

LUNCH/DINNER

Entrées

Giant Prawn Pepperoncini (AL, GF)

\$27

Sauteed Shrimps w Garlic, Chilli, White Wine & Olive Oil

Tori Karaage

\$23

Marinated Japanese Deep-Fried Chicken w Spicy Kewpee Mayo & Sesame Seeds

Light Pole Calamari (DF)

\$25

Tender Squid Rings, Zesty Sweet n Sour Sauce Szechuan Sauce & Green Salad

Saffron Arancini (VG)

\$19

Goat Fetta, Fior di Latte Mozzarella, Leeks & Saffron Aioli

Jalapeno Stuffed Peppers (VG)

\$12

Chunky Pepper Salsa & Green Leaves

Salads

Tossed Green Salad (VG, N, DF)

\$21

From Chefs Garden - Young Leaves and Herbs, Avocado, Beetroot, Cherry Tomatoes, Cucumber, Roasted Pine Nuts with Italian Dressing

Niçoise (DF)

\$26

Beans, Boiled Egg, Marinated Olives, Tomato, Baby Potatoes, Olives, Capers, Anchovy Dressing with Citrus Vinaigrette

Additions

Seared Tuna \$12

Smoked Salmon \$7

Lamb Cutlet \$12

Please Order at the Bar

Vegetarian (VG), Gluten free (GF), Dairy Free (DF), Contains Nuts (N), Contains Pork (P)