

Dinner

Entrees

Home-made Dips

Dips of the Day served with Warm Focaccia **\$22**

Crab Tostada

Blue Swimmer Crab Meat, Avocado, & Lime Mayo on a Crispy Tostada **\$28**

Tiger Mussels

Gratineed Mussels with Seaweed Butter **\$26**

Tomato & Burrata Salad

Heirloom Tomatoes, Burrata, Prosciutto, Basil, Lemon Myrtle oil & Balsamic glaze **\$29**

Sides

Focaccia \$9

Fries \$10

Garden salad \$11

Mains

Wagyu Chuck Eye

Native Pepper Berry Sauce, Potato Pave & Glazed Baby Carrots **\$52**

Pork Belly

Ginger Carrot Puree, Cassava Chips, Broccolini & Jus **\$49**

Sirloin Steak

Roasted Baby Potatoes, Cocktail Onion & Peas with Chimichurri **\$49**

Gold Snapper

Beurre Blanc, Karkalla, Potatoes & Peas **\$52**

Halloumi & Aubergine Millefeuille

Layers of eggplant, Halloumi, Field Mushroom & Zucchini, dressed with Balsamic glaze **\$39**