

Dinner (After 4 pm With All day menu.)

Something to start With

Mexican Nachos \$16

With cheese, guacamole, tomato salsa & sour cream.

Garlic bread \$12

Garlic butter and herbs on sourdough.

Israeli Nachos \$14

Fried potato chips with hummus, ketchup & Sirach.

Potato Bravas \$18

Homemade potato wedges on rustic tomato relish served with garlic aioli.

Skewers \$17

Salmon skewers with mushroom, capsicum and onion cooked with teriyaki sauce.

Veggie Gyoza \$17 (6pcs)

Steamed and pan-fried authentic Japanese style dumpling with Asian style sauce

Honey Dori \$19

Battered diced john Dori cooked with honey and sesame.

Arancini \$16

Asian style arancini with aioli.

Mains

Tuna steak \$39

Seared tuna steak on bed of mash potato served with orange and fennel salad.

Baby Snapper \$42

Baked whole baby Snapper served with seasonal greens.

Crispy Salmon \$35

Salmon cooked to perfection served on bed of mash potato and Sautéed greens.

Crispy Barramundi \$35

Crispy-skinned barramundi cooked with garlic and herb oil, served with beans, cherry tomato, Broccolini.

CA R I G A (Vietnamese Curry) \$28 (W/salmon \$34)

A blend of spicy yellow curry, lemongrass, garlic and onion on coconut broth stewed with root vegetable, served with coconut rice.

Pad Thai \$25

Rice noodles cooked with mix vegetables, eggs, beansprout on Pad Thai sauce garnished with peanuts and lime.

Yaki Salmon \$30

Stir fry salmon with vegetables on our signature traditional Japanese Yaki sauce with steamed rice on sizzler.

Ramen soup Noodles \$22

(with salmon 29)
Asian style soup & noodles served with zucchini, carrot, broccolini and spinach.

Stirred Fry Tofu \$24

Pan fry tofu & vegetables on Manchurian sauce served with steamed rice on sizzler.

Dory vindaloo \$32

John dory cooked with Indian style tangy goan spiced vindaloo sauce and potato, served with basmati rice.

Dessert

Crumbed Cheesecake \$9

Flourless Chocolate Cake \$9

Tempura icecream\$14

Sizzling Brownie with caramelised walnuts, ice cream and caramel \$16

Sticky dates pudding with caramel and icecream \$12