

TO START or TO SHARE

deli plate of house made duck pate, terrine, vegetables and prosciutto  
baby pineapple salad with roasted cashews and chili ginger caramel  
zucchini and prawn fritters with spicy house made tomato sauce  
five spiced squid, rocquette, parsley and avocado salad, with tomato and wattle seed relish  
honey and sesame seed encrusted tuna, wasabi aioli, sea weed salad  
tempura of soft shell crab  
pork belly, papaya, chilli and lime  
'port stephen's rock oysters' – nude w/ citrus, nude w/ chardonnay dressing, w/ bacon and worcestershire

TO FOLLOW or TO SHARE

500g bucket of medium king prawns, handcut chips, chilli and coriander aioli  
'real' fish and chips, sea salt, sweet malt vinegar  
fresh fish fillet – always changing!  
'crispy' whole fish, ginger, pea sprout salad, seared greens  
oven baked whole fish, 'real' chips and lemon  
crispy skinned duck, steamed asparagus, confit of potato and ginger butter  
malay barbequed chicken, corn fritters, pickled red cabbage and lime  
lamb kofta, rocquette and cucumber salad, hummus and lime yogurt

2 Courses \$57.50 | 3 Courses \$69.50  
Minimum 2 Courses Per Person on Friday & Saturday night.

10% Surcharge on Sunday/Public Holidays. Fully Licensed. Please advise wait staff of any allergies.

OTHERS

ciabatta, 'binnorie' feta, extra virgin olive oil and 'our own' dukkah	9
'real' chips	8
leaves & fishes house salad	9

TO FINISH

lolly jar of mixed ice creams  
affogato with choice of liqueur  
warm apple torte with butterscotch sauce and vanilla bean gelato  
mango and coconut pudding, fresh papaya and lychee salad  
chocolate brownie, cookies and cream gelato, honeycomb  
midori and lime poached pear, coconut cream gelato  
ever changing creme brulee and pistachio wafers  
selection of local and international cheeses

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