



MAIN COURSE

Fish of the day <i>Grilled and served with hollandaise sauce</i>	Market Price
Roast rack of lamb <i>Studied with garlic and rosemary</i>	\$25.50
Garlic prawns <i>Tossed with fresh herbs, garlic butter and olive oil accompanied by grilled foccacia</i>	\$29.50
Breast of chicken <i>Stuffed with spinach, garlic and herb butter</i>	\$24.00
Fillet of salmon <i>Grilled and served with hollandaise sauce</i>	\$29.95
Seafood linguine <i>Prawns, mussels, squid and scallops, garlic, white wine and herb cream, fresh linguine, shaved Parmesan</i>	\$30.00
Moroccan vegetable pasta <i>Mediterranean vegetables bound with tomato and Moroccan herb sauce, freshly cooked pasta and shaved Parmesan cheese</i>	\$23.00

FROM THE GRILL

*All Grills are served with slow roast garlic and cherry tomatoes with a choice of sauces:
Peppercorn, Mushroom (or) Whole Grain Mustard Sauce*

Flame grilled fillet of beef	\$31.50
Grilled rib eye of beef	\$30.95
Char grilled t-bone	\$31.50

SIDE ORDERS

<i>Green beans with bacon and onions</i>	\$7.95
<i>Asparagus spears glazed with hollandaise</i>	\$8.25
<i>Steamed market vegetables with olive oil</i>	\$7.95
<i>Garlic and herb mashed potato</i>	\$7.50
<i>French fried potato</i>	\$6.75
<i>Roma tomato and red onion salad</i>	\$7.95
<i>Steamed broccolini with butter</i>	\$7.95
<i>Spinach, rocket, feta, truss tomato and mint salad</i>	\$7.95