

# DINNER MENU

## Before

- Succulent Calamari lightly flour-dusted and fried to tender perfection, topped with a Lemon Pepper Seasoning (GF) 16
- Grilled Halloumi with Pomegranate Glaze (GF) 16
- Arancini Balls filled with delicious combination of mushrooms, pinenuts, and parmesan cheese (GFO) 18
- DAILY SPECIAL:

## Middles

- 12-hour slow-cooked Mongolian Lamb Shanks with bok choy & rice (GF) 28
- Vegetarian Mushroom Moussaka with steamed vegetables (GF) 23
- Twice-cooked Pork Belly with chat potatoes, broccolini, garnished with house-made apple sauce (GF) 28
- 12-hour slow-cooked Coq au Vin served with mash potatoes (GF) 28
- 12-hour slow-cooked Beef Stroganoff served with fettuccine (GFO) 26
- Thick-cut 300gm Scotch Fillet cooked to your preference and your choice of sides included - select below (GF) 44  
Add a sauce layer: creamy mushroom, or red wine gravy, or garlic butter
- DAILY SPECIAL:

## A bowl of Sides?

- chips / steamed vegetables / chat potatoes / broccolini / salad of the day 6.5

## Afters

- Ask about our range of fabulous Lickt Cakes (GFO) 8.5
- Persian Gelato - pistachio, saffron, rose water (GF) 7.5
- Cheese/fruit Platter with quince paste, olives, dried fig (GFO) 16