

SAMPLE DAILY SPECIALS

AVAILABILITY & MARKET PRICE WILL VARY DAILY DEPEND

YELLOWFIN TUNA PAN SEARED MEDIUM RARE IN TOASTED SESAME SEEDS, FRESH MINT, PICKLED GINGER, SHALLOT, CHILLI, THAI BASIL, CRISPY GREEN TEA NOODLE SALAD WITH WASABI AIOLI AND SESAME ASIAN CRISP \$47 GFO

DAINTREE BARRAMUNDI FILLET PAN ROASTED ON HOUSE MADE GNOCCHI, ROASTED PUMPKIN, BROAD BEANS, SPINACH WITH A FRESH HERB AND LEMON BUTTER SAUCE TOPPED WITH TOASTED ALMONDS \$47

KING DORY FILLET PAN FRIED IN A YELLOW CURRY, WINTER VEGETABLES, BEAN SPROUTS AND CORIANDER SERVED WITH ASIAN SALAD AND PILAF RICE \$42 VOA

SEARED SEA SCALLOPS PAN SEARED ON CAULIFLOWER PUREE, WILD MUSHROOM RAGOUT, CRISPY JAMON GF 3- FOR \$21 - 6 FOR \$42

CRAB SPECIAL BLUE SWIMMER CRAB TOSSED THROUGH A HOUSE MADE CHILLI SINGAPORE SAUCE WITH A SHALLOT AND BEAN SHOOT SALAD AND GARLIC BREAD \$55 GFO

SCOTCH FILLET 300GR CHAR GRILLED COOKED TO YOUR LIKING ON CREAMY MASH POTATO, CHAR GRILLED JAMON WRAPPED ASPARAGUS, CAFÉ DE PARIS BUTTER, RED WINE JUS \$54

PASTA SPECIAL PAN FRIED CHORIZO, ROASTED PUMPKIN, CHERRY TOMATOES, BABY SPINACH IN A CREAMY TOMATO SAUCE WITH FETTUCINE AND SHAVED PARMESAN \$20/\$38 GFO

RISOTTO OF THE DAY PAN FRIED PRAWNS, FENNEL CEVICHE, GARDEN PEAS, ROCKET AND PERSIAN FETTA \$20/\$38

DESSERT SPECIAL PAVLOVA ROULADE WITH STRAWBERRIES, COFFEE, LEMON MYRTLE CHANTILLY CREAM, PISTACHIO PRALINE AND RASPBERRY COULIS \$23

ALL CARD TRANSACTIONS ATTRACT A 1.4% BANK SURCHARGE