



Tapas Thursday



Trio of Oysters (GF)	\$8.00
<i>Served Kilpatrick, Natural and Nam Jihm</i>	
Pan Seared Scampi (GF)	\$10.00
<i>Served with Tequila, Lime and Sweet Chilli Glaze</i>	
Spiced Fried Calamari	\$8.00
<i>Served with Rocket Salad & Balsamic Glaze finished with a Lemon preserved Yoghurt</i>	
Crumbed Goats Cheese	\$8.00
<i>Served with a Tomato Relish</i>	
Duck & Venison Sausage (GF)	\$10.00
<i>Served in a Clay Pot with Tomato, Boccconcini Cheese, Basil and Port Wine Syrup</i>	
Arancini Balls	\$8.00
<i>Ask your Waiter for Daily flavours</i>	
Kangaroo Meat Balls	\$10.00
<i>Served with a Cherry Glaze</i>	
Lamb Wellington	\$10.00
<i>Served with a Muscat Jus</i>	
Scallop & Prosciutto Parcel	\$10.00
<i>Served with Green Pea Puree finished with a Sweet Chilli & Hoisin Glaze</i>	
Risotto (GF) (V)	\$30.00
<i>Wild Mushroom & Green Pea with Asparagus Chips, finished with Truffle Oil</i>	
Crispy Skin Salmon (GF) (LF)	\$33.50
<i>Served with Nicoise Salad & Plum Dressing</i>	
Premium Porterhouse Steak	\$34.00
<i>Served with Potato & Smoked Bacon Croquette, Green Bean & Snow Pea Medley, with a choice of sauce.</i>	
<i>Red Wine Jus, Mushroom, Pepper, Garlic Butter or Spicy BBQ</i>	

(GF) = Gluten Free (V) = Vegetarian