

JUNE SET MEALS

2 COURSE \$30++ • 3 COURSE \$38++

STARTERS

MIXED LEAF SALAD

Fresh leafed salad served with sun-dried tomatoes, olives, feta, walnut, dried cranberry and balsamic vinaigrette.

or

SALT AND PEPPER CALAMARI

Our signature appetizer – seasoned, marinated and flash fried. Sweet chilli mayonnaise.

or

SATAY CHICKEN SKEWERS

Served with satay sauce.

MAINS

SMASHED WAGYU BURGER

Two grilled wagyu patties, cheese, tomato, lettuce, caramelized onions and special sauce. Served with coleslaw and Dallas fries.

or

ST LOUIS FARMLAND USA PORK RIBS

Slowly braised St Louis Farmland USA pork ribs with coleslaw and Dallas fries. Choice of berri or fiery sauce.

or

DALLAS FAJITAS

Choice of tender grain-fed ribeye, chicken or vegetarian with guacamole, sour cream, salsa, caramelized onions and warm flour tortillas.

or

ROASTED SNAPPER WITH FENNEL AND TOMATO

Served with sautéed potatoes.

or

PRIME RIB STEAK - ADD \$10++

Slowly cooked and finished on the chargrill. Served with Dallas fries and a choice of salad or seasonal vegetables. Best served medium rare (250g). Choice of sauces: Red wine jus • Black Pepper • Smokey BBQ • Wild Mushroom

DESSERTS

HOUSEMADE APPLE PIE

Served with caramel sauce and vanilla bean ice cream.

or

WARM CHOCOLATE BROWNIE

Moist chocolate brownie served with chocolate sauce and vanilla bean ice cream.

COFFEE OR TEA

Prices are subject to 10% service charge and prevailing government tax

