

# FOOD WINE COFFEE View



## Light

### Soup of the Day \$15

Served with turkish bread  
GF bread additional \$3

### Slow Roasted Eggplant \$18

Hummus | beetroot | chimichurri |  
roasted cauliflower | herb oil  
(VG) (GF)

### Chicken Caesar Salad \$19

Grilled chicken | Cos lettuce |  
parmesan | bacon | poached egg |  
Caesar dressing (GF)

### Beetroot Tartare \$19

Braised onion | Greek yoghurt |  
Cured egg yolk | herb oil |  
melba toast (V)

### Mushroom Arancini \$22

Green pea velouté | Crispy Parma  
ham

### Oven Baked Camembert \$20

Kimchi | kalamata olives | turkish  
bread  
(V) GF Bread additional \$3

### Pan Grilled Squid \$22

Lemon Greek yoghurt | crushed  
cucumber | capers | chili | mint  
(GF)

## Main

### Confit Duck Curry \$36

Creamy curry sauce | duck | salsa |  
homemade roti \$36

### Thai Chickpea Curry \$30

Salsa | coconut cream | spice tofu  
(VG) (GF)

### Braised Lamb Shank \$38

Potato & leek nutmeg puree |  
seasonal vegetables | red wine jus

### Ramen Bowl \$34

Slow roasted pork belly  
sweet corn | wild mushroom | broth |  
egg | noodles | pickles | pakchoi

### Poke Bowl \$30

Barramundi or Tofu  
Edamame | black rice | spicy grilled  
pineapple | pakchoi | pickles | micro  
greens | mango chutney | teriyaki  
sauce (GF) (VG) (V)

### Beef Fillet \$40

Potato chips OR sweet potato chips  
OR seasonal vegetables | chimichurri  
Served with choice of mushroom  
sauce | red wine jus | green  
Peppercorn sauce  
(GF)

