



SPECIALS

Seafood Pie

White wine and lemon veloute, smoked snapper, gurnad, prawns and scallops in puff pastry. Served with whipped agria mash and seasonal vegetables.

Bouillabaisse

French-style seafood soup with fresh gurnad, clams, mussels, + prawns with a hint of saffron + tomato and crusty sourdough

Chicken Parmigiana

Crumbed chicken breast, fresh tomato sauce, grilled mozzarella, rustic fries, garden salad

Croissant + Orange bread + butter pudding

Served with vanilla ice-cream. Warm + decadent - the perfect way to finish your meal.