

Lunch Time Grazing Menu \$25.50 – 11.30am to 5pm

Sushi Roll

Traditional California sushi rolls with king prawns, avocado & Japanese mayonnaise, served with marinated ginger, wasabi & a soy & mirin dip

King Snapper

Grilled and served with a citrus infused risotto

Black Angus Sirloin (150gm)

Char-grilled, served with parmesan croquettes & a cherry tomato chutney

Wagyu Beef Lasagne

In a rich tomato sauce, layered with béchamel & fresh parmesan cheese, served with garlic buttered foccacia

Salmon Nicoise Salad

Atlantic Salmon grilled medium rare, served on a salad of green beans, chat potatoes, kalamata olives, cherry tomatoes, red onion & lettuce, with a white balsamic & seeded mustard vinaigrette

King Prawn & Avocado Focaccia

Bound with lemon mayonnaise, rocket and chives

Pappardelle Pasta

Served with sautéed porcini mushrooms, pancetta, thyme & a white wine cream sauce

Pea & Taleggio Risotto

Bound with fresh herbs, truffle oil, topped with char-grilled asparagus spears

King Prawn Tempura

Local king prawns in a light crispy tempura, served with a spicy dipping sauce

Spiced Beef Fillet Skewers

Served with north Indian style Dahl with a Swiss chard, carrot, parsley & red onion salad with raita sauce

SALADS

Wild rocket & pear salad

Wild rocket, chargrilled asparagus & pear salad with pickled mushrooms, roasted walnuts & a light tomato dressing

Sm 16.75

Lg 22.75

Chargrilled Mediterranean vegetable & haloumi salad

served with quinoa & a basil aioli

Lg 22.50

Please bring any specific dietary requirements to our attention; however we cannot be held liable for allergies due to trace ingredients that may exist in some of our dishes

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