

DINNER @ THE



Fully licensed, BYO wine only. Corkage | 3.50 pp
We do not split bills. However,
we will accept multiple payment when you have
split the bill and you pay the total amount together

DINNER @ THE



Something while deciding

FRENCH PATE – house made chicken liver pate, our orange confit and toasted bread (GFR) | **13**

BEEHIVE OLIVES selection of house marinated black, green and stuffed olives (V, GF) | **8**

MEZZE PLATE – Grilled Spanish chorizo, lamb kofta, chargrilled capsicum, labne ball, grilled asparagus, beetroot hummus, mixed olives and toasted bread (GFR) | **25**

CHEESE PLATE – selection of soft, hard and blue cheeses, pear slices, roasted nuts, house made jam and gourmet crackers (V, GFR) | **23**

CASSAVA CHIPS served with spicy tomato salsa (v, GF) | **10**

TURKISH bread with balsamic, olive oil and dukkah (V) | **6**

GARLIC bread (V) | **6**

Tasting Bites

ARANCINI balls (3 pcs) stuffed with melted mozzarella, piquillo red peppers and basil served with capsicum jam (V, GF) | **12** *additional piece | 4*

South American corn flour **EMPANADAS** (4 pcs) filled with spiced mince lamb and potato served with "pico de gallo" salsa (GF) | **14** *additional piece | 3.5*

Crab, prawn, potato and herb CROQUETTES (4 pcs) served with orange and chili jam | **14** *additional piece 3.5*

PORK BELLY – crispy German style pork belly served with our unique spiced apple chutney and mashed potato (GF) | **15/28**

PAPRIKA DEEP-FRIED CALAMARI - bite size pieces of calamari served on a rocket, fennel and orange bed drizzled with orange vinaigrette (GF) | **14/20**

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Great dishes to share

MUSHROOMS sautéed and “au gratin” in a **GRUYERE** cheese fondue (V, GFR) | **14** *Add some bread | 3*

CHORIZO & POTATO cooked in red wine and tomato served in a hot pot (GF) | **15** *Add some bread | 3*

PRAWN CUTLETS – prepared in a coconut milk and mild Peruvian chilli topped with crispy sweet potato (GF) | **16** *Add bread | 3*

MEZZE PLATE – Grilled Spanish chorizo, lamb kofta, chargrilled capsicum, labne ball, grilled asparagus, beetroot hummus, mixed olives and toasted bread (GFR) | **25**

CHEESE PLATE – selection of soft, hard and blue cheeses, pear slices, roasted nuts, house made jam and gourmet crackers (V, GFR) | **23**

From the Veggie Patch

WARM QUINOA SALAD – roasted pumpkin, sautéed mushrooms, baby spinach, grilled cherry tomatoes drizzled with smoked capsicum sauce and mix seeds (V, GF) | **20**

GRILLED VEGETABLE SALAD – a mix of olives, grilled pumpkin, roasted capsicum, grilled zucchini, feta cheese, walnuts and mixed lettuce with balsamic reduction (V, GF) | **20**

PAPRIKA DEEP-FRIED CALAMARI SALAD- bite size pieces of calamari served on a rocket, fennel and orange bed drizzled with orange vinaigrette (GF) | **20**

CASSAVA CHIPS served with spicy tomato salsa (v, GF) | **10**

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Big Plates – Our serious stuff

CHICKEN BREAST FILLET stuffed with pancetta, piquillo pepper and spinach with asparagus sauce and pumpkin risotto (GF) | **25**

PORK BELLY – crispy German style pork belly served with our unique spiced apple chutney and mashed potato (GF) | **28**

SCOTCH FILLET grilled to your liking brushed with chipotle honey glaze and mixed tomato salsa served with melted cheese chat potatoes (GF) | **30**

LAMB KOFTAS authentic Lebanese spiced meat on a Greek salad, served with beetroot hummus and mint yogurt sauce (GF) | **25**

ATLANTIC SALMON baked and grilled skin-on piece of salmon with citrus soy glaze on a quinoa, avocado, corn, coriander and rocket salad (GF) | **26**

BARRAMUNDI pan fried garlic and herb fillet topped with olive, tomato and caper salsa served with cassava chips (GFR) | **25**

Mediterranean FETTUCCINE with Spanish hot chorizo, Kalamata olives, roasted capsicum, feta cheese, spinach and pesto drizzled with smoked capsicum sauce | **25** ask for a vegetarian option (with no chorizo)

PRAWN infused in Japanese sake and cherry tomato **FETTUCCINE** cooked with garlic, chilli and olive oil | **27**

CHEF'S DEGUSTATION | 55 pp

LAY BACK & BE SURPRISED!

Our chef's selection of 7 savoury dishes and a dessert for your enjoyment
The entire table must dine on the same course selection. Minimum of four people
PARTIES OF 10+ MUST PRESELECT CHEF'S DEGUSTATION

SWEETS @ THE



BELGIAN WAFFLES choose between

STRAWBERRY and chocolate
BANANA and maple syrup
BERRY compote
Single | **11** Double | **17**

FRENCH CREPES

LEMON & sugar | **12**
POACHED PEAR & soaked brandy raisins | **16**
STRAWBERRY, banana & chocolate | **16**
GLUTEN Free option available | **2**

CAKES FROM OUR OWN OVEN

Sonia's famous **LEMON TART** | **10**
CHOCOLATE AND ESPRESSO with a hint of orange | **10**
STICKY FIG AND WALNUT pudding, butterscotch sauce | **10**
Warm **CHOCOLATE BROWNIE** with chocolate sauce | **10**
Ask for our chef's creations of the day | **10**

All our waffles, crepes and cakes are **SERVED WITH CREAM OR ICE CREAM** as per your choice
Would you prefer with both | **2**

CHEESE PLATE – selection of soft, hard and blue cheeses, pear slices, roasted nuts, house made jam, gourmet crackers (V, GFR) | **23**

GOURMET ESPRESSO

AFFOGATO – ice-cream, espresso shot and your choice of Frangelico or Baileys | **13**

Without alcohol | **7**

IRISH COFFEE – deconstructed café latte with your choice of Baileys or Scotch | **11**

ESPRESSO MARTINI – Kahlua, vodka and espresso cocktail | **15**

MUDSLIDE – White rum, Irish cream and espresso serve on ice | **15**

BRAVE BULL – Kahlua, tequila and espresso | **15**