

STARTERS

		EARNED POINTS	
BRUSCHETTA	\$10.50	52.5	
Lemon ricotta, tomato basil & balsamic			
GARLIC BREAD	\$6	30	
FRESH BAKED KAISER ROLLS	\$1	5	
PAN SEARED SCALLOPS	\$15.50	77.5	
With wild mushroom puree, finished with a caramelized orange sauce			
BBQ PORK BAO BUNS	\$13	65	
With Asian coleslaw & coriander			
THAI BEEF SALAD	\$16	80	
SOUP OF THE DAY	\$14	60	
Ask our server about the soup of the day			

SPECIALITIES

DUO OF LAMB	\$33	165	
Duo served with seasonal vegetables, red pepper & tomato jam			
CRISPY PORK BELLY	\$32	160	
Crispy pork belly with potato herb croquet, grilled corn apple fennel & parsnip puree			
CONFIT DUCK LEG	\$33	165	
Confit Duck leg with pea pudding/moroccan vegetable croquette, bok choy & port wine jus			
SEAFOOD MARINARA PASTA	\$31	155	
Seafood medley tossed with fettucine in a garlic and basil Napoli sauce topped with shaved parmesan & olive oil drizzle			
FISH OF THE DAY	\$30	150	
Speak to your server for more details Served with creamy mash, sauté spinach, citrus cream & lime cheek			

FROM THE GRILL

EARNED
POINTS

All from the grill meals are served with 2 sides & a sauce

300G SCOTCH FILLET | **\$36** | 180 |

400G T-BONE | **\$34** | 170 |

250G EYE FILLET | **\$38** | 190 |

200G CHICKEN BREAST | **\$31** | 155 |

SIDES

Thick cut bad boy chips
Sesame tossed garden salad
Steamed greens
Mashed potato

SAUCE

Red wine jus
Baby mushroom sauce
Gravy
Garlic herb butter
Peppercorn

DESSERT MENU

STICKY DATE PUDDING | **\$13** | 65 |
With butter scotch & ice cream

CHOCOLATE TART | **\$12** | 60 |
With sorbet & sesame tuile