

function menu

1 COURSE | Main Only | \$30

2 COURSE | Entree & Main or Main & Dessert | \$45

3 COURSE | Entree, Main & Dessert | \$55

ENTREES

POLLO FUNGI [vo]

Fresh egg pasta served with sliced Chicken breast and a creamy field mushroom sauce and shaved parmesan

JAPANESE KARAAGE PRAWNS [vo]

Light golden Japanese style Prawns with a green Papaya salad and creamy Kewpie Mayonnaise

ASIAN NOODLE SALAD [vo] [lg]

Soba noodle and shredded chicken coated in a sticky Asian style marinade served with a delicate salad of Asian herbs and lime wedge

ARANCINI BALLS [v]

Bite size balls of creamy risotto pocketed with pistachio, lemon, fresh oregano, semi dried tomato and mozzarella

CARAMELIZED ONION & POTATO TART [v]

Can be also a main meal

A shortcrust pastry filled with caramelised onion then topped with baked parmesan potato. Finished with a micro herb salad

DESSERTS

TIRAMISU TEARDROP

Layers of coffee soaked vanilla sponge and mascarpone mousse

PANNACOTTA

Lemongrass & palm lime Pannacotta with cream and a mix of fresh seasonal berries

STICKY DATE PUDDING

A moist sticky date pudding with a rich sticky caramel sauce. With a creamy vanilla bean ice cream

NEW YORK BAKED CHEESECAKE

A creamy New York style cheesecake on a golden biscuit base

MAINS

ATLANTIC SALMON [lg]

Steamed Atlantic salmon fillet with ginger, shallots and coriander. Served with a light Asian style broth

DUCK BREAST [lg]

Teriyaki oven baked Duck breast thinly sliced and served with pickled carrot salad

BEEF SIRLOIN [lg]

New York cut Sirloin topped with baked field mushroom and a red wine & thyme jus

CHICKEN SUPREME [lg]

Supreme chicken breast filled with chorizo sausage, fire roasted red capsicum, and creamy mozzarella cheese

CRUSTED PORK

Garlic & Herb crusted pork loin accompanied with pickled shaved fennel

GREEK LAMB SHOULDER \$5 [lg]

Slow cooked Lamb shoulder with baby carrots, garlic smashed potato, whipped fetta and minted jus

Meals accompanied with fresh seasonal vegetables

CHOC PRALINE TART

Chocolate tart shell filled with a flourless chocolate hazelnut base finished with a rich ganache and caramel glazed praline mousse disc

CHEF ANA'S RAW CAKE [lg]

The handmade raw cake is made with the finest ingredients and are gluten, dairy and sugar free.

Choose from the following flavours:

- Mango Macadamia
- Lemon Coconut
- Pina Colada