

special's board

SOUP OF THE DAY with ciabatta bread	15
BAKED EGGPLANT & ZUCCHINI PARMIGIANA with roasted capsicum salad	18
TEMPURA PRAWNS with mustard mayonnaise	16
BAKED AVOCADO PRAWNS with mornay sauce	17
DUCK RAVIOLI with sage and merlot sauce	22 27
BAKED SCALLOPS with mushrooms, dill and béchamel	18 24
DUCK and PORCINI RISOTTO	22 27
TIGER PRAWNS with mild curry on risotto Milanese	24 29
LIGNUINE TOSSED with PRAWNS AND SCALLOPS With a hint of chilli, garlic and herbs	24 29
FISH OF THE DAY chargrilled with chilli, garlic and herbs*	37
ROCKLING FILLET tossed in garlic, oregano, cherry tomatoes, wine, olives and parsley sauce*	35
ATLANTIC SALMON char-grilled with lime and herbs sauce*	35
RACK OF LAMB in red wine jus, crushed peas & macadamia nut Crushed*	38
ROASTED HALF DUCK with campari, orange and pepper sauce*	38

* served with fresh vegetables & potatoes or garden salad

TAKE AWAY AVAILABLE

Credit or debit card: min \$ 20