stir fry (v, df)
Marrakesh-style lamb korma osso buco, raisin (gf)
Cumin steamed rice (v, gf, df)

DESSERTS

Salted caramel & chocolate tart
Khanom chan, thai steamed coconut & pandan slice (v, gf, df)
Persian love cake, lemon icing, pistachio

Black forest gateau
Red velvet cake, raspberry glaze
Mango panna cotta (v, gf, df)

Cheese selection (v, gf)
Lavosh (v)
Apple & raisin chutney (v, gf, df)
Dry fruit (v, gf, df)

*Additional oysters (\$15 for 6), prawns (\$10 for 6), mussels (\$15 for 250 grams)
v = vegetarian, gf = gluten-free, df = dairy-free. Menu subject to change.

