

# DINNER MENU

## STARTERS

CRISPY CALAMARI RINGS 55 chili mayo, mint  
TUNA TARTARE 70 avocado, citrus soy dressing, crisps  
MANCHEGO & HAM CROQUETTES 50 chipotle mayo, crispy basil  
BBQ CHICKEN WINGS 55 bbq sauce, sour cream, chives  
WHIPPED HUMMUS (V) 55 chili butter, house flatbread, spices  
GRILLED HALLOUMI (V,CN) 60 cherry tomatoes, pesto, feta mousse, fresh herbs, balsamic dressing

## BURGERS

WAGYU BEEF BURGER 95  
125g wagyu beef patty, natural cheddar, tomato, lettuce, grilled onion, chipotle mayo, brioche bun w/ potato fries & tomato sauce

BUTTERMILK FRIED CHICKEN BURGER 80  
Buttermilk fried chicken, herb slaw, pickles, chipotle mayo, brioche bun w/ potato fries & tomato sauce

BBQ PULLED PORK BURGER 90  
Pulled pork in bbq sauce, red cabbage slaw, pickles, chipotle mayo, brioche bun w/ fries & tomato sauce

CRISPY FISH BURGER 85  
Crumbed mahi mahi, herb slaw, capers, rocket, mustard mayo, brioche bun w/ fries & tomato sauce

VEGE BLACKBEAN BURGER (V) 75  
Blackbean & mushroom patty, sliced avo, pickled beetroot, tomato, rocket, whole mustard mayo, brioche bun w/ potato fries & tomato sauce

> GLUTEN FREE BURGER BUNS AVAILABLE +10K

## PASTA

FETTUCINE CARBONARA 75  
Creamy fettuccine, crispy bacon, spinach, parmesan

PORK RAGU RIGATONI 80  
Slow cooked pulled pork, rigatoni pasta, housemade tomato sauce, parmesan, basil

VEGE PESTO RIGATONI (V,CN) 75  
Creamy pesto rigatoni, grilled pumpkin & zucchini, marinated capsicum, cherry tomatoes, parmesan, basil

SEAFOOD AGLIO E OLIO 80  
Spaghetti w/ grilled prawns & calamari, garlic, chili, evoo, parmesan, parsley

> GLUTEN FREE PASTA AVAILABLE +10K

## MAINS

BAJA FISH TACOS 75  
Three tacos w/ battered & fried mahi mahi, jalapeno slaw, pineapple salsa, guac, chipotle mayo

BBQ CHICKEN QUESADILLA 80  
Grilled chicken w/ bbq sauce, mozzarella & cheddar cheese in toasted tortilla w/ guacamole, pico de gallo & sour cream

PORK RENDANG NASI GORENG 70  
Stir fried rice, pulled pork rendang, mixed vegetables, fried egg

CHICKEN PARMIGIANA 95  
Battered & fried chicken breast, housemade tomato sauce, mozzarella w/ side of your choice

MEXICAN CHICKEN BOWL 75  
Grilled chicken, adobo bbq sauce, sliced avocado, pico de gallo, blackbeans & corn relish, jalapenos, coriander rice, lettuce and crema

TUNA POKE BOWL 85  
Sashimi tuna, avocado, cucumber, wakame, pickled ginger, edamame, radish, spring onion, spicy mayo, sushi rice, furikake

## FROM THE GRILL

PAN SEARED SALMON (GF) 145  
130g seared salmon, caper lemon butter sauce w/ side of your choice

BBQ PORK RIBS (GF) 185  
350g pork ribs, housemade bbq sauce w/ side of your choice

BEEF TENDERLOIN (GF) 215  
200g New Zealand grass fed beef tenderloin, black pepper sauce w/ side of your choice

## SIDES

HANDCUT FRIES (V,GF) 30 herb seasoning, tomato sauce  
MASHED POTATO (V,GF) 30 brown butter, parsley  
CHARRED BROCCOLI (V,GF,CN) 40 flaked almonds, brown butter  
CAPER SLAW (V,GF) 35 mixed leaves, mustard vinaigrette

## DESSERT

CHOCOLATE MUD CAKE 55 chocolate sauce  
BURNT BASQUE CHEESECAKE 60 berry compote  
TIRAMISU 55  
CARROT CAKE (CN) 50  
APPLE CRUMBLE PIE 50  
CHOCOLATE BROWNIE (GF,CN) 40  
VEGAN CHOCOLATE CAKE (VN,GF,CN) 55

> ADD VANILLA ICECREAM +15