



DINNER MENU



ENTRÉE

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SOUP OF THE DAY	7.00
BBQ SQUID TUBES With Asian peanut stuffing, lemon grass And tamarind sauce	13.00
PORK SATE Served with spicy peanut sauce	12.00
VEGETARIAN GNOOCCHI With rourou and red wine mushrooms	13.00
SMOKED WALU With potato salad horseradish cream And fried capers	13.00
SUPER SALAD Lettuce, boccocini, cheese, tomato Fresh basil with pesto and olive oil	11.00



MAIN COURSE

I KA - FISH OF THE DAY Grilled local catch with garlic butter Or Teriyaki sauce	27.50
LAMB KEBAB Char-grill lamb and vegetable kebab with minted yoghurt dressing	29.50

THE ABOVE PRICES ARE VAT EXCLUSIVE

TOA - MARINATED BBQ CHICKEN 27.50
White wine and olive oil marinated half chicken
Char-grilled with gravy, salads and chips

SEAFOOD POT 32.00
Fish, prawns, scallops, lobster and squid
Poached in lemon grass, coconut milk
And sweet chilli with rice and pappadam

BULUMAKAU- PRIME CUT TENDERLOIN 32.00
Served with red wine sauce or green pepper corn sauce

VEGETABLE TART 18.50
Roasted Served on rourou pastry with pumpkin puree,
vegetable and caramelised onions. Served with green salad

DESSERT

CREAM BRULEE 9.50
With fresh fruit



APPLE PIE 9.50
With cinnamon custard and fresh cream

STEAMED LIME PUDDING 9.50
With tropical fruit

CHOCOLATE MOUSSE CAKE 9.50
With cream anglaise

FRESH FRUIT SALAD 8.00

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MENU NO. 7