

STARTERS

Saganaki \$18.00

Seared Kefalograviera topped with a cranberry red wine sauce

Trio Arancini \$14.00

Chicken & mushroom, Tomato, and Pumpkin arancini served with tomato relish

MAINS

Tempura Barramundi

\$28.00

Tempura battered barramundi served with miso buttered Brussel sprouts & roasted chat potatoes, served with curried aioli

Cordon Bleu \$31.00

Crumbed chicken breast wrapped around ham and mozzarella, served with

green beans almondine, creamy mash potato and side of mushroom gravy

Lamb Ragu Pappardlle \$30.00

Slow-braised lamb in a rich tomato and herb sauce with spinach & pappardelle pasta, topped with parmesan cheese

DESSERTS

Apple Pie Spring Rolls(4)
Description of dish goes here

14.00

Coconut Ice-Cream Sandwich(2)

12.00

Crispy coconut bao-buns filled with mango sorbet, drizzled with mix berries coulis on a mango pure bed, crumbled with white chocolate.