

November CHEF'S SELECTION

FISH TACOS \$23/\$25

3 SOFT TORTILLAS TOP WITH CHARRED CORN AND CORIANDER SLAW, FLAT HEAD FILLETS AND SPICY MAYO SERVED WITH SEASONED BUTTERED CORN COB AND LIME WEDGE

ROASTED GARLIC AND LEMON OCTOPUS \$26/\$28

MARINATED OCTOPUS COOKED ON THE CHAR-GRILL, SERVED WITH GREEK SALAD AND CHIPS, HOUSE MADE TARTAR SAUCE AND CHARRED LEMON

SEAFOOD RISOTTO \$27/\$29

SALMON, PRAWNS, SQUID IN A TOMATO RISOTTO TOPPED WITH SHAVED PARMESAN CHEESE AND CRUNCHY BREAD

TUNA PATTIES \$21/\$23

3 KING SIZE TUNA AND VEG PATTIES SERVED WITH MASH POTATO, PEAS AND A LEMON AND DILL CREAMY SAUCE. FINISHED WITH CRUNCHY SHALLOTS AND TOASTED SESAME SEEDS

SEAFOOD MORNAY PIE \$24/\$26

A MIXTURE OF SEAFOOD ON A MOZZARELLA AND ROASTED GARLIC MORNAY SAUCE, FILLED IN A PUFF PASTRY PIE CASE. TOPPED WITH 2 CREAMY GARLIC PRAWNS, SERVED WITH CHIPS AND SALAD

WARM CHOCOLATE BROWNIE \$14/\$16

WITH A SALTED CARAMEL SAUCE,
SERVED WITH YOUR CHOICE OF GELATO