





GARLIC CIABATTA	14
BRUSCHETTA Fresh vine tomato, a hint of basil, feta & caramelized onion	22
DELICATE SMOKED SALMON BLINIS	26
GOURMET BREADS Served with pesto and dips	23
SEAFOOD TEASER A selection of seafood, smoked salmon, Thai chilli mussels, squid, scallops and prawns served with chargrilled ciabatta	42
GARLIC, CAJUN OR THAI KING PRAWNS Served with salad and steamed basmati rice	39
CHEFS PLATTER Sundried tomato, olives, feta, chorizo, salami, prosciutto, brie, blue on toasted ciabatta	48
SEAFOOD CHOWDER (G/F) King prawn, green-lipped mussels and fresh fish bound in a milky white wine velouté served with toasted focaccia (NGF)	36
GREEN LIPPED MUSSEL CURRY CHOWDER (G/F) New Zealand green lipped mussels, fresh fish in a milky velouté Indian spiced curry served with toasted focaccia (NGF)	32
CHICKEN SALAD (G/F) Pan-fried Cajun chicken breast served on a summer salad with hummus	38
SMOKED SALMON SALAD (G/F) Smoked salmon, sour cream pesto resting on salad greens with Italian glaze	42
GREEK SALAD(G/F) Black mammoth olives, creamy feta, vine tomato, fresh origanum with Italian glaze.	34

Capture the flavors and share the joy! Snap a photo of your delicious meal, tag us on social media, and stand a chance to win \$30 off your next dining experience. We'll select a lucky winner each month

