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| warm bread & selection of house dips | 4.0 |
| beer battered chips w garlic aioli | 8.0 |
| 6 natural oysters, lime & sea salt | 16.0 |
| chilled tiger prawns w cocktail dressing & mixed greens, wine vinaigrette | 18.0 |
| danish fetta, pine nuts & orange segments w mixed greens & crisini | 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 | 16.0 |
| 6 bake ½ shell scallops w lemon & garlic butter & garden salad | 18.0 |
| assortment of seafood tossed w fettuccine pasta in napolitana sauce | 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 | 19.0 |
| 220g rump w beer battered chips & salad | 24.0 |
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| black glutinous rice pudding, deep fried lychee, coconut cream | 12.0 |
| dark callebaut chocolate mousse, blood orange jelly & curry cream | 12.0 |
| selection of sorbets, melon & fresh strawberries | 12.0 |
| apple & cinnamon brulee, macadamia & chocolate biscotti | 12.0 |
| trio of ice creams in chocolate cup, crystal sugar, mixed berries & fairy floss | 12.0 |

LIVE in the piano bar every night



LAYLA



SHANNON MILLER