

ALLURE

To Start

Garlic Flat bread \$6.50

Zaatar Flat bread \$7.50

Sun-dried tomato, pesto flat bread \$7.50

Add Cheese extra \$1.00

Mixed breads | a selection of garlic, Zaatar, Sun-dried tomato, pesto flat bread \$12.00

Share Plates

Antipasto Platter | Chef selection of cured meats, charred vegetables, flat bread, marinated olives and dip \$30.00 (GF**) (serves 2)

Southern - fried Chicken Tacos | Cajun aioli and corn salsa \$14.00

Spring Vegetables and Halloumi Fritters | Rocket, radish, heirloom cherry tomatoes and orange segment salad (V) \$12.00 (V)

Panko Crumbed crispy squid | Coleslaw and Citrus Aioli \$14.00

Asian pork wontons | Sweet chilli and lime dressing sauce \$14.50 (LF)

Seafood Marinara Linguine | Selection of seafood with a white wine tomato-based sauce
Entrée size \$17.00 Main size \$28.00 (LF)

Mains

Chef's signature USA Pork ribs | basil and garlic salt fries (LF & GF)
500grams \$25.00 1Kg \$35.00

Chargrilled 350gm Black Angus sirloin | Sour cream and chive mashed potato, buttered silver beet, charred asparagus, your choice of Mushroom, pepper berry or red wine sauce (GF) \$30.00

Pulled Lamb and Chimmichurri Burger | Crispy fries \$20.00

Zaatar crusted Barramundi | hummus, buttered greens \$26.00

Crispy Sesame Tofu 'DON' | Wild mushroom quinoa, sautéed Asian greens and sticky soy dressing (VE) \$22.50

Our famous house made Chicken Schnitzel | Coated in Japanese bread crumbs
Our way - Crispy bacon, avocado and cheese blend topper \$26.00

OR

Traditional - chips, salad and choice of Mushroom or pepper berry sauce \$22.50

Sides

Fries \$6.50 with your choice of:

- sea salt
- celery salt
- truffle salt
- basil & garlic salt
- chilli & parmesan salt

Buttered Greens | Asparagus, broad beans, peas, zucchini and mint (GF, V) \$8.50

Chargrilled corn cob | Whole corn cob with Cajun butter (V, GF) \$4.00 ea

Haloumi and Rocket Salad | Radish, heirloom cherry tomato, orange segments,
white wine balsamic dressing (V, GF) \$9.50

Kale, Apple, Pancetta and Pecorino Salad | balsamic glaze (GF) \$8.50

Desserts

Creaming Soda | Sponge cake, raspberry sherbet, creaming soda ice-cream,
raspberry jelly \$15.00

Ricotta doughnuts | filled with house made strawberry jam, fresh cut strawberries
crème anglaise \$15.00

Tropical Fruit Salad | Sweet battered banana, mango custard, passionfruit gel,
dehydrated pineapple, coconut shortbread soil, pina colada sorbet \$15.00

Chocolate Espresso Panna cotta | Salted caramel sauce,
bitter chocolate shard (GF)\$15.00

Trio of Sorbet | Chefs selection (GF, LF) \$10.00

Please advise your waiter of any allergies/dietary requirements as some ingredients may not be listed
(GF) gluten free - (GF**) can be prepared gluten free - (V) vegetarian
(VE) vegan- (VE**) can be prepared vegan (LF) Lactose free- (LF**) can be prepared Lactose free.

Coffee and Tea

Coffee	Small	Large
Macchiato	\$4.50	
Espresso	\$4.50	
Long black		\$5.20
Flat white	\$4.50	\$5.20
Latte	\$4.50	\$5.20
Cappuccino	\$4.50	\$5.20
Mocha	\$4.50	\$5.20
Hot chocolate	\$4.50	\$5.20
Chai latte	\$4.50	\$5.20

Tea

Small teapot	\$3.50	Large teapot	\$6.00
English Breakfast			
Peppermint			
Green Tea			
Ginger and Lemon			
Earl Grey			
Camomile			

Aperitif

Liquors

Tia Maria	\$7.00
Baileys	\$7.00
Frangelico	\$7.00
Kahlua	\$8.00
Disaronno	\$8.00

Fortified Wines and Port

St Anges Brandy	\$7.00
Penfolds Grandfather Port	\$15.00
Martell Medallon VSOP cognac	\$12.50
Meukow X.O cognac	\$22.50

CHILDREN'S MENU

Includes a choice of the following mains;

Crumbed chicken tenders with chips

Pasta Napolitano

Bacon and cheese pizza

Crumbed fish with chips

All kids meals are served with Ice cream and a choice of the following toppings

Strawberry

Chocolate

Caramel

And a choice of crushed peanuts or sprinkles

\$12.95