

ENTREES

Grilled King Prawns on Wilted Greens	\$17.50
Smoked Salmon Salad with Avocado	\$15.00
Turkish Bread with Olive Oil and Dhukkah	\$10.00
Grilled Chicken Tenderloins on Pitta Bread with Tomato Salsa and Eggplant Puree	\$13.50
Oysters (6)	\$10.00
Grilled Scallops on a Wonton Wrap	\$12.00

MAIN COURSE:

Seafood Platter for 2 people (Colds; Freshly Steamed Prawns, Mussels, Oysters, Smoked Salmon) (Hot; Grilled Scallops, Grilled King Prawns, Grilled Fish Fillets) (Optional Cray Fish \$33.00)	\$70.00.
Fish of the Day served with a Pineapple, Spanish Onion & Coriander Relish	\$32.50
Veal Rib Eye with Herb and Anchovies Butter	\$27.50
Surf & Turf; 300 grams (Scotch Fillet with King Prawn & Scallops in a Creamy Garlic Sauce)	\$36.00
Scotch Fillet 300 grams with your choice of Sauce	\$28.50
Fillet Mignon Steak; 200 grams with Blue Vein and Vodka Sauce or a Creamy Pepper Sauce	\$33.50
Grilled Chicken Breast with Avocado and Camembert Sauce	\$24.50
Grilled Chicken with Asparagus, Grilled Tomato & Mexican Salsa	\$24.50
Tall Boy Salad (Tender Roasted Chicken Breast, Gourmet Greens, Pine Nuts, Cherry Tomatoes, Avocado with a Ranch Dressing)	\$21.50
Succulent Lamb Cutlets with a Rosemary and Red Wine Jus	\$24.50
Grilled Aubergine with Shaved Parmesan with Green Beans, Tomatoes, Fetta Cheese	\$18.50

Some Main Courses are served with Rosti and Garden Salad

SIDE DISHES

Beer Battered Chips \$5.00

DESSERT:

Please ask our friendly wait staff



Friday Night

A La Carte Menu