

CHILLI GARLIC & PARMESAN BREAD

Home Baked Bread smeared with Garlic Butter Parmesan and a Dash of Chilli

\$5.00

BRUSCHETTA

Lightly Toasted Italian Bread topped with Roasted Capsicum, Basil, Olives & Feta drizzled with Garlic oil.

\$10.50

OCEAN SALAD

A selection of the Oceans finest Seafood, Poached in Wine and Butter presented on a Bed of Leafy Greens and Coated with Light Shrimp and Lime Mayonnaise.

\$23.00

GINGERED SCALLOPS

Scallops Sautéed with Roasted Pear, Cherry Tomatoes, Crispy Crunchy Polenta Bites & Roquette Salad, Drizzled with Seeded Mustard and Honey Dressing

\$21.50

LAMB & DUKKAH BEEF

Moroccan Scented Lamb & Ground Eye Fillet Rolled in Dukkah, Flat Grilled & Presented on Cous Cous Served with a Duo of Kosundi & Yoghurt.

\$21.00

BOMBAY CHICKEN

Chicken Tenderloins, Spinach Ribbons & Feta Cheese Gently Poached in Yoghurt & Lemon, with Indian Herbs & Spices, Presented on Oven Baked Aromatic Rice with a Crisp Poppadom.

\$21.00

WARMED SEARED CHICKEN & PEAR SALAD

Seared Chicken Tenderloins, Fresh Pear, Blue Cheese & Prosciutto tossed in a Roquette Leaf Salad and served with Dijon & Walnut Dressing.

\$21.00

SALMON NICOISE

Seared Salmon, Cos Lettuce, Green Beans, Potatoes, Kalamata Olives & Egg, Served in a Light Parmesan & Anchovy Dressing

\$23.00

TANGY BEEF SALAD

Marinated Harvey Beef Strips, Wok Seared with Chilli, Ginger, Garlic & tossed in a Medley of Sprouts, Julienne Vegetables and Cashew Nuts, Citrus and Sesame Dressing.

\$19.00

CREAMY GARLIC CHARDONAY PRAWNS

Local Prawns poached in white wine, Cream & lashings of Garlic, tossed with Tagliatelle Pasta & fresh herbs. (Optional - Prawns Diablo -as above with fresh Chilli Jam)

\$19.50

SALT & PEPPER SQUID

Deep fried Baby Squid Seasoned with Sea Salt & Five Pepper Medley. Served with an Asian Coleslaw and Condiments of Chilli Jam & Indian Aioli

\$21.00

HARVEY BEEF SCOTCH FILLET

Grilled to your liking & served with Chunky Fries and a choice of Garlic Cream or Cabernet Jus

\$34.00

ALE BATTERED FISH

Fish of the Day, Battered in Pale Ale & served with Chunky Fries and a Fresh Garden Salad & Home made Tartare Sauce.

\$22.00

SWISS STEAK SANGA

Grilled Scotch Fillet, Melted Swiss Cheese and Mixed Leaf Salad, Served on Home Made Flat Bread with Tangy Tomato & Onion Jam

\$21.00

CHICKEN, DILL & RIB EYE BACON OPEN SANDWICH

Grilled Chicken Breast, Rib eye Bacon, Avocado, Cheese, Roquette & Dill Aioli, Stacked on Toasted Flat Bread accompanied with Fat Fries

\$21.60

If you have any dietary requirements (ie Vegetarian, Vegan, Diabetic or Coeliac etc) please don't hesitate to ask our friendly wait staff.