

## - STARTERS -

- HALF DOZ COROMANDEL OYSTERS WITH A GINGER & RICE WINE VINAIGRETTE \$16
- FRESH TOMATO & BASIL BRUSCHETTA WITH BOCCONCINI \$14
- KING PRAWNS WITH CHORIZO, CHILLI, LEMON & PARSLEY ON CIABATTA \$16
- MUSHROOM & SPINACH ARANCINI STUFFED WITH MOZZARELLA & PARMESAN \$15
- SALT & PEPPER CALAMARI WITH HOMESTYLE TARTARE SAUCE \$15
- SKAGEN RÖRA KING PRAWNS, MAYONNAISE, DILL AND CAVIAR SERVED WITH BAGETTE \$17
- SESAME SEARED TUNA WITH AVOCADO, WASABI MOUSSE \$17
- COROMANDEL SCALLOPS WITH CREAMY HORSERADISH & CRISPY PANCETTA \$16
- GRILLED SNAPPER SLIDERS WITH ROASTED CAPSICUM PESTO, CAPERS & AIOLI \$22
- SCOTCH FILLET SLIDERS WITH PANCETTA, HORSERADISH CREAM, ROCKET & AIOLI \$22
- SEAFOOD PLATTER BATTERED FISH, GARLIC KING PRAWNS, OYSTERS, SALT & PEPPER CALAMARI, WATERCRESS SALAD AND CIABATTA \$45

## - SIDES -

- GARLIC HERB CIABATTA BREAD \$6
- HOMESTYLE FRIES WITH AIOLI \$10
- GARDEN FRESH STEAMED VEGE \$10
- FRESH GREEN SALAD WITH CHERRY TOMATOES, CUCUMBER, SPANISH ONION & A MUSTARD DRESSING \$10
- ROCKET SALAD WITH BALSAMIC REDUCTION, PARMESAN & PINENUTS \$10

## - MUSSELS -

- STEAMED IN A CREAMY WHITE WINE GARLIC & HERB SAUCE WITH BAGUETTE \$24
- STEAMED IN A SPICY TAMARIND COCONUT SAUCE WITH BAGUETTE \$24
- STEAMED IN A RICH TOMATO BASIL SAUCE WITH BAGUETTE \$24

## - LARGE PLATE -

- SEAFOOD CHOWDER, CALAMARI, MUSSELS, SCALLOPS AND SMOKED SALMON \$22
- BOUILLABAISSE TOMATO BASED BROTH, SAFFRON, ORANGE WITH PRAWNS, MUSSELS, FISH, SCALLOPS AND CALAMARI WITH TOASTED BAGETTE \$25
- HOT SMOKED SALMON SALAD WITH LENTILS, ROAST BEETROOT, PRESERVED LEMONS, SPINACH AND HARRISSA YOGHURT \$25
- PAN FRIED SNAPPER ON QUINOA SALAD WITH ROAST PUMPKIN, KALE, WALNUTS & FETA CHEESE \$27
- BLUE COD POACHED IN A MORROCAN STYLE CHERMELA BROTH WITH DATES, ALMONDS, CHERRY TOMATOES SERVED ON COUSCOUS \$28
- SPAGHETTI MARINARA WITH KING PRAWNS, SCALLOPS, CALAMARI, MUSSELS & FISH COOKED WITH GARLIC, CHILLI & OLIVE OIL, SERVED WITH ROCKET & PARMESAN \$29
- KING PRAWN AND CALAMARI RISOTTO WITH CHORIZO, PEAS, SPINACH WITH ROCKET PARMESAN \$29
- VEGETARIAN RISOTTO WITH MUSHROOM, ZUCCHINI, RED CAPSICUM & SPINACH WITH ROCKET & PARMESAN \$24  
ADD CHICKEN \$28
- BALINESE BLUE COD CURRY WITH JASMINE RICE & PINEAPPLE SAMBAL \$28
- HOISIN AND GINGER ROAST DUCK BREAST WITH VERMICELLI NOODLES BOK CHOY AND SWEET POTATOES CHIPS \$29
- BEER BATTERED SNAPPER WITH HOMESTYLE FRIES, SMASHED PEAS & TARTARE SAUCE \$28
- SEAFOOD MORNAY PIE WITH KING PRAWNS, SCALLOPS, CALAMARI, FISH & HOT SMOKED SALMON \$28
- SURF & TURF, 200G GRILLED SCOTCH FILLET WITH A CREAMY GARLIC KING PRAWN SAUCE  
OR  
PEPPERCORN SAUCE (NO PRAWNS) SERVED WITH HOMESTYLE FRIES & SEASONAL STEAMED VEGETABLES \$32

## - SMALL PEOPLE -

- CHICKEN OR PRAWN SPAGHETTI IN A CREAMY TOMATO SAUCE \$12
- FISH & CHIPS \$12
- SALAD WITH CHICKEN BREAST OR GRILLED SNAPPER \$12
- STEAK & CHIPS WITH VEGETABLES \$12
- SNAPPER SLIDER WITH CHIPS \$12
- CALAMARI WITH CHIPS \$12