



LUNCH MENU

from 12.00 to 16.30

V denotes vegetarian options



Bread selection (3 different types) served with butter, olive oil, dips & dukkah **V**

Cheesy paratha \$3

CREATE YOUR OWN SALADS

Crisp iceberg lettuce | Cos lettuce | Rocket leaves | Baby spinach | Basil | Parsley

Tossed with your selection of additions 1 per topping

Oven roasted vegetables | Marinated olives | Raw button mushrooms | Vine ripened cherry tomato | Cucumber | Spanish onion | Beetroot | Roasted peppers | Sun dried tomato | Grilled eggplant | Sweet Corn | Asparagus

Pumpkin seeds | Quinoa | Orange couscous | Garlic croutons | Pine nuts

Parmesan | Goat's feta | Bocconcini | Blue Cheese | Cheddar

Pomegranate | Sultanas

Pancetta | White anchovies

Herbed chicken breast \$2

Chilled prawns \$4

Smoked salmon \$2

Dressings to select from

Green goddess | Balsamic & olive oil | Caesar dressing | Lemon garlic & olive oil | Whole grain mustard

| Tahini dressing | Verjuice dressing | Raspberry dressing

CAVIAR & OYSTERS

Oysters natural \$5ea | \$30 ½ doz | \$60 doz

with your choice of: nam jim sauce | tomato & horseradish | mignonette

Beluga caviar with traditional garnish 30g \$290 | 50g \$400 | 125g \$800

STARTERS

Sushi & sashimi selection \$28

Chilled tomato gazpacho, crab salad, almond milk \$19

Chilled prawns & Thai style salad \$29

Caesar salad \$20

with chilled prawns \$26

with herbed chicken 23

Salad of figs, asparagus, ash goat's cheese & beets, pickled & candied walnuts **V** \$24

Beef carpaccio, fig, horseradish, parmesan, rocket, lemon & olive oil \$22

Tuna tartar with citrus, miso & wasabi mayo, avocado & lotus chips \$27

DESSERTS

Dulce de leche & salted pecan semifreddo strawberries, coconut wafer \$12

Calvados custard, sauterne apple, brown butter crumble & vanilla ice cream \$11

Burnt lemon & lime tart, berries, toasted marshmallow, crème fraîche ice cream \$16

Pistachio mousse cake with raspberry ice cream & fresh raspberries \$17

Three scoops of ice cream or sorbet (ask waiter for flavours) \$12

Tropical fruit platter \$16 for 1 | \$26 to share

Selection of cheeses served with grapes, honey comb, quince paste, lavosh 2 cheeses \$21

3 cheeses \$25

4 cheeses \$29



LUNCH MENU

from 12.00 to 16.30

V denotes vegetarian options

GRILL

SANDWICHES & BURGERS

All sandwiches come with a choice of French fries, green salad or vegetable chips.

Ricotta & tomato salsa on bruschetta V	\$12
Smoked ham, Emmental, tomatoes relish on rye toasted	\$21
Club sandwich, choice of white rye whole meal	\$24
Grilled vegetable wrap, eggplant, zucchini, haloumi cheese & yoghurt V	\$18
Steak Sandwich, fillet steak, ice berg, tomato relish, mustard & onions	\$21
Vegetable burger, hummus, raita, butter lettuce V	\$15
Wagyu burger, lettuce, dill pickle, gruyere cheese, onion, BBQ sauce	\$39

SIMPLY GRILLED

All grill items served with your choice of 1 side dish. Please ask if you would like your fish baked or steamed instead.

Prawns seasoned with shichimi togarashi pepper	\$33
Daily caught fish	\$29
Tuna	\$31
Whole fish	market price
Sirloin steak	150g \$31 300g \$36
Fillet steak	220g \$41
Corn-fed baby chicken Mediterranean spiced	½ \$37 whole \$60
Grilled lobster	½ \$38 whole \$68

Choose your sauce:

Meats - mustards, horseradish, BBQ sauce, béarnaise, red wine jus, mushroom truffle sauce, Diane sauce

Fish - chimichurri, garlic aioli, smoked tomato & caper salsa, chipotle mayo, nut brown butter with tomato, caper & parsley.

SIDE DISHES

Hand cut chips V	\$9
Sweet potato & chili salt fries, gorgonzola cream V	\$12
French fries with truffle oil & parmesan V	\$9
Charred corn cob, parmesan & chipotle mayo V	\$9
Steamed asparagus with fried egg & lemon dressing V	\$13
Chopped salad V	\$9



LUNCH MENU

from 12.00 to 16.30

V denotes vegetarian options



PASTA & RISOTTO

Prawn, crab, zucchini, garlic & chilli spaghetti	\$21 \$31
Spaghetti Bolognese	\$21 \$31
Lobster & tomato spaghetti	½ \$38 whole \$68
Fennel, leek, lemon & blue cheese risotto V	\$21 \$30
BBQ pork & prawn fried rice, fried egg, sambal & prawn crackers	\$30

CURRIES

Selection of bread	
Cheesy paratha	\$3
Selection of curries - All served with, rice, pappadams, mango relish & raita	
Eggplant, okra & spinach curry V	\$29
Green chilli fish curry	\$29

WOK SECTION

All served with hand cut chips, garden salad or Asian slaw	
Salt & pepper crab with sweet basil	\$55
Salt & pepper prawns with sweet basil	\$45
Salt & pepper squid with sweet basil	\$25
Lobster - Crumbed, battered, or salt and pepper	½ \$38 whole \$68

YAKITORI STYLE SKEWERS ON THE TEPPANYAKI

Served at the teppan

Reef fish fillet with shallots	\$10
Miso salmon with asparagus	\$12
Shitake, shallot & asparagus V	\$9
Scallops with shichimi togarashi	\$14
Prawns with soy, citrus & ginger	\$14
Teriyaki chicken thigh with shallots	\$8
Unagi glazed with sweet soy	\$15
Hoisin pork loin	\$13
Beef & shitake	\$15

Served with, lettuce, cucumber, Steamed Asian bun



LUNCH MENU

from 12.00 to 16.30

V denotes vegetarian options

FISH
&
CHIP
- SHOP -

FISH & CHIP

Oysters battered \$5 ea | \$30 ½ doz | \$60 doz
with your choice of tartare sauce | wasabi dressing

Fish burger, slaw & dill mayo \$28

Choose your fish & chips battered or crumbed, 2 sides and a sauce

Prawns \$8 ea | \$34

Scallops \$6.5 ea | \$30

Scampi \$10

Fisherman's catch (see daily board specials) market price

Fisherman's basket
(2 pieces of fish, 2 scampi, 2 prawns, 2 scallops, 2 pineapple fritters, hand cut chips) \$69

(Will be written on the black board daily)

Barramundi (battered or crumbed) \$30

Snapper (battered or crumbed) \$30

Dory (battered or crumbed) \$30

Haddock (battered or crumbed) \$30

Cod (battered or crumbed) \$30

SIDE ORDERS

2 sides included with fish & chips

Mushy peas, mint sauce \$6

Asian slaw \$6

Hand cut chips with gravy or curry sauce \$8

French fries \$6

Potato fritters \$6

Pineapple fritters \$6

Onion rings \$6

Sliced gherkins \$6

Pickled onions \$6

SAUCES & THINGS

extra sauce \$1

Tartare sauce | Wasabi mayo | Garlic & lemon mayo

White vinegar | Malt vinegar | Tomato sauce