

warm bread & selection of house dips	4.0
beer battered chips w garlic aioli	8.0
6 natural oysters, lime & sea salt <small>gf df</small>	16.0
chilled tiger prawns w cocktail dressing & mixed greens, wine vinaigrette <small>df</small>	18.0
danish fetta, pine nuts & orange segments w mixed greens & grissini <small>gf</small>	12.0
beer battered spanish mackerel w chips & house made tartare sauce	19.0
selection of bread crumb seafood w chips & house made tartare sauce	24.0
salt & peppered dusted pineapple squid w mixed greens & sweet chilli lime dipping sauce <small>df</small>	16.0
6 bake ½ shell scallops w lemon & garlic butter & garden salad <small>gf</small>	18.0
assortment of seafood tossed w fettuccine pasta in napolitana sauce <small>df</small>	21.0
grilled chicken satay skewers w steam fragrant rice & pineapple salad	20.0
toasted panini w 120g eye fillet & salad, beer battered chips & bbq sauce <small>df</small>	19.0
220g rump w beer battered chips & salad <small>df</small>	24.0
kuih lapis - traditional nonya rich layer cake <u>w</u> taro bavaorios & sauce anglaise	15.0
sago & pandan crème caramel <u>w</u> deep fried peanut rice pouch	14.0
belgium chocolate glazed lemon tart <u>w</u> white chocolate & frangelico ice cream	14.0
sweet potato strudel w rum macerated raisins drenched <u>w</u> creamy coconut & kiffir lime	14.0
grand marnier marbled cheesecake <u>w</u> pineapple melting moment <small>gf df</small>	15.0
coconut & cashew parfait <u>w</u> a refreshing lychee & coconut jelly <small>gf df</small>	15.0
selection of iced sorbets – your waiter will explain today's selection	12.0
chef selection mixed dessert plate for two	28.0

gf = gluten free df = dairy free; please inform your waiter if you have an allergy or have any queries about the menu.

LIVE

in the piano bar

every night




LAYLA
SHANNON MILLER