





### To start with

Chef's freshly made soup of the day \$8.5

 Basil pesto, garlic dip & sun-dried tomato spread  
with grilled focaccia \$8.5

Traditional Caesar salad with shaved parmesan & herb croutons  
\$11.5  
with grilled chicken breast (\$5 extra)

 BBQ baby octopus with tangy balsamic dressing on fresh  
mesclun leaves \$12.5

Assorted entrée platter – veg spring rolls, veg samosas, prawn  
wontons & thai fish cakes \$12.5

 Chicken tikka with garden salad & mint chutney \$11.5

Salt & pepper squid with lemon & tartar sauce \$13

Layered smoked salmon, crispy tortilla, rocket & cucumber  
with capers & ranch dressing \$13.5



Gluten Free



Health Conscious






Spicy

# ONE ON 1 BRASSERIE

## To continue

**\$15**


 Linguini tossed with prawns, octopus, squid, mussels, tomatoes, garlic, parsley & white wine

  Penne arrabiatta  
(spicy tomato, garlic, basil, onion sauce)

Stir fried hokkien noodles  
with asian greens & BBQ pork

Butter chicken with saffron rice, papadum & chutney

 Spicy thai vegetable curry with steamed jasmine rice

 Risotto with shaved parmesan & truffle oil  
dill & pernod infused salmon

Or

asparagus & green pea

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**Go on, create your own meal**

**Choose a main course**

Char grilled 300gms MSA rump steak - \$16

250gms MSA Rib eye steak - \$18

Pan fried veal escallops - \$16

Herb crusted barramundi fillet - \$15

Baked tasmanian salmon fillet - \$16

Grilled marinated chicken breast paillard - \$15

Moroccan spiced (3) lamb cutlets - \$ 18

**Choose a sauce**

Mushroom jus

Red wine jus

Mustard jus

Pepper jus

Lemon & caper sauce

Mint sauce

***Xtra on the plate- \$2.5 each***

Creamy mash potato

Mélange of vegetables

Chunky chips

Garden salad

Steamed jasmine rice

Potato wedges

Crumbed onion rings

Grilled marinated prawn (each)

Please ask the staff about the gluten free products



**Before you say au revoir \$8.5**

Lime & lemon tart with mango coulis & coconut yoghurt

Sticky date pudding with butterscotch sauce  
& vanilla bean ice cream

New York baked cheese cake  
with passionfruit coulis

 Sliced fresh fruits with honey yoghurt

King Island Blue, Brie, and vintage cheddar with fruit chutney &  
water crackers \$10.5

Coffee or Tea with any of the above dessert \$2.5



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