



GRAIN

Sharing Plates And Entrees

Grilled prawn and watermelon (80)

With tofu, cucumber, radish and nam jihm dressing. (g)

Persian Brown rice salad (69)

With feta, almonds, raisins, Spanish onion, red peppers, pomegranate and parsley. (g*)

Garlic prawns (80)

In a parsley, chilli and white wine sauce, served with crusty bread. (g*)

Nachos (95)

With beef chilli bean, guacamole and melted cheddar cheese (vegetarian option available). (g)

Chargrilled miso glazed eggplant (79)

Served with roasted cauliflower florets, chargrilled green beans, pickled kangkung and rocket, with sesame seeds and fried nori roll. (g)

Balsamic cherry tomato, onion and feta tarts (85)

Served with garlic potato and minted green bean salad. (v)

Salmon Tartare (88)

Served on avocado mousse, thinly slice cucumber, fresh picked dill, edible flowers. (g)

Pasta

Roasted beetroot risotto (75)

With shimeji mushrooms, goats cheese and microherb salad. (g*)

Spaghetti Bolognese (106)

Rich homemade Bolognese sauce, topped with grated grana padano parmesan. (g*)

Spaghetti with asparagus (88)

Spinach and pesto sauce . (v) (g*)

Fettuccini pollo (86)

Sautéed chicken, roasted capsicum, peanuts and garlic, flambéed with brandy in a light creamy sauce and finished with rocket. (g*)

Parmesan risotto

With grilled prawn and pomegranate, radish, basil salsa and grilled lime. (g*)

Rich Lamb Ragu Papadelle (104)

With braised lamb leg, radicchio, button mushrooms, caramelized onion, crushed peanuts in a rich tomato sugo. (g*)

Bread (gluten free bread available)

Grilled Pita bread (75)

With vegetable crudities, roasted beetroot dip and raita. (v)

Garlic Bread (65) (v)

Bruschetta (75)

With local tomato and sweet green basil, served with balsamic reduction and basil oil. (v)(g*)