

Soups

French Onion Soup with Mozzarella Crouton	\$5.80
Puree of Wild Mushrooms	\$5.80
Lobster Bisque flamed with Armagnac	\$8.80

Italian Pastas

Please ask for Linguine, Spaghetti or Penne prepared in one of the following sauces: -

Alfredo <i>Sautéed with ham, mushroom, parmesan cheese and cream sauce</i>	\$12.80
Seafood Aglio E Olio <i>Scallops, prawns, ink fish, fish and mussels tossed with garlic, olive oil and chili padi</i>	\$15.80
Marinera <i>Scallops, prawns, ink fish and mussels in herbed tomato sauce</i>	\$15.80

All prices are subject to prevailing GST

Main Courses

Grilled Salmon Grenobloise <i>Served with nut brown butter, caper, lemon, parsley & bruniose tomato</i>	\$18.80
Oven-roast Chilean Cod <i>Served with teriyaki glaze on wasabi mashed potato</i>	\$23.80
South China Sea Lobster 450gm – 500gm <i>Prepare thermidor or plain grilled with Garlic Mayo</i>	\$44.80
Grilled Whole De-bone Baby Chicken <i>With garlic and fresh rosemary</i>	\$13.80
BBQ Baby Back Pork Rib <i>Prepared in Texan – Style</i>	\$15.80
Grilled Air Flown Aussie Beef Striploin <i>Accompanied with baked potato and seasonal vegetable Served with your choices of black pepper or mushroom sauce</i>	\$20.80
Grilled Air Flown Aussie Ribeye Steak <i>Accompanied with baked potato and seasonal vegetable Served with your choices of black pepper or mushroom sauce</i>	\$22.80
Grilled Air Flown Aussie Beef Tenderloin <i>Accompanied with baked potato and seasonal vegetable Served with your choices of black pepper or mushroom sauce</i>	\$27.80
Victorian Oxtail Stew <i>Served with seasonal vegetables & mashed potato</i>	\$24.80
Braised NZ Lamb Shank in Red Wine Sauce <i>Served with seasonal vegetables & mashed potato</i>	\$18.80

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The Grand Finale

Seasonal Fruits Platter	\$4.80
Selection of Ice Cream <i>(Please ask for flavours available)</i>	
- Single scoop	\$2.80
- Double scoops	\$4.80
Iced Nougat <i>Frozen nougat with preserved fruits</i>	\$4.80
Berries Soupe <i>Assorted berries compote topped with vanilla ice cream</i>	\$5.80
Pecan & Peach Bread & Butter Pudding <i>Warm pudding resting on crème patisserie</i>	\$4.80
Molten Chocolate Torte <i>Filled with flowing melted chocolate (Preparation time: 20 minutes)</i>	\$5.80

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Cold & Hot Appetizers

Salad Printemps <i>Fresh mesclun with mango, avocado, pine nuts, topped with honey & lime dressing</i>	\$8.80
Caesar Salad <i>Crunchy baby romaine lettuce tossed in anchovy and garlic dressing with shaven parmesan and croutons</i>	\$8.80
Cured Portobello Mushroom <i>Served with Mediterranean grilled vegetable</i>	\$12.80
Prawn & Mango Delight <i>Served with petit salad and tangy flying fish caviar dressing</i>	\$13.80
Parma Prosciutto <i>Parma ham with melon salsa accompanied by petit green</i>	\$9.80
Oysters (6 nos) <i>Freshly shucked seasonal oysters served au naturale or au gratin</i>	\$18.80
Crab Ravioli escorted by Garlic Prawn with Scallions, Tomato & Chili Flakes	\$18.80
Pan Seared Foie Gras <i>Served with plum, petit mesclun & port wine reduction</i>	\$18.80
Escargot Bourguignon (6 nos) <i>Oven-baked with garlic butter</i>	\$10.80

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