

## ENTRÉE & SALAD

ITALIAN CURED MEAT PLATE FOR SHARE <i>Parma Ham / Coppa / Salami / Lavash Crunchy Pickle / Ricotta / Tomato &amp; Strawberry Jam</i>	600	ROCKET SALAD WITH FRESH PORK SAUSAGE <i>Rocket Salad / Tomato / Parmesan Cheese Grilled Pork Sausage / Balsamic Reduction</i>	330
SCALLOP <i>Seared Scallop / Leek / Seaweed / Brown Butter</i>	380	SOFT SHELL CRAB SALAD <i>Deep Fried Soft Shell Crab / Mixed Lettuce / Orange Oil</i>	330
CAESAR SALAD <i>Cos Lettuce / Caesar Dressing / Parmesan Cheese Bacon / Chicken / Garlic Crouton</i>	280	BAKED BABY CLAM <i>White Clam / Garlic Butter / Herbs / Garlic Bread</i>	300

## SOUP

LOBSTER <i>Lobster Bisque / Brandy Lobster &amp; Prawns Rilette</i>	300
MUSHROOM <i>Mushroom Purée / Truffle Mushroom Baguette 🌿</i>	220

## MAIN COURSE - From Charcoal Grilled & Oven

### MEAT

Australian Angus Beef Grain Feed 150 Days, Rib Eye (250 g.)	1,200
Australian Angus Beef Grain Feed 150 Days, Striploin (250 g.)	1,000
Spanish Iberico Black Pig Chop (250 g.)	800
Australian Lamb Chop (330 g.)	900
Half of Organic Chicken	500
Choice of your sauce - For Meat Red Wine Sauce / Green Pepper Corn Sauce / Mushroom Sauce / Mustard Sauce BBQ Sauce / Café de Paris Sauce	

### FISH

Norwegian Salmon	550
Barramundi (Australian Seabass)	450
Choice of your sauce - For Fish Lemon Butter Sauce / White Wine Sauce / Caper Gravy / Dill Butter Sauce	

### SIDE DISHES

Roasted Potato / Double Cream Potato with Cheese / Mashed Potato French Fries Sautéed Vegetables / Sautéed Spinach / Spinach with Cheese / Sautéed Mushroom	150
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## DESSERT 🌿

12 MINUTES CHOCOLATE FONDANT <i>Fresh Baked Hot Chocolate / Smoked Milk Ice Cream / Sugar Cane Crumble</i>	250
BERRIES <i>Strawberry / Lime Meringue Sorbet / Berries Compote</i>	250
APPLE TATIN 🍏 <i>Puff Pastry / Red Apple / Caramel / Macadamia Ice Cream</i>	250

## PASTA

LINGUINE WITH SEAFOOD <i>Linguine with Prawns, Squid, Mussel and Clam in White Wine Sauce</i>	500
LINGUINE TRUFFLE <i>Linguine with Mushroom in Black Truffle Sauce 🌿</i>	400
PENNE SALMON <i>Penne with Smoked Salmon, Dill and Tomato Cream Sauce</i>	350
SPAGHETTI BOLOGNAISE <i>Spaghetti with Italian Meat Sauce</i>	320
PENNE WITH PORK <i>Penne with Pork Ragout and Mushroom Sauce</i>	320
SPAGHETTI CARBONARA <i>Spaghetti with Italian Bacon, Egg and Parmesan Cheese</i>	320
RAVIOLI <i>Filling Pasta with Spinach and Ricotta served with Mushroom and Tomato Sauce 🌿</i>	320
THAI STYLE <i>Spaghetti with Bacon, Chilli, Bacon and Parmesan Cheese</i>	280
SPAGHETTI POMODORO <i>Spaghetti with Tomato Sauce and Basil 🌿</i>	250

## BAR FOOD

FISH & CHIPS <i>Deep Fried Fish with Remoulade Sauce</i>	250
CALAMARI <i>Fried Calamari with Cocktail Sauce</i>	230
CRISPY PORK BELLY <i>Crispy Pork Belly with Chili Vinegar</i>	220
PORK RIBS <i>Pork Ribs with Homemade BBQ sauce</i>	220
CHICKEN WINGS <i>Deep Fried Smoked Wings with Hot Sauce</i>	200
CHEESE FRIES <i>Deep Fried Mozzarella Cheese 🌿</i>	200
FRENCH FRIES <i>French Fries with Mustard Mayonnaise 🌿</i>	180