

SUMMER EVENING MENU

Starters

Crispy Ciabatta Thins with Salsa Verde, Babaganoush and hummus (V)-\$13.5

Arancini Balls- Mushroom and stringy mozzarella risotto balls with garlic aioli (V) -\$12.5

Smooth Chicken Liver Pate, Red onion relish, Cornichons and truffle oil with toasted ciabatta -\$17.5

Crunchy Asian slaw, with peanuts, fresh herbs, and crispy pork belly tossed in a sesame and coriander dressing (GF) \$17.5 ask for Tofu Option(V)

Cadrona Gin Gravlax Salmon- Cured and Washed Cadrona Gin Salmon, Fennel and pickled cucumber salad, crème fraiche and crostini's- \$19.5

Moule Mariniere- Green lip mussels in garlic white wine cream sauce with toasted ciabatta- \$19.5

Mains

Pasta Basilica – Fresh fettucine, champagne ham, cherry tomatoes, fresh basil in a cream sauce- \$26

Panfried Market Fish served with warm quinoa, crispy vegetables and miso dressing- 29.5 (GF)

Burmese Curry - Vegetable Curry with Steamed Jasmin Rice, Mango Chutney and Poppadum -\$22.50 (V)
(GF) With Chicken -\$26.50 (GF)

250 gr Rib Eye Steak served with Potato Rosti, Red Wine Jus, Salsa Verde and Slow Roasted Mushrooms and Vine Tomatoes -\$36 (GF)

Lamb Rump served with creamy mashed potatoes, seasonal vegetables and a Rosemary Jus- \$32 (GF)

Grilled Pork Chop served with spicy panfried polenta cake and a Mediterranean vegetable stack- \$32 (GF option)

Sides

Bowl of Crispy Fries with House Aioli -\$6 (V)

Fresh Seasonal Steamed Vegetables -\$6 (V/GF)

Mixed Leaf Salad with House Vinaigrette -\$6 (V /GF)

Steamed Jasmine Rice- \$5 (V/GF)