

Entrée

Garlic & Cheese Turkish bread	13
Fresh herb & garlic butter, baked parmigiano regiano & mozzarella	
Ocean hummus & Bread DF V	13
House made hummus w rosemary and garlic infused oil with charred pita bread	
Chefs Soup	13
With charred Turkish bread	
Beef & Mushroom Empanadas w Noi's Thai Dressing	18.9
Wagyu beef, & mushroom in pastry crescents	
Bugs GF	25
Chilli & capsicum creamy sauce or Mornay	
Salt & Pepper Crispy Calamari DF	e 18 / m 28
Served on Asian salad w Noi's Thai dressing	
Garlic Prawns & Calamari	e 19 / m 36
Creamy garlic sauce, white wine, baby spinach, lemon oil, steamed jasmine rice	
Oysters GF	3-14 / 6-26 / 9-37
Kilpatrick, mornay, Fresh w Lemon lime wedges	

On the Grill

300gm Score 9 Wagyu Rump GF	49
Coarse mashed potatoes, seasonal greens & your choice of Mushroom, Pepper or Diane sauce	
300gm Grass Fed Sirloin GF	36
Coarse mashed potatoes, seasonal greens & your choice of Mushroom, Pepper or Diane sauce	
Atlantic Salmon w Avocado Salsa GF DF	34
Roasted Sweet potato & grilled asparagus	

Mains

Moussaka GF	24
Layered vegetables – eggplant, potatoes, carrots, fresh tomatoes, minced beef, Served with a garden salad	
Mild Lentil & Vegetable Curry GF DF Vegan	24
Coconut cream, spinach, sweet potato served with basmati rice	
Oven baked Chicken Breast filled w caramelized leek & cheese GF	34
Roasted Sweet potato, seasonal greens w thyme & garlic creamy reduction	
Pork Belly DF GF	34
Slow cooked pork belly marinated on smoked soy sauce, garlic, ginger infused sesame oil, fresh shallots with sweet maple red cabbage, carrots & fresh leaves	
Prawn & Bug Pesto Pappardelle	38
Creamy basil pesto, pine nuts, roasted red peppers & cherry tomatoes, pecorino cheese & salt flakes	

Sides

Roasted sweet potatoes DF GF	9
Seasonal Greens, steamed, tossed in garlic butter GF	
Thick cut chips C aioli	
Chef's Salad – mesclun, mixed slaw, cherry tomato, radish w citrus dressing	

Desserts

Chocolate Mint Lava Cake GF V	18
With Velvet chocolate ice cream, peppermint shards	
Tropical Twist Crème Brulee	18
Walnut & Sticky Date Pudding GF	18
With salted butterscotch sauce & vanilla bean ice-cream	
Affogato	18
Layered Kahlua, Baileys & Butterscotch w vanilla bean ice-cream & espresso coffee	
Cheese Board	29
Blue Costello, Camembert, Australian matured cheddar, fruit selection, crackers & grissini	

Tea & Coffee

Cappuccino, Flat White, Long Black, Latte	Cup	5
	Mug	6
Pot of tea – English Breakfast, Earl Grey, Green or Peppermint		5
Espresso / Long Black		4.5
Mocha / Chai Latte / Hot Chocolate		6
Lactose free, Almond or Soy Milk		0.5
Syrups – Caramel, Vanilla, Hazelnut		0.8

Liqueur Coffee

Roman – Galliano	17
Mexican – Kahlua	
Irish – Whiskey	
Italian – Amaretto	
French – Brandy	
Spanish – Liquor 42	