Entrees

FRIED PRAWNS

pickled cucumbers and plum sauce

creamy polenta, stewed tomato, mozzarella, provolone

PENNE SICILIANA 🐠 🌿

aubergine, zucchini, plum tomatoes, parmesan cheese and Italian herbs

GREEK FARMER SALAD 🍞 🐓

iceberg lettuce, cucumber, capsicum, tomato, onion, kalamata olives and feta cheese

house-made dressing, parmesan

BEETROOT CURED SMOKED SALMON

pickled cucumber, avocado puree, dill cream

white cheddar, parmesan, gruyere

Speciality Selects Entrees

1/2 KG PEEL AND EAT PRAWNS \$20.00

served chilled

Seafood shack

BONSAI SUSHI SHIP* \$45.00 (FOR 2)

California roll, tempura roll, bang bang bonsai roll 6 pcs assorted sushi (tuna, salmon, prawn), side salad



Mains

HOT SEAFOOD PLATTER \$38.00 (FOR 2)

crab cake, BBQ prawns, fried fish, calamari, served with chips and lemon



TANDOORI SAMPLER \$45.00 (FOR 2)

marinated prawns, lahori minced meat skewer, creamy chicken tikka, ribeye steak boti served with naan basket & dal tadka





Mains

Featured Salad

PESTO CHICKEN CAPRESE !!!

house mesclun greens, fresh mozzarella, tomato, fresh basil, pesto vinaigrette, aged balsamic -vegetarian option available upon request-

PAN ROASTED FISH W

pumpkin and okra stew, string beans, relish

POLLO AI FUNGHI

Grilled chicken breast, creamy mashed potatoes, garlic spinach, creamy mushroom jus.

IRISH STEW (#)

succulent lamb, potatoes and carrots in hearty broth finished with thyme

PENNE SICILIANA 🐠 灯

aubergine, zucchini, plum tomatoes, parmesan cheese and Italian herbs

BLACK PEPPER TOFU 🕪 🌿

Lo mein noodles, stir fried Asian greens, green onions

FEATURED INDIAN VEGETARIAN 🍩 🅊 🖔

served with fragrant basmati rice, dal, vegetable, papadum, and raita non-vegetarian option available upon request

Always Available

GRILLED BARRAMUNDI Sautéed vegetables, buttered potatoes

CHICKEN SCHNITZEL

served with chips

GRILLED SIRLOIN STEAK*

peppercorn sauce, sautéed vegetables, buttered potatoes

Sauces: Ochimichurri Obéarnaise Opeppercorn

🌋 Gluten-Free 🛮 🛍 Healthy Option 🚳 Gluten Free Available 🕊 Vegetarian 🔥 Contain nuts

A surcharge of \$7.00 for third entree or more applies

Steakhouse Selection

Great seafood and premium aged beef, seasoned and grilled to your specifications. A surcharge of \$ 38 applies to each mains **(**)**

SURF & TURF*

lobster tail and grilled filet mignon

GRILLED FILET MIGNON*

grain-fed, 250 grams for the true gourmet

AUSTRALIAN LAMB CUTLET *

double cut chops

400 GRAMS WAGYU CHEESEBURGER*

pressed and grilled patty, aged cheddar, bacon, lettuce, tomato,pickles and frizzled onions on a toasted brioche bun served with seasoned chips Carolina bbq sauce | garlic-truffle aioli | chipotle hot sauce

Dessert

TIRAMISU

mascarpone, lady finger, espresso, cocoa

PINEAPPLE NAKED CAKE

cream cheese frosting, layer cake -no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM & SORBET

CHEESE PLATE

MILE-HIGH GELATO PIE \$10 salted caramel, mocha, toasted coconut, Chantilly cream

"Please inform your server if you have any food allergies"

^{*}The Public Health Authority has determined that eating uncooked or partially cooked Poultry, Meats, Eggs, or Seafood may present a health risk to the Consumer, particularly those who may be more vulnerable