

September

## CHEF'S SELECTIONS

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### Entrée

#### **TUNA TATAKI \$16 / \$18**

Seared tuna steak coated in black and golden sesame seeds,  
served with a spicy soy, ginger and garlic dipping sauce

#### **CRAB ARANCINI BALLS \$15 / \$17**

House made lemon risotto formed around some cream cheese crab meat,  
deep fried and served on Napoli sauce

### Mains

#### **CHICKEN SCALLOPINI \$26 / \$28**

Grilled Chicken breast or schnitzel topped with a garlic and  
white wine creamy mushroom sauce. Served with mash potato and vegetables

#### **SPAGHETTI MARINARA \$29 / \$31**

Fresh spaghetti tossed through a chili and garlic tomato sauce with a mix of seafood.  
Served with parmesan garlic bread

#### **BBQ PULLED PORK BURGER \$25 / \$27**

Fresh house made potato bun, topped with smoked pulled pork with  
bourbon bbq sauce, creamy slaw and house made pickled fennel.  
Served with sweet potato fries and buttered corn on the cob

#### **PROSCIUTTO PIZZA \$26 / \$28**

Roasted garlic and basil Napoli sauce with red onion and fresh mozzarella cheese,  
cooked and topped with shaved prosciutto and chili flakes

#### **SAUSAGES AND ONION GRAVY \$20 / \$22**

Thick juicy sausages (3) in a stout beer and onion gravy, served with creamy mash  
potato, peas and wilted cabbage. Served with a crusty potato bun

### Dessert

#### **LEMON AND WHIPPED RICOTTA CANNOLI \$15 / \$17**

Served with strawberry compoté and vanilla bean cream