

## DINNER MENU

**Dip & Artisan Baguette**, hummus & smoky eggplant dip 15.9

**Turkish Bread plate**, olives, goat's curd, olive oil 15.9

**Grilled Haloumi**, Fattoush salad, pomegranate molasses 16.9

**Salt & Sichuan Pepper Squid**, chilli, garlic, spring onion, coriander 17.9

**\*Beetroot Cured Atlantic Salmon Carpaccio**, capers, lemon, dill, horseradish aioli 19.9

**Kuro Prawns** bamboo charcoal coated prawns, Wakame, Ponzu, wasabi 19.9

**\*Vegetarian Antipasto**, assorted seasonal vegetables, smoky eggplant, bread 18.9

**\*Charcuterie Plate**, selection of cured and smoked meats, cornichons, caper berries, bread 20.9

### and a bit more....

**\*Grilled Seafood**, whole king prawns, King George whiting, Goolwa cockles, herb slaw, & aioli 36.9

**Beer Battered Flathead**, herb slaw, chips, tartare, lemon 27.9

**\*Grilled Market Fish**, kipfler potato salad, salsa verde, aioli 32.9

**Salt & Sichuan Pepper Squid**, chilli, garlic, spring onion, coriander 27.9

**\*Imam Bayaldi**, Lebanese eggplant, chickpeas, tomato, mint baby spinach 24.9

**\*Tender poached Chicken breast**, rice noodles, red sauce, green sauce & cucumber 27.9

**\*Chargrilled Scotch Fillet Steak**, roasted baby potatoes, greens, red wine jus 35.9

### Sides

\* Steamed Greens & Almonds 9.5

\* Pear, Parmesan & Rocket Salad 9.5

\* Watermelon, Basil & Feta Salad 9.5

Chips & aioli 9.5

*We don't serve fast food, we serve fresh food as fast as we can.*

***OPEN 7 days for Breakfast and Lunch all year round!!! Linger longer....***

\*Gluten free option available, please advise

**Gift vouchers available for purchase (08) 8552 4400**