

Breads

Toasted turkish , extra virgin olive oil, Elizabeth's caramelised balsamic and dukkah	\$9.00
Pizza crust infused with garlic and rosemary topped with grana parmesan	\$10.50
Bruschetta , tomato, basil and goats cheese drizzled with balsamic vinegar	\$11.50

Entree

Prawn wontons , with mango, avocado salad and wasabi mayonnaise	\$18.90
Thai beef salad , crispy noodle, cucumber and coriander tossed in thai dressing	Entree \$16.50 Main \$21.00
Pumpkin and labna tart , served with pear and rocket salad	\$16.50
Crispy skin duck breast , served with cucumber and mint noodle salad, garnished with fried eschallots and seared scallops (GF)	\$21.50

Mains

Caesar salad , baby cos lettuce, crispy bacon, parmesan, egg, croutons with caesar dressing	Chicken \$19.00 \$21.00
Antipasto platter for 2 , Salami, prosciutto, ham, chorizo, roasted capsicum, char grilled eggplant, marinated artichokes, semi dried tomatoes, olives, crostini and basil pesto	\$32.00
Fettuccine , chorizo sausage, marinated olives, semi dried tomatoes, basil pesto and tomato salsa	\$24.00
Seared chicken breast , on smashed potatoes, marinated olives, rocket and a rich roast tomato and capsicum sauce (GF)	\$25.00
Pan fried Atlantic salmon , on a bed of mashed potatoes and steamed asparagus, with rich creamy pesto sauce (GF)	\$28.00
Beef eye fillet wrapped in prosciutto served on a bed of potato gratin, green beans and a red wine jus (GF)	\$32.00

Sides

Hand cut potato wedges with garlic aioli	\$10.50
Crunchy smashed chat potatoes	\$10.50
Salad of pear, rocket and parmesan with a red wine vinaigrette (GF)	\$13.90
Salad of crumbed goats cheese, spanish onion and baby spinach, dressed with a red wine vinaigrette	\$15.90

GF = Gluten Free