

Dinner Menu

BREADS

Hot Bread Stick with soft butter	4.5
Grilled Garlic and Parmesan Bread	5.5
Warm Turkish Bread and Dips homemade hommus, olive tapenade and fresh pesto	10.5

ENTREES

Homemade Soup of the Day with ciabatta roll	9.5
Caesar Style Salad with mixed leaves, garlic croutons, fresh shaved parmesan and soft egg	12.5
with chicken	15.5
with prawns	18.5
Salt and Pepper Squid tossed with Szechuan pepper and served with chilli soy	14 / 18
Warm King Prawn Salad with crispy prosciutto, kalamata olives and a sun-dried tomato dressing	18.5
Homemade Meatball Spaghetti with a rich roma tomato sauce and fresh grated parmesan	15.5 / 18.5
King Prawn Chilli Linguine with garlic oil, anchovies, baby spinach leaves and shaved parmesan	18.5 / 22.5
Lentil Dahl with pappadums, cucumber, mint yoghurt and jasmine rice	15.5

MAINS

Roasted Rack of Lamb coated with a pistachio crust served with roasted kipfler potatoes and a sweet mint jus	28.5
Chef's Special Peking Style BBQ Duck with bok choy wok fried in oyster sauce and fresh steamed rice	27.5
Pan Fried Sirloin Steak with grilled banana prawns, drizzled with an oregano and lime butter	32
Grilled Scotch Fillet wrapped in prosciutto ham with a sweet balsamic reduction on a potato rosti	28
Baked Chicken Supreme with a rich saffron and chorizo sausage risotto	26.5
Guinness Beer Battered Flathead Fillets with chunky chips, homemade tartare sauce and fresh lemon	21
Seared Tuna Fillet with homemade chips and topped with lemon bernaise	28

SIDES

Garden Salad with mixed leaves	4.5
Fresh Steamed Seasonal Vegetables	4.5
Chunky Chips	5.5
Seasoned Wedges with sweet chilli sauce and sour cream	7.5
Steamed Rice	4.5

Dessert Menu

DESSERTS

9

Flourless Double Chocolate Cake
with a sweet berry sauce

Homemade Choc Nut Brownie
with rich butterscotch sauce and
vanilla ice-cream

Passionfruit Brulee
with pecan biscotti and fresh cream

Sweet Apple Spring Rolls
with ice cream and dusted with
cinnamon sugar

Traditional Banana Split
with vanilla ice cream, topped with
hot chocolate sauce and praline

Chefs Selection of Cheeses 13
with fresh fruit and crackers

SWEET DELIGHTS

**Byron Bay White Chocolate and
Macadamia Cookie** each 3.5

**Byron Bay Triple Chocolate
Fudge Cookie** each 3.5

DESSERT WINES

Glass

Tempus Two Botrytis Semillon 8.5

PORTS

Glass

Apthorpe Estate Vintage Port 7

Galway Pipe 7

Draytons Old Tawny 12

Penfolds Grandfather 15

LIQUEUR COFFEES

8.5

**Cointreau, Baileys, Kahlua,
Grand Marnier, Benedictine,
Tia Maria, Galliano, Irish Whiskey**

COFFEES BY PIAZZA D'ORO

3.5 / 4

**flat white, cappuccino, chai latte,
hot chocolate, long black, espresso,
mocha, macchiato, café latte**

TEAS

Plunger 4

**English Breakfast, Earl Grey,
lemon, Darjeeling, peppermint,
camomile, green**

de-caffeinated coffee, soy milk, skim
milk, ecco and milo are also available.