

Appetisers

**Soup of the day** – please ask your server - \$7  
Served with a Ciabatta roll

**Goat Cheese Crostini**

Toasted baguette with goats cheese, mushrooms and truffle oil – V \$12

**Shrimp Katafi**

Two jumbo shrimp wrapped in filo pastry on arugula salad with tzatziki dip - \$14

**Cheese and Meat Platter**

Cheddar, French brie, gorgonzola, salami, proscuitto with honey, black olive tapenade and crackers – \$15

**Kale Salad**

Baby kale, roasted squash, radish, cucumber, red onion and tomato in lime honey olive oil V \$11

**Steamed Mussels**

Served in a Thai Green Coconut Curry with garlic bread - \$13

**Avocado and Goat Cheese Salad**

Arugula with candied almonds, goat cheese and avocado in a raspberry vinaigrette - V \$13

**Caesar Salad**

Romaine, In House Dressing, bacon bits and garlic bread - \$9

**Grilled Calamari**

with provinciale sauce, served on a bed of mixed greens - \$12

**Beef Satay**

Beef striploin marinated in lemon, ginger and soy sauce served with peanut sauce and rapini - \$12

Mains**Seafood Linguini**

Pasta in Arribiata sauce with olives, capers, mussels, shrimp, calamari and salmon - \$21

**Gnocchi**

Served in rose sauce with gorgonzola and mushroom, topped with toasted pine nuts – V \$16

**Chicken Supreme**

Stuffed with pistachio and apricot, on truffle potato, asparagus and red wine jus - \$19

**Miso glazed Halibut**

Oven baked fillet, served on cauliflower puree with grilled Bok Choy - \$28

**Wonton cups**

Filled with wild mushroom, feta cheese and truffle oil, served with spinach salad – V \$15

**Pan roasted Salmon**

served on lemon risotto cake with Teriyaki sesame glaze and grilled asparagus - \$19

**Tagliatelle pasta**

with chicken breast, spinach and parmesan in pesto cream sauce - \$16

**Lamb shank**

served on whipped garlic potato with wilted spinach, steamed broccoli and whole grain mustard glaze - \$18

**Surf 'n' Turf**

grilled 8oz AAA NY steak with jumbo shrimp, grilled sweet potato and garlic butter - \$26. Add mushrooms \$4

**Polenta cake**

baked polenta with Mediterranean vegetables, fior di latte cheese, red onion marmalade and arugula salad – V \$15

