



WHATS FOR DINNER YOU ASK?

TO START

STEAMED BAO BUNS (2) FILLED WITH GLAZED DUCK & SLAW
PRAWN AND GINGER DUMPLINGS (3) SOY DIPPING SAUCE
THICK POLENTA CHIPS W/ TRUFFLE OIL & PARMESAN (GF)

1. PADANG PADANG GRILLED BARRAMUNDI W/ BALINESE SAUCE AND ASIAN SLAW (GF)
2. MEXICAN CHICKEN FAJITA - HOUSE MADE FLAT BREAD, MEXICAN SPICED CHICKEN BREAST, SAUTE CAPSICUM, ONIONS, GUACAMOLE, SOUR CREAM, RICE AND BEANS (GFO)
3. FRESH HOUSE MADE SPINACH AND POTATO GNOCCHI W/ BLUE CHEESE AND WALNUTS (GF)
4. BEEF MADRAS W/ RICE (GF) ADD POPPADUMS
5. MISO ROASTED PUMPKIN, MARINATED TOFU, ROASTED SPROUTS, ALMONDS (GF / VEGAN)
6. 300GMS CERTIFIED BLACK ANGUS STEAK W/ IRISH MASH, SAUTE VEGETABLE, MUSTARD BUTTER (NAT)

SOMETHING SWEET

BOMBE ALASKA W/ PISTACHIO PRALINE
CHARDONNAY AND BERRIES ASPIC (GF)
STICKY DATE PUDDING W/ TOFFEE SAUCE
SELECTION OF APOSTLE WHEY CHEESE WITH HOUSE MADE
QUINCE PASTE, CRACKERS AND WALNUTS (GFO)