

Grilled haloumi taco w  
wild rocket & chilli  
mango salsa \$5.50each

VEGO

Seared scallop w coconut  
& green chilli brulee,  
crispy chorizo, lemon oil  
& herbs \$6.00each

GF

Shaved sweet potato  
w cumin salt \$6.00

GF VEGAN D

Jerk spiced chicken taco  
w shaved cabbage, dill  
pickles & caramelised  
pineapple yoghurt \$6.50each

Pan fried chorizo w smokey  
onion jam, parsley \$7.00

GF D\*

Roasted mushroom & blue  
cheese slider w lettuce  
& spicy mayonnaise \$8.00each

VEGO

Maple glazed brussel  
sprouts w pancetta strips,  
herbs & fresh chilli \$9.00

GF VEGAN\* D

Ginger miso bean w shaved  
almonds, sliced radish,  
green onions & parsley \$10.00

GF VEGAN\* D

Roasted field mushrooms  
w roasted capsicum,  
goats curd & herbs \$11.00

GF VEGAN\* D\*

Three cheese beignet w  
herb mayo & garlic \$12.00

VEGO

White fish w shaved  
zucchini, semi dried  
tomatoes, wasabi fish roe,  
beurre blanc & microherbs \$12.00

GF D\*

Moussaka potato skins w  
roasted eggplant, spiced  
mince & fetta \$12.00

GF VEGAN\* D\*

Pickled calamari w  
lettuce cups, egg net  
& crispy onion salad \$15.00

GF D

Prawn & scallop risotto  
w sauté leek, lemon crème  
fraiche & microherbs \$18.00

GF D\*

Caramelised porkbelly w bamboo  
strips, crispy onions, snow  
peas sprouts & microherbs \$19.00

GF D

Chicken satay w roasted  
peanuts, rocket &  
crispy noodle salad \$20.00

GF D

Nori wrapped eye fillet  
w wasabi pea puree, potato  
thyme galette, smoked onion &  
chive cream, micro herbs \$20.00

GF

Flux meat & cheese plate  
w choice of cheese, cured  
meat, chicken & duck liver  
mousse, semi dried tomatoes,  
green olives, chilli pickles  
& croutons \$25.00

GF\* VEGO\*

Open 7 Days  
12noon till 9pm & Beyond  
kitchen open all day

Bookings Essential  
5455 6540



December 2016 Menu #25



- RESTAURANT LOUNGE -