

Entrees

Mussels a la Basque S 18.5 L 21.5

with tomato, chill, white wine and a touch of garlic with wood fired bread

Mango Chicken Parcels S 18.5 L 22.5

steamed chicken, julienne of vegetables, mango, ginger wrapped in rice pastry served with a light coconut curry sauce

Lemon Pepper Calamari S 18.5 L 21.5

with salad greens and lemon aioli

Garlic or Chili Prawns S 19.5 L 22.5

served with garlic, tomato and parsley risotto

Lamb Fillets S 19.5 L 26.5

marinated and char grilled served with hummus, baby spinach topped with grilled feta

Seafood Skewers S 18.5 L 26.5

prawns, scallops, fish, red onion, capsicum with a lemon mustard vinaigrette

Pumpkin Risotto S 18.5 L 21.5

roast pumpkin, pine nuts and feta

Risotto of the Day S 19.5 L 23.5

Check special board

Soup of the Day 10.5

served with bread