

V = vegetarian
W = wheat free
G = gluten free
D = dairy free
*Some dishes require
modification



Global Flavours ★ Local Tastes

Please inform us if
you have any
allergies or dietary
requirements prior
to ordering your
meal.

Dinner Menu

Starters

Soup of the Day \$7

Please ask your server

Seafood Chowder \$8

Salmon, Scallops, Cream, Saffron

Poached Pear Salad \$9

Cambozola Cheese, Walnuts, Arugula
(v.w.g.)

Seared Scallops \$10

With Green Apple & Fennel Remoulade
(w.g.)

Panko Fried Brie \$9

Blackberry Compote (v)

Sesame Tuna \$10

Seared rare with Harissa oil and
Asian slaw (g.)

Pan-fried Oysters \$ 12

Sundried Tomato, Smoked Salmon,
Sour Cream
Raspberries & Greens

Wild Mushroom & Truffle

Oil Paté \$7

Homemade Crisps

Main Courses

Lamb Burger \$16

Topped with Mango Apricot Chutney
Whole Wheat Kaiser Bun
With Salad or Pan Fried Potatoes

Braised Beef Short Ribs \$24

Orange & Ginger Glaze
Served with Seasonal Vegetables

Lamb Biryani \$20

Aromatic Curry
Saffron Jasmine Rice

Zanzibar

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Seasonal Dinner Menu

Asiago Cheese Stuffed Gnocchi \$17

Delicate Potato Dumplings
Mixed Mushrooms, Fried Sage & Hazelnuts (v.)

Merguez Sausage Stuffed Chicken

\$24

Chermoula Herb Sauce
Green Lentils & Couscous

Seafood Fettuccini \$25

Pasta with
Salmon, Mussels, Scallops & Prawns

Stuffed Sole \$24

Smoked Salmon & Caramelized Onion
Nori Seaweed

Seared Magret Duck Breast \$27

Sour Cherry & Brandy Reduction
(g.w.)

Mediterranean Vegetable Stack \$18

Layered Grilled Antipasto
Goat Cheese, Polenta & Tangy Sauce Tomato
(v.w.g.)

8 oz Steak Tenderloin \$24

Red Onion Confit
Portobello Mushroom
Served with Seasonable Vegetables (g.w.)

North African Lamb Shank \$24

Aromatic herbs and spices, tomato &
garbanzo beans
Served with Seasonable Vegetables