

APRIL CHEF'S SELECTION

SPICY FISH TACO \$7 EACH

Soft tortilla, flat head tail, slaw and chipotle mayo

OYSTERS NATURAL, MIGNONETTE OR KILPATRICK 1/2 DOZEN \$20 | FULL DOZEN \$39

LOBSTER SLIDERS (3) \$22/\$24

Steamed slipper lobster tails with a chive and roasted garlic mayo served on 3 brioche slider buns with oak lettuce.

Served with truffle fries

HOT & COLD PRAWN TOWER \$38/\$40

Top tier. ½ kilo fresh prawns with thousand island dressing and lemon Middle tier. 4 each, crumbed prawn cutlets, tempura prawns and prawn twisters Bottom tier. Creamy garlic prawns and rice

CHILLI TOMATO MUSSELS \$23/\$25

New Zealand black mussels steamed and tossed through a chilli Napoli sauce served with crusty bread roll and garden salad

CASHEW CHICKEN PASTA \$25/\$27

Grilled chicken breast, toasted cashews and snow peas in a creamy white wine and garlic sauce tossed through spaghetti.

Served with fresh grated parmasin cheese and garlic bread.

ROAST LAMB \$24/\$26

Succulent slices of roast lamb with duck fat roasted potato, pumpkin, sweet potato, steamed greens with mint jelly, house made lamb stock and red wine Jus and warn dinner roll

