



COLD SEAFOOD

- Sydney rock oysters (s)
- Tiger prawns (s)
- Braised Australian octopus, white beans, roasted capsicum dressing (s)
- Steamed mussels, clams, lemon grass, basil & tomato medley (s)
- Poached blue swimmer crab* (s)

ANTIPASTO / DIPS

- Marinated Australian mixed olives (v,vg)
- Jalapeno & pickled vegetables (v,vg)
- Eggplant caponata (vg)
- Spiced beetroot (v,vg)
- Shaved Sopressa salami (d, not halal)
- Sliced pastrami (not halal)
- Homemade chickpeas hummus (v,vg)
- Tzatziki (v,d)

SALADS / DRESSING

- Grain mustard potato salad, dill (v,vg)
- Glass noodle salad, pickled red chilli dressing, & poached prawns (s)
- Cabbage & kale slaw (v,vg)
- Middle eastern cous cous salad (v,n)
- Black bean & corn salad with lime dressing (n,d)
- Mixed leaf (v,vg)
- French dressing (v)
- Ranch dressing (v,d)
- American cocktail sauce (vg)
- Marie Rose sauce (v)

BREAD / CRACKERS

- Garlic & chive focaccia (v,g)
- French baguette (v,g)

CHEESE

- Brie cheese (v,d)
- Cheddar cheese (v,d)
- House baked lavosh bark (vg,g)
- Pear & ginger chutney (vg)

HOT COUNTER

- Kaffir lime scented rice (v,vg)
- Vegetable egg fried rice (v)
- Stir fried Hoikken noodles, Asian greens (v,g)
- Wok tossed green beans, fried tofu button mushroom, garlic flavoured soy sauce (v,d,vg)
- Steamed carrots, herb salt (v,d,g)
- Balsamic glazed roasted vegetables (v)
- Baked red bliss potato, garlic, rosemary (v)
- Roasted pumpkin, maple, sage (v,vg)
- Farfalle with Alfredo sauce, parmesan (v,d,g)
- Penne alla norma, salted ricotta (v,d,g)
- Carrot & peas curry (v)
- Creole seafood curry, prawns, black mussels, clams, coconut milk (s)
- Grilled flathead with carrot, fennel & salsa verde (g)
- "Greek style" grilled chicken thigh, lemon & oregano
- Whole roast beef, mushroom sauce (contains alcohol)
- Apple cider glazed turkey breast * (gf)
- Braised BBQ pork belly, cabbage miso glaze (not halal)

DESSERTS

- Gateau au chocolate (v,g,d)
- Sago, coconut milk, watermelon (v,vg)
- Pineapple & passionfruit pavlova (v)
- Yoghurt, bergamot, almond & polenta slice (v,d)
- Baked cheesecake (v,d,n)
- Raspberry chocolate mousse (v,g,d)
- Mini Lemon meringue tarte (v,n)
- Beetroot & rhubarb cake, crème cheese (v,g,d,n)
- Tiramisu, mascarpone, cacao (v,g,d)
- Matcha brownie (v,d)

* available Friday – Sunday only, s = contains shellfish, v = vegetarian, g = contains gluten, gf = gluten-free, d = contains dairy, n = contains nuts, vg = vegan
Menu subject to change. Credit card surcharge 1.5%, groups of 10 or more 10% gratuity, 15% public holiday surcharge.