

antipasto

- tomato and basil bruschetta with crumbled fetta and extra virgin olive oil \$8
- mini flavoured cobs with dippings of pink salt, balsamic & extra virgin olive oil and dukkah \$8
- platter for two with pickled asparagus, roasted capsicum, eggplant, grilled haloumi, marinated olives, turkish bread, crumbed camembert and marinated mushrooms \$17
- chefs selection of dips with toasted turkish bread \$10

seafood snacks

- marinated prawns wrapped in filo pastry, served on coconut rice with a mango and sweet chilli sauce \$12
- lemon coconut coated squid served on rocket salad with zesty lime aioli \$12
- scallop and prawn skewers drizzled with a honey chilli glaze \$15
- tempura coated atlantic salmon bites with pickled cucumber and pink ginger salad with japanese ginger garlic soy dipping sauce \$15
- fresh oysters

natural	½ dozen \$16	dozen \$26
kilpatrick	½ dozen \$18	dozen \$28
crab mornay	½ dozen \$19	dozen \$29

savoury bites

- chicken tenderloin skewers with satay dipping sauce \$12
- button mushrooms stuffed with fetta, roast capsicum, garlic and fresh herbs \$10
- grilled haloumi and roasted roma tomato wrapped in prosciutto \$11
- crumbed camembert with cranberry and sweet chilli sauce \$12

pizzas

- chicken - chicken slices with red onion, capsicum, tomato and mozzarella on a tandoori spiced base with raita swirl \$12
- beef - beef strips, chorizo sausage, bbq sauce and mozzarella cheese on a rich tomato base \$12
- seafood - prawns, scallops, baby octopus, mussels and shallots on a creamy mornay base \$15
- lamb - moroccan flavoured lamb pieces, capsicum, olives and napoli sauce with a mint yoghurt swirl \$12
- vegetarian - capsicum, zucchini, eggplant, spinach, red onion, olives, fetta and napoli sauce \$12

sweet tastes

- orange & mango sorbet served with fresh fruit and mango coulis \$8
- sticky date pudding with rich butterscotch sauce and vanilla ice cream \$12
- banana fritters with caramel dipping sauce \$10

dessert cocktails

- espresso martini - a vanilla and caffeine enhanced martini guaranteed for a kick start or a wind down after dinner \$13
- choc raspberry brownie - a choc berry dessert sensation - baileys, chambord and kahlua blended to a silky finish with chocolate and berries \$14
- butternut daze - a surprising blend of orange, hazelnuts and cream - butterscotch schnapps, frangelico and crème de cacao create this true taste sensation. \$13

espresso coffee \$4.5

liqueur coffee \$11

