



ENTREE

Soup Of The Day (v)
with parmesan crouton

Mediterranean Lamb (gf)
served with Greek salad and honey mustard drizzle

Seared Coffin Bay Scallops
with Japanese Mayonnaise & Wakame Seaweed

MAIN

Char Sui Pork
on hokkien noodle salad served with
Bok Choy and spiced plum sauce

Fillet Mignon
served with parsley potato, wilted greens and Dutch carrots

Teriyaki Reef Fish
served with jasmine rice Asian Vegetable Salad

Mushroom Risotto (v)
with baby spinach, pine nuts, cherry tomatoes
and a parmesan sail

DESSERT

Please see our delicious dessert board

GF - Gluten Free / **V** - Vegetarian

Three courses \$19.95pp / One bill per table please

