

LUNCH SPECIAL

ENTREE

Sea Salt & Cracked Pepper Calamari

w/ preserve lemon & honey aioli, crispy rocket noodle salad & ajad dressing

Soft Shell Crab Bao Bun

S&P fried soft shell crab, steamed bao bun, chilli jam mayo & rocket

Shredded Chicken

w/ cucumber & bean sprout salad, crushed peanuts, fried shallots & chilli dressing

Jervis Bay Mussels

w/ garlic & parsley butter, shaved zucchini, chilli flakes & toasted sourdough

Fresh Prawn Cocktail

w/ spicy remoulade, endive, dill mayo & black sego crisp

Pan Fried Polenta

Crispy polenta, white bean hummus, charred tomato dukkha

MAIN

Tempura Catch of the Day

Golden fried w/ hand-cut chips, garden salad & tartare sauce

Wild Barramundi Fillet

Marinated w/ lemongrass, chilli, ginger & lemon myrtle pan roasted w/ Café de Paris beurre blanc

Seafood Marinara

Fresh Linguine w/ prawns, mussels, calamari, baby octopus, & local snapper, w/ cherry tomatoes, garlic & a hint of chilli

Moroccan Lamb Shank

Braised w/ Moroccan spices, fig & apricots w/ soft polenta & charred broccolini

Prawn Risotto

Grilled tiger prawns w/ a saffron risotto, lemon zest, flying fish roe & sea blite

Persian Chicken

Roasted chicken breast stuffed w/ Persian feta, pine nuts & basil w/ white wine saffron cream sauce

Leek & Onion Risotto

Braised leek, caramelised onion, toasted pine nuts & goat cheese

DESSERT

Noisette Creme Brulee

Baked custard infused w/ hazelnut served w/ chocolate biscotti & hazelnut praline

Warm Triple Choc Brownie

Goey chocolate brownie, white choc gelato, chocolate salted caramel sauce & fresh strawberries

Passionfruit & Lemon Mess

w/ crisp meringue, passionfruit couli, lemon curd, chantilly cream & seasonal berries

BREAD

Stone Baked Garlic Bread **12.5**

Stone Baked Sourdough Cob **15.5**

w/ garlic & rosemary evoo, chilli evoo, raspberry balsamic & cultured truffle butter

SIDES

Warm Olives (vv) **12.9**

w/ garlic, rosemary & red wine vinegar

Hand-Cut Chips (vv) **S 6.5 L 9.5**

Hand-Cut Truffle Chips (v) **16.5**

Paris Mash **9.5**

Crushed Chat Potatoes **11.5**

w/ sesame butter

Steamed Jasmine Rice (vv) **6.5**

Hand-Picked Greens **17.5**

w/ roasted almond butter

Garden Salad **14.5**

Greek Salad **16.5**

Cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies & oregano

2 COURSE

\$50pp

3 COURSE

\$60pp

*Available for lunch
Monday - Friday