

# A LA CARTE MENU



## ENTRÉE

<b>CHILLI PRAWN RAVIOLI</b> Prawn-filled Ravioli, Szechuan Chilli Sauce, Shallots	\$25
<b>LAMB KOFTA</b> Fine Cous Cous Salad, Pita, Herb Yoghurt	\$20
<b>FRIED CHICKEN BAO BUN</b> Chilli Mayo, Cucumber, Carrot, Coriander, Chillis	\$20
<b>SCALLOP CRUDO</b> Hokkaido Scallops, Coconut Lime Vinaigrette, Pickled Ginger, Crispy Leek, Coriander	\$25
<b>TWICE COOKED PORK BELLY</b> Roasted Pepper Sauce, Charred Shallot, Cinnamon Apple	\$22
<b>WAGYU BEEF TATAKI</b> Ponzu, Spanish Onion, Scallions, Crispy Potato, Sesame	\$25



## MAIN

<b>LINGUINI AI GAMBERI</b>	\$42
Garlic & Chilli Butter, Prawn, Cherry Tomatoes, Spinach, White Wine, Pangrattato	
<b>CRYING TIGER STEAK</b>	\$45
Ranger Valley Sirloin, Asian Cress, Nam Jim Jaew Sauce	
<b>ROAST CHICKEN ROMESCO</b>	\$38
Spiced Cauliflower, Crispy Chickpeas, Carrot	
<b>BARRAMUNDI EN PAPILOTE</b>	\$42
Fennel Salad, Cherry Tomato, Capsicum, Lemon	
<b>GRILLED HARISSA LAMB RUMP</b>	\$45
Mint & Fennel Slaw, Chickpeas, Spiced Yoghurt	
<b>BORROWDALE PORK NECK</b>	\$38
Sweet & Sticky Fig Sauce, Bok Choy, Coconut Rice	

## SIDES

<b>GARLIC BREAD</b>	\$13
<b>GARLIC BUTTER BROCCOLINI</b>	\$12
<b>GARDEN SALAD</b>	\$12
<b>FRIES</b>	\$12



## DESSERT

<b>CHEESECAKE PAVLOVA</b> Crispy Pearls, Berries, Mascarpone Cheese, Passionfruit Sauce	\$19
<b>STICKY DATE PUDDING</b> Butterscotch Sauce, Almond Crumble, Vanilla Ice Cream	\$19
<b>CHOCOLATE FONDANT</b> Berry Coulis, Vanilla Ice Cream, Crumble, Berry Compote	\$19
<b>AUSTRALIAN CHEESE PLATE</b> Blue, Cheddar, Brie, Crackers, Mixed Nuts, Dried Fruits, Quince Paste	\$19