

# AL A CARTE MENU

## *Bread*

Cob Loaf with garlic, sage and olives \$12

## *Starters*

Tomato Basil Bruschetta with olive oil and parmesan \$14

Drunken Prawns - seared with a mild Asian sauce and bread \$28

Oysters Natural/Kilpatrick - half dozen (6) \$26 \$28



Confit Duck with Mushroom risotto and Grand Marnier glaze \$26

Mezza Grazing Plate for 2 – chicken skewers, lamb kofta, olives, Hummus, Baba Ganoush, pickled turnips, dolmades, lamb kibbi, pumpkin kibbi, garlic sauce, fried cauliflower with tahini, tabouli, falafel, green beans with tomato \$45

Seafood Plank for 2 – crumbed flathead, panko coconut prawns, oysters, prawns, calamari, bug, chips, salad \$65

## *Mains*

Middle Eastern Chicken with warm pita bread and salad \$34

Crispy Pork Belly with candied apple jus, pumpkin puree, crisp broccolini   \$36

Macadamia Crusted Barramundi fillet with seasonal greens, potatoes and lemon butter \$39

250g Chargrilled Eye-Fillet, jus and Seasonal Vegetables   \$46

Lamb Rack – Pistachio Crust, sumac. Dutch carrots, chat potatoes and jus \$42

Chilli Mussels with crusty bread \$35

Bugs – with garlic, kaffir lime, chilli, lemon, thyme, risotto \$52

Lobster – Mornay or Fresh \$75

## *Sides*

Seasonal Veg		\$9
Roast Potatoes		\$9
Garden Salad		\$9
Fries		\$8

Menu subject to change at short notice due to fluctuations in supply or staff shortages due to Covid 19

**Surcharges:** Public Holidays 15%, Sundays 10%

 Gluten Free  Dairy Free  Vegetarian  Gluten, Dairy or Vegetarian Adaptable  Vegan Available

## *Share Platters*

Mezza Share Platter for 2 – Lamb Kofta, Garlic Chicken, Lebanese Sausage, beef skewer, fish fillet, lamb cutlet, fattoush salad, Pita bread, haloumi, pickled turnips, dips and olives	\$125
Deluxe Seafood Platter for 2 – Lobster, Prawns, oysters, Scallops, Salmon, Bugs, Calamari, Barramundi and Salad	\$195

## *Pasta*

Carbonara – bacon, mushroom, onion, garlic, egg yolk	\$32
Penne Amatriciana – Chilli, bacon, parsley, onion, white wine, Napoli sauce	\$32
Risotto Primavera – creamed Arborio rice topped with crisp garden vegetables, shaved parmesan (V)	\$28
Spaghetti Marinara – seafood, garlic, olive oil and white wine	\$32

## *Salads*

Fattoush Salad – Lettuce, Mint, Cucumber, Sumac, Tomato, Radish, Garlic, Lemon, Pomegranate Molasses, Fried Pita Bread	\$20
Roast Pumpkin Salad – Pumpkin, feta, rocket, onion, tomato, cucumber, toasted almonds	\$24

## *Salad Additions*

Prawns	\$9
Squid	\$9
Chicken	\$9

## *Desserts*

\$15

Trio of Gelati  
Sticky Date Pudding  
Chocolate Mousse  
Crème Brulee  
Tiramisu

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