

Garlic Bread	7.9
Garlic butter & parmesan cheese, confit garlic	
Crispy Sour Dough Ciabatta	
w/ virgin olive oil & aged balsamic vinegar	8.9
w/ beetroot & feta pesto	9.5
w/ Cognac scented chicken liver, cornichons	15.9
w/ marinated kalamata olives	12.9
Mille-Feuille of Caramelized Pork Belly	21.0
Served w/ Vietnamese salad, crispy peppered won ton skins, peanuts, charred pineapple, nam jim dress.	
Beef Carpaccio	21.0
Herb coated pan seared grass fed beef fillet with baby capers, red onions, garlic snippets, grand padano parmesan cheese, extra virgin olive oil & fresh lemon & a dill dressing.	
Mushroom Risotto and Feta Cheese Aranchinis	17.9
Served w/ bush tomato chutney, wild rocket, parmesan, salad & pine nuts.	
Medley of Fried Finger Foods	13.9 for one person 21.9 for two people
Mini dim sims, curry puffs, pork shiu my, seafood claws, prawn twister, vegetable spring roll, sweet chilli dipping sauce, soy sauce.	
Chinese Five Spiced Calamari	19.9
Served w/ vanilla and apple sweet potato purée, lemon grass, ginger oil & pineapple and chilli salsa.	
Stella Artois Beer Battered Fresh Market Fish	28.9
Served w/ potato chips, summer salad with rockmelon, remoulade sauce & lemon.	
Traditional Tagliatelle Ragu alla Bolognese	26.0
Ground black Angus beef braised in a rich tomato sauce, egg based pasta, shaved grana padano parmesan cheese and fresh basil.	
Tossed Salad	6.9
Dressed with port wine dressing vinaigrette.	
Hot Chips	7.5
Served w/ tomato sauce.	