FEBRUARY SET MENU 2 COURSE \$30++ 3 COURSE \$38++

STARTERS

SALT AND PEPPER CALAMARI Our signature appetizer - seasoned, marinated and flash fried. Sweet chilli mayonnaise.

VIETNAMESE POACHED CHICKEN SALAD Served with mint and coriander.

WAGYU CHEESEBURGER SPRING ROLLS Served with a tomato and mustard dipping sauce.

MAINS

GRILLED SALMON PASTA Spaghetti, olives, onion, tomatoes, garlic and white wine.

Harrisa Roasted Lamb Shank Curried sweet potato, fermented chilli vinaigrette, preserved lemon chermoula and crunchy chickpeas.

DALLAS FAIITAS

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

Smashed Wagyu Burger

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

Lamb and Chicken Parmigiana

Pan-fried panko crusted chicken breast topped with Napolitana sauce, Australian minced lamb, mint sauce, mint yoghurt and mozzarella cheese. Served with salad and Dallas fries.

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.

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

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





