



DINNER MENU

ENTREE

Tomato Bruschetta with balsamic glaze (GF)	11.50
Crostini with 3 house dips (GF)	12.50
Crumbed Calamari with Aioli (GF)	12.50

MAIN

Quinoa Salad with Pomegranate, Pumpkin and Feta cheese (V)	18.50
Steak Burger with caramelised onion in Focaccia bread w/ chips and salad	19.50
Ricotta cheese and spinach Cannelloni (V)	18.50
Zucchini and Pumpkin Parmigiana with Arugula (V, GF)	18.50
Oven baked Salmon with Lemon Butter and Sweet potato gratin (GF)	27.50
Seafood Linguine with Chilli tomato (GF)	20.50
Baked Fish of the day with roasted tomato, olives and capers (GF)	21.50
Chicken Milano in creamy mushroom (GF)	25.50
Moroccan Spiced Lamb Rack with Mango Chutney (GF)	30.50
300gr T-Bone with Mushroom, Diane or Pepper Sauce	30.00

DESSERT

Chantilly Crème with seasonal berries	9.50
Tiramisu served with ice-cream and strawberries	10.50
Banana Split with choice of topping	11.50