



## ENTREE

### *Tuna Ceviche (H, DF, GF Option) \$20*

A-grade tuna cooked in lime juice, avocado, tomato, pineapple, Spanish onion, sweet coconut cream, coriander, crusty bread.

### *Desi Style Tandoori Chicken Triangles (H) \$18*

Grilled tandoori chicken breast, crispy tortillas, coriander, smoked eggplant puree, raita.

### *Pan Seared Scallop Mornay (H) \$20*

Seared scallop on shell, herbed mornay sauce, wilted spinach.

### *Baby Beetroot Salad (H, GF, V) \$16*

Baby beetroot, golden beetroot, mesclun, watermelon radish, labneh, house dressing, balsamic glaze.

### *Oppa Korean-style Pork Belly \$18*

Twice cooked pork belly, kimchi slaw mayo, Asian greens, fresh chilli, coriander.

## SIDES

Seasonal Greens \$9

Rocket Pear and Parmesan Salad \$9

Truffle Fries \$9

Potato Mash \$9

Roasted Seasonal Roots \$9

## MAINS

### *Whole Snapper - Market Price*

Deep fried whole snapper, Thai inspired tri flavoured sauce including pineapple, capsicum, roasted potato, fresh chilli, tomato, lemon.

### *Sawaad Prawn Curry (H, GF option) \$35*

Tiger prawns, Jasmine rice, homemade roti, kachumber, pappadum, raita.

### *12hr Dukkah Lamb Shoulder (GF) \$36*

Dukkah spiced 12hr slow cooked lamb shoulder, fruit and nut pearl couscous, broccolini, red wine jus.

### *Sous Vide Chicken Breast Supreme (GF) \$32*

Crispy skin tender sous vide chicken breast supreme, garlic mash, greens, red wine jus.

### *Black Angus Scotch Fillet (GF, DF) \$38*

250g Black Angus scotch fillet grilled to perfection, kipfler potatoes, parsnip puree, roasted field mushroom, red wine jus.

### *Pea & Zucchini Flower Risotto (H, V) \$28*

Pea butter, onion, garlic flavoured risotto, tempura zucchini flowers.