

Specials lunch Feb 9th. 2013

Char grilled Southern Rock lobster

With salad of sorrel, avocado, roasted tomato & blanched sugar snap peas dressed with  
Dijon mustard, lemon juice & olive oil  
\$36

Seafood Tapas Plate

Includes: Garlic & Ginger Prawns, Natural Oysters, rock lobster, Atlantic salmon,  
Boutique lettuce with Olives, Caper berries,  
slow roasted Tomatoes and Capsicum, Avocado, Cucumber, Snow  
Pea Sprouts & marinated Spanish onion. Served with Turkish Bread, Balsamic Vinegar,  
Dukkah and Olive Oil Dipping Plate.  
Single \$36.00 Double \$66.00

Eye fillet marinated in rosemary and garlic, and char grilled  
served w mushrooms, mash, baked beetroot & seasonal greens  
\$29

Atlantic Salmon marinated in lemon juice & black pepper Char grilled

With salad of baby spinach, sorrel, avocado, roasted tomato & blanched sugar snap peas  
dressed with Dijon mustard, lemon juice & olive oil  
\$26

taste terrine of chicken, bacon, blackberries, pine nuts & goats cheese

With salad of baby spinach, avocado, roasted tomato & blanched sugar snap peas dressed  
with Dijon mustard, lemon juice & olive oil  
\$26

Pan fried prawns

Marinated in Ginger, garlic & sweet Chilli sauce served with mint infused cous cous,  
sorrel, pine nuts -seasonal greens & candied carrot  
\$25

Pan fried chicken strips

Marinated in Grapefruit juice, ginger, garlic & golden syrup with mint  
infused cous cous sorrel & pine nuts, seasonal greens & candied carrot  
\$23

Turkish style tomato & yoghurt chicken curry

Served with rice, tomato onion & mint sauce verge and seasonal greens  
\$21

Vegetarian special (includes dairy)

with Asparagus & goats cheese tart on a bed of creamy mushroom rice pilaf, with salad  
baby spinach, avocado, roasted tomato &  
blanched sugar snap peas dressed with Dijon mustard, lemon juice & olive oil  
\$19

Fettuccine dressed in special taste Canowindra tomato sauce  
w roast tomatoes, Fetta cheese, olives & basil & seasonal greens  
\$16