



MAINS

Char-grilled Smokey Paprika Chicken Breast

Served on garlic cream potatoes with tomato & coriander relish, watercress & asparagus

gf 29.50

Slow Cooked 'Kleftiko' of Lamb

Tender lamb cooked with white wine & our special blend of house spices served on roasted spring vegetables, potatoes & chickpeas with lamb broth, mint salad, goats cheese & eggplant caviar

gf 32.00

Seafood Jambalaya

New Orleans style risotto, with snapper fillet, prawns, black mussels & tomatoes with capsicum, chorizo, celery & herbs

gf 29.95

Vegetable Paella

Saffron infused rice, cooked with green beans, asparagus, peas & tomatoes; finished with fresh herbs & olive oil

gf/v 27.75

Twice Cooked Duck Legs

On warm French lentils with orange & watercress salad & sticky orange & plum sauce

gf 28.50

Pork Cutlet 'Vangellas' Style

A juicy pork cutlet, slowly char-grilled with rosemary salt, fresh lemon & oregano, with a side of patatas bravas, garden salad, fig & apple chutney & aioli

gf 30.00

SIDES

Garden Salad small fresh seasonal salad

gf/v 9.00

Steamed Greens dressed with herbs & olive oil

gf/v 8.50

Patatas Bravas deep fried chat potatoes tossed with chilli flakes & sea salt, served with aioli & relish – A house speciality!

gf/v 8.50

DESSERTS

Chocolate Torte

Made with Belgian chocolate served with Jaffa ice-cream

14.00

Profiterole

Filled with fig & ricotta cream, with warm chocolate sauce & vanilla bean ice-cream

14.00

Dessert of the Day

See specials board

14.00

Turkish Almond Baklava

With Persian pistachio fairy-floss, caramelized angel dust & vanilla bean ice-cream

14.00

Cheese Plate

Binnorie Brie, Jindi vintage cheddar, Chevre a soft mild goats cheese & Gorgonzola Dolce on Matzo cracker with lavosh biscuits and homemade fig & apple chutney

17.00