



BREADS

SOUR DOUGH , TRUFFLE PARMESAN BUTTER	10.50
SWEET CHILLI PARMESAN BREAD	8.50
GARLIC AND HERB BREAD	8.50

ENTREES

FIELD MUSHROOM BAKED WITH PUMPKIN, PINENUT, MOZZARELLA	14.40
CHEF'S GYOZA, BLACK VINEGAR DIPPING SAUCE	14.70
CRISPY CHINESE FIVE SPICE BABY SQUID, AIOLI	15.50
WARM PRAWN & ASIAN NOODLE SALAD, TOM YUM SAUCE	17.20
SEARED SCALLOPS, AVOCADO MOUSSE, CRISPY PROSCIUTTO	17.40
PERI PERI CHICKEN, PICKLED CUCUMBER SALAD, TZATZIKI	15.80

PLEASE ADVISE WAIT STAFF OF ALLERGIES



MAINS

ANGUS SCOTCH FILLET, PARIS MASH, HEIRLOOM CARROTS, PORT JUS	41.20
CRISPY PORK BELLY, STICKY CHILLI SOY GLAZE, ASIAN GREENS, JASMINE RICE	37.20
CHICKEN & PROSCIUTTO INVOLTINI, BUTTERNUT PUMPKIN RISOTTO, JUS LIE	37.20
SOUS VIDE DUCK BREAST, JASMINE RICE, ASIAN GREENS, STICKY MARMALADE GLAZE	37.20
PAN BAKED SALMON, CRISPY GALETTE, SEASONAL GREENS, SALSA VERDE	37.20
BRAISED LAMB RUMP, MEDITERRANEAN RAGOUT, PARMESAN POLENTA	38.90
SEAFOOD SHARE PLATTER FOR 2	79.50

SIDE DISHES

7.50

SEASONAL VEGETABLES
BEER BATTERED FRIES

FRESHLY MIXED SALAD
CREAMY MASH POTATO



DESSERTS



TASTING PLATE, A SELECTION OF 3 DESSERTS	18.80
FRENCH VANILLA CRÈME BRULEE, CHEF'S ICE CREAM	13.80
WARM CHOCOLATE LAVA CAKE, PISTACHIO PRALINE	13.80
BANOFEE SPRING ROLLS, CARAMELISED BANANA, ANGLAISE	13.80
VANILLA STRAWBERRY PARFAIT, WHITE CHOCOLATE PRETZEL CRUMB	13.80
LEMON MERINGUE CHEESECAKE MILLE FEUILLE, RASPBERRY SORBET	13.80

CAFÉ

4.50

CAPPUCINO, LATTE, ESPRESSO, MACCHIATO OR HOT CHOCOLATE

TEA ~ASK WAIT STAFF FOR OUR SELECTION OF FINE TEAS

LIQUEUR COFFEE

14.50

IRISH ~ IRISH WHISKEY

MEXICAN ~ KAHLUA

ROMAN ~VANILLA GALLIANO

JAMAICAN ~ TIA MARIA

GREEK ~ OUZO

CARIBBEAN ~ MALIBU

FRENCH ~ COINTREAU

RUSSIAN ~ VODKA

IRISH CREAM ~ BAILEYS

ITALIAN ~ FRANGELICO



SYMBOL DENOTES CHEFS' SIGNATURE SELECTION
