

DINNER *menu*

MAINS

PAN FRIED SALMON pistachio, cranberry, apple, strawberry and goats cheese	32
SEAFOOD BASKET crumbed fish, coconut prawns, salt & pepper calamari, garden salad, dipping sauce and lemon	32
THAI CHILLI PRAWNS with jasmine rice and asian salad	28
CANDIED PUMPKIN TART with pomegranate, pistachio and bocconcini salad	
PAN ROASTED LAMB RUMP with cous cous, pumpkin, goat's cheese salad with yoghurt dressing	
FISH OF THE DAY with chat potatoes, melon and prosciutto salad	
PRAWN LINGUINI with chilli, garlic, lemon and tomato	
GRILLED EYE FILLET with potato rosti, braised leek, blistered asparagus and smoked jus	

SMALL MAINS

ROAST PUMPKIN SALAD with lettuce, onion, spinach, pine nuts, feta and balsamic glaze	16	GF
ROASTED BEETROOT & GOATS CHEESE SALAD with lettuce, onion and balsamic glaze	16	GF
GOAT'S CHEESE SALAD with spinach, apple, pistachio, cranberry and strawberry	16	
GREEK SALAD	16	
ADD lamb cutlets (2) or moroccan chicken	8	

TO SHARE

TAPAS FOR TWO chef's selection of six tapas with two glasses of wine	90
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BURGERS

OPEN RIB FILLET STEAK SANDWICH with bacon, onion, grilled haloumi, coleslaw and fried egg	24
OPEN PULL PORK SANDWICH with apple, coleslaw and pesto cream	22
LOT BURGER beef pattie with bacon, onion, grilled haloumi, cos lettuce, tomato, beetroot, pineapple and a fried egg	20