

January CHEF'S SELECTION

Deep Fried Feta \$13/\$15

STUFFED OLIVES WITH SRIRACHA MAYO

Asparagus Stuffed Chicken \$27/\$29

CHICKEN BREAST STUFFED WITH FRESH ASPARAGUS, MOZZARELLA AND TASTY CHEESE. TOPPED WITH GARLIC WHITE WINE CREAM SAUCE

Chicken Schnitzel Oscar \$28/\$30

GOLDEN FRIED SCHNITZEL TOPPED WITH PRAWNS, ASPARAGUS AND BERNAISE SAUCE. SERVED WITH CHIPS AND SALAD

Veal Scallopini \$28/\$30

YOUR CHOICE OF VEAL SCHNITZEL OR VEAL BACK STRAP. TOPPED WITH A CREAMY GARLIC AND MUSHROOM WHITE WINE SAUCE. SERVED WITH MASH POTATO, PEAS AND BROCCOLI

Prawns And Mango Salsa \$26/\$28

BBQ PRAWNS WITH A FRESH MANGO, BASIL AND TOMATO SALSA. SERVED ON STEAMED RICE AND SALSA VERDE

Cheeseburger Pizza \$23/\$25

BURGER PIECES, PICKLES, WHITE ONION AND CHEESE ON A SOURDOUGH PIZZA BASE COOKED AND FINISHED WITH A STACK OF FRIES AND A MUSTARD AND TOMATO SAUCE SWIRL

Banana Caramel Split \$12/\$14

SLICED BANANA, WHIPPED CREAM, CRUSHED NUTS, MINI MARSHMALLOWS, CARAMILK CHOCOLATE CHIPS AND WARM BUTTERSCOTCH SAUCE