



## Dinner Menu

### LIGHT STARTERS

**Garlic-herb bread** plain \$5.50

with cheese \$7.50

**Vegetable pakhoras** freshly made, served with raita \$8.00

**Freshly baked Turkish bread** topped with anti-pasto vegetables and grilled haloumi cheese \$8.00

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### ENTRÉES

**Stuffed squid tubes** grilled and set on lemon scented pistachio couscous topped with a sweet and spicy pepperonata \$15.50

**Chicken and mango salad** served with crispy noodles and honey-lime dressing, with cucumber, tomatoes and carrot julienne \$18.50

**Classic caesar salad** with crispy bacon, shaved parmesan and poached egg, in a creamy caesar dressing \$15.50

**Seafood chowder** a creamy chowder prepared with fresh fish, mussels, shrimps, squid and vegetables, served with garlic bread \$16.50

**Slow roasted pork belly** on sweet potato and ginger mash, served with apple crème fraîche and red wine glaze \$18.50

## PASTA

**Fettuccine or spaghetti pasta** \$15.50

Tossed in **extra virgin olive oil** semi dried tomatoes, olives, Italian parsley and topped with grilled haloumi cheese

**Seafood** shrimps, mussels and squid in a Mediterranean tomato sauce

**Sautéed in a pulled beef and mushroom sauce** with fresh spinach leaves

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## BURGERS

**Beef burger** prime beef pattie, cheese, tomato, lettuce, caramelized onion, streaky bacon and bbq sauce in a brioche style bun, served with chunky fries \$19.50

**Chicken burger** brioche style bun, seared chicken breast schnitzel, cheese, plum sauce, streaky bacon, tomato, lettuce and mayonnaise. Served with chunky fries and tomato sauce \$19.50

**Vegetarian burger** brioche style bun, potato herb pattie, tomato, cheese, caramelized onion, lettuce and mushrooms, served with fries \$19.50

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## PIZZA

Available in regular \$14.50 or large \$17.50

**Margarita** - tomato, basil and mozzarella cheese

**Meat lovers'** - bacon, chorizo, beef mince, red onion, bbq sauce and mozzarella cheese

**Seafood** - tomato, shrimps, squid, mussels and cheese

**Hawaiian** - ham, pineapple and mozzarella cheese

**Chicken** – roasted chicken, brie and cranberry

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**Wild mushroom** – sautéed mushrooms, red onions, courgette, roasted garlic and mozzarella cheese. Small \$15.50 Large \$18.50

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## MAINS

**Fish and chips** fresh fish of the day in beer batter, served with garden greens, chunky fries and aioli \$23.50

**Chermoula chicken** set on Creole rice, served with slender stem broccoli \$28.50

**Marinated beef rump steak 300gr** served with crispy agria potatoes and mushroom sauce, with your choice of steamed vegetables or garden salad \$32.50

**Grilled lamb rump** set on fried gnocchi, with tomatoes, olives and silverbeet, served with a red wine glaze \$35.50

**Pan fried pork fillet** carved onto sweet and sour vegetable stir fry, served with steamed almond rice \$27.50

**Saffron infused poached salmon fillet** set on sautéed bok choy, served with straw potatoes \$35.00

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## SIDE DISHES \$5.00 each side dish

Gratin potatoes, chunky fries with aioli, roasted agria potatoes, garden greens, seasonal steamed vegetables

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## DESSERTS

**Chocolate lava cake** with vanilla bean ice cream \$11.50

**Upside-down blueberry cheese cake** with caramelized hazelnut and biscuit crumb \$12.50

**Peach and almond tart** freshly baked, served with vanilla bean ice cream \$13.50

**Trio of ice cream** served with chocolate sauce and whipped cream \$10.50

**Cheese selection** with fresh breads, grapes, figs and nuts \$22.50

## SPECIAL COFFEES AND TEAS

### Extra special coffee \$15.00

**XXX coffee** tia maria, kahlua espresso topped with whipped cream and a frosting of cinnamon

**Jaffa hot chocolate** baileys, grand marnier hot chocolate

**Hot greek cappuccino** black sambuca espresso topped with steamed milk and froth, dusted with chocolate or cinnamon

### Classic special coffees \$12.00

Baileys, benedictine, cointreau, drambuie, frangelico, grand marnier, kahlua, jamesons, peach schnapps, galliano range, amaretto, black & white sambuca, vanilla

### Hot drinks

Flat white	\$3.50	Latte sm	\$4.50
Cappuccino	\$4.00	Latte lg	\$5.00
Mochaccino	\$4.50	Chai latte	\$4.50
Hot chocolate	\$4.00	Upsize, decaf or soy	
		add \$0.50 extra	

**Dilmah tea** \$3.50  
English breakfast, earl grey

**Dilmah herbal tea** \$4.00  
Chamomile, peppermint, lemon, green, jasmine green