





THAI PRAWN & SNAPPER SALAD A platter of king prawns, snapper, cherry tomato with mesclun greens, splashed with a Thai chilli vinaigrette	40
CLASSIC CARBONARA Smoked ham and button mushroom tossed with fresh fettuccine in a creamy garlic and basil pesto sauce topped with parmesan cheese	36
PAPPARDELLE Thickened ribbon pasta tossed with garlic and smoked ham in a cream sauce topped with parmesan cheese	34
SEAFOOD LINGUINE Snapper, mussels, prawns and scallops tossed in a creamy garlic pesto with parmesan cheese	42
CHICKEN FETTUCCINE Breast of chicken panned with garlic and cream, bound with an authentic Neapolitan sauce topped with parmesan cheese	38
ANGUS BLACK AGED BEEF FILLET (G/F) Beef fillet with roasted red pepper and garlic topped with red onion jam served with seasonal vegetables & topped with hollandaise	52
SCOTCH FILLET (G/F) Scotch fillet topped with a mushroom sauce, served with seasonal vegetables & topped with hollandaise	48
THAI CHICKEN CURRY (G/F) Served with steamed basmati rice	56
VENISON (G/F) Venison medallions resting on seasonal vegetables topped with hollandaise	54
LAMB RACK (G/F) Lamb rack resting on seasonal vegetables topped with a tomato	34







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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







3REAKFASI

PANCAKES Maple syrup, bananas, streaky bacon & whipped cream	28
EGGS BENEDICT Streaky bacon OR Smoked Salmon topped with hollandaise	26.50
BIG BREAKFAST Sausages, streaky bacon, tomato, sour dough, two poached eggs with hollandaise	29.50
CREAMY GARLIC MUSHROOMS Served on Ciabatta	26
Pan-Fried Snapper Streaky bacon, poached eggs and hollandaise resting on focaccia	32







NEW YORK BAKED CHEESECAKE

RHUBARB AND APPLE CRUMBLE

SELECTION OF ICE CREAMS

CHEESECAKE OF THE DAY

CHOCOLATE BROWNIE (G/F)

COCONUT VANILLA PANNA COTTA (G/F)

RICH CHOCOLATE MOUSSE (G/F)

STICKY DATE PUDDING

ALL DESSERTS ARE \$22.50







MEAL CHOICES

Chicken Tenders & Fries Chicken Nuggets & Fries Broccoli Cheese Bites & Fries Mac N Cheese Bites & Fries Fish Goujons & Fries Spaghetti & Meatballs Hotdogs & Fries Cheeseburger & Fries

DESSERT CHOICES

Streets Ice block range **DRINK CHOICES**

Juice

Apple | Orange | Pineapple | Cranberry

Fizzy

Pepsi | 7 Up | | Mountain Dew | Raspberry & Lemonade

KIDS MEALS FOR KIDS 12 & UNDER ONLY COMBO (MEAL DESSERT & DRINK) \$20 **MEAL ONLY \$15**

