



WINTER MENU

BARRAMUNDI \$32

Pan fried, crispy skin barramundi, served with potato and chickpea korma, chilli and lemon.

BEEF NACHOS \$25

Corn chips topped with beef, melted cheese, sour cream, sliced jalapenos, avocado and coriander.

SPATCHCOCK CHICKEN \$32

Whole grilled spatchcock chicken. Served with sweet potato chips, corn ribs and peri peri sauce.

SPINACH & RICOTTA RAVIOLI \$28

Spinach and ricotta ravioli with baby spinach, red onion, cherry tomato in creamy garlic sauce with parmesan cheese.

REEF & BEEF \$59

400g Rib eye served with smashed crispy skin chat potato, grilled scallops and seasonal greens and a choice of sauce.

SPICY LAMB SHANK \$35

Lamb shank slow cooked and served with mash potato, baton carrots and seasonal greens

LEMON CHICKEN SALAD \$25

Chicken tenderloin marinated in garlic and lemon, soy and chilli, grilled and served on a bed of mixed greens, cucumber, tomato and avocado.

BEEF CHEEK \$32

Braised beef cheek with red wine sauce, served with mashed potato and salad.

TRADITIONAL CHILLI MUSSELS 500g - \$24 / 1kg - \$35

Chilli mussels sauteed in white wine, chilli, garlic, fresh herbs and napolitana sauce served with garlic bread.

CHICKEN VINDALOO \$28

Spicy Indian chicken curry with rice, garlic naan, raita and pappadam.