

Dinner Menu

Bruschetta topped with sautéed mushrooms, roasted tomatoes and baby spinach	12.5
Grilled Turkish bread with balsamic reduction and garlic extra virgin olive oil	7.5
Grilled coriander pesto and parmesan bread	8.5

Entrees

Soft shell crab tortillas- crispy soft shell crab <u>w</u> smoky tomato salsa and fresh avocado in a char grilled tortilla	16.5
Char grilled vegetable stack- potato and pumpkin rosti <u>w</u> char grilled asparagus, capsicum, zucchini topped <u>w</u> soft poached crumbed egg smoked paprika aioli and basil oil	17
Lime marinated barbequed squid <u>w</u> chorizo sausage, avocado, tomato and fresh herb salad	17.5
Oysters, Natural or Wasabi and pickled ginger and Kilpatrick ½ Doz	15.9

Mains

Fresh pumpkin and ricotta ravioli <u>w</u> roasted zucchini and eggplant in a rocket pesto cream	25
Char grilled eye fillet steak 300gm with roasted pumpkin, spinach caramelised onion and a red wine jus	33
Grilled salmon served on Basque sauce, wilted spinach and creamy mash	28.5
Lamb Shanks slow braised in a Shiraz, honey, seeded mustard and tomato sauce served with Chat potatoes and a lime aioli	26
Seafood linguini with prawns, calamari, salmon, scallops and fresh fish in a garlic, fresh herb Napoli sauce	28.5
Fish of the Day	32.5
Bangalow pork belly oven roasted and served on coconut and coriander rice with grilled flat Mushrooms and a five spice jus	27
Beer battered Barramundi and chat potatoes with garden salad and tartare sauce	24.5
Baked paella- fresh local seafood pan-fried w diced Italian sausage, saffron Arborio rice topped w spiced lime zest and tomato concasse	32

A bit on the side

Crispy chat potatoes <u>w</u> sour cream	11.50
Steamed greens	9.20
Garden Salad	10.50
Greek Salad	12.50