

TO START or TO SHARE

deli plate of house made duck pate and chicken, pistachio terrine, vegetables and prosciutto

garlic, eschalot and chilli sizzling prawns

smoked salmon and ocean trout, chive crème fraîche and salmon pearls

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

clay pot of warm seafood, tumeric broth, asian vegetables

'real' fish and chips, sea salt, sweet malt vinegar

fresh fish fillet – always changing!

'crispy' whole fish, ginger, pea sprout salad, seared greens

short rib rendang

malay barbequed chicken, corn fritters, pickled red cabbage and lime

rib-eye cutlet 300gm, potato rosti, slow roasted vegetables

OTHERS

ciabatta, 'binnorie' feta, extra virgin olive oil and 'our own' dukkah	9
'real' chips	8
garden salad	9
mixed herb and green salad	9
coconut rice	4

TO FINISH

lolly jar of mixed ice creams
affogato with choice of liqueur
warm rhubarb crumble, green apple gelato, anglaise
strawberries and creme bavarois, fresh passionfruit and tuile
chocolate brownie, fig and almond gelato, honeycomb
blood orange sorbet, kiwi fruit soup
ever changing creme brulee and pistachio wafers
selection of local and international cheeses