



JANUARY

Chef's Selection

BARRAMUNDI BEURRE BLANC

GRILLED BARRAMUNDI WITH CAPERS, WHITE WINE, LEMON BUTTER,
SERVED WITH ROASTED POTATOES AND STEAMED VEGETABLES

M: \$28 | NM: \$30

CHICKEN SEEDED MUSTARD

ROASTED CHICKEN BREAST, WHITE WINE MUSTARD CREAM SAUCE,
SERVED WITH ROASTED POTATOES AND STEAMED VEGETABLES

M: \$26 | NM: \$28

LEMON AND HERB GRILLED CALAMARI

GRILLED CALAMARI WITH LEMON AND MIXED HERBS,
SERVED WITH CHIPS AND SALAD

M: \$26 | NM: \$28

SUMMER SALAD

GRILLED PRAWNS, MANGO, AVOCADO, RED
ONIONS, CHERRY TOMATOES MIXED WITH LEAVES,
TOPPED WITH A LIME HERB DRESSING

M: \$26 | NM: \$28 | HALF SERVE: \$20

HOT N' SPICY PARMY

SCHNITZEL TOPPED WITH NAPOLETANA SAUCE, JALAPENO, RED
ONION, CHORIZO AND CHEESE, SERVED WITH CHIPS AND SALAD

M: \$27 | NM: \$29

