

Bistro one

Starters

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| Mezze plate for two people with toasted ciabatta | | \$22 |
| Extra serve of ciabatta | | \$5 |
| Half dozen saffron tempura oysters | | \$14 |
| Lamb kofti kebabs with cumin yoghurt | | \$12 |
| Oven-roasted scallops topped with puff pastry and salsa rosso | | \$14 |
| Warm roasted beetroot and walnut salad with blue cheese dressing | | \$12 |
| Ricotta and pine nut stuffed courgette rolls | | \$11 |
| Smoked salmon with rocket, lemon and cream cheese salad | | \$14 |
| Roma tomato soup with cream fraiche and rocket pesto | | \$10 |
| Assiette : a taste of 3 starters - your choice (excludes mezze plate) | | \$26 |
| Thai beef salad with julienne vegetables and Asian dressing | | |
| | Entrée | \$11 |
| | Main | \$17 |
| Lemon pepper calamari with a Greek salad | | |
| | Entree | \$16 |
| | Main | \$18 |
| Mussels in white wine and garlic broth | | |
| | Entree | \$14 |
| | Main | \$18 |

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Mains

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| Beer battered flathead with tartare sauce, garden salad and fries | \$21 |
| Crumbed chicken breast with tomato and basil sauce, shaved ham & tasty cheese served with fries and salad | \$21 |
| Pork cutlet served with apple mash, wilted spinach and cider sauce | \$26 |
| Braised lamb shanks on roasted root vegetables with a rosemary jus | \$27 |
| Oven baked Marlin on roasted asparagus and a caper berry sauce | \$25 |
| Grain-fed porterhouse with hand cut fries and a wholegrain mustard sauce | \$26 |
| Scotch fillet steak served with sautéed spinach, sweet potato stack and red wine jus | \$28 |
| Pan fried salmon with roasted fennel risotto cake and garlic herb butter | \$28 |
| Roasted vegetable and gruyere cheese stack served with a warm asparagus and cherry tomato salad | \$23 |
| Herb gnocchi with wild mushrooms and spinach | \$24 |

Side dishes

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| Beer battered fries with tomato sauce | \$5 |
| Wilted spinach with capers and lemon oil | \$6 |
| Potato Mash | \$6 |
| Roasted root vegetables | \$6 |
| Oven-baked asparagus with parmesan cheese | \$7 |
| Garden salad | \$5 |
| Greek salad | \$7 |

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Final Flings

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| Bailey's bread and butter pudding with anglaise sauce | \$11 |
| Strawberry Eton Mess | \$10 |
| Lemon tart with cream | \$12 |
| Blueberry and cassis cheesecake | \$13 |
| Mixed berry and apple crumble with custard | \$11 |
| Affogato: Espresso coffee, Frangelico and Vanilla ice-cream | \$12 |
| A selection of cheeses served with quince paste and water crackers | \$14 |
| Assiette: a taste of 3 final flings - your choice | \$26 |

Liqueur Coffee \$10

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| Dutch: | Butterscotch Schnapps |
| French: | Grand Marnier |
| Irish: | Jameson |
| Irish cream: | Baileys |
| Mexican: | Kahlua |
| Jamaican: | Tia Maria |
| Roman: | Galliano |