



Season's Features

STARTERS

Fried Crispy Soft-Shelled Crab

Ancho aioli, cabbage slaw and black bean corn salsa 11

Buffalo Veggie Wings

Crispy fried cauliflower with buffalo seasoning. Served with honey garlic sauce and buttermilk ranch for dipping 9

Margherita Pizza

Mozzarella, vine ripened tomato & fresh basil.

Great for sharing! 9

MAIN

Oceanic Platter

Coconut Prawns, calamari and beer battered cod. Served with rice, coleslaw tzatziki and sweet chili dip 15

Braised Beef Pappardelle Ragu

Red wine demi glaze braised beef served on broad noodle pasta with parmesan cheese and garlic bread 10

Creole Steak & Prawns

Certified Angus sirloin with Cajun spices. Served with spicy creole butter, Yukon gold mashed potato and broccolini 24

Roasted Pork Belly

With mustard gravy and accompanied with Yukon gold mashed potato and broccolini 17

Chicken Cacciatore

Braised chicken in a tomato and white wine sauce with bell peppers, onions, capers and olives. Served with garlic mashed potato and garden veggies 16

Havana Burger

A Cuban style burger with grilled ham, swiss cheese, pickles, roasted garlic mayo and Dijon. With steak cut fries and Caesar salad 13