

DINNER MENU

	G/F	D/F	
ENTRÉE			
SLOW ROASTED LAMB SHANK			\$21
in north african spices, served with roasted pumpkin, fruity couscous & fresh mint			
SCALLOPS, BELLY PORK & BLACK PUDDING		*	\$21
oven baked & served with a honey & lemon thyme dressing			
KING PRAWNS IN CHICK PEA TEMPURA	*		\$20
served with a lemon, yoghurt & eggplant dip			
PETIT FISH & PRAWNS PIE	*		\$20
with caramelised leek, curry cream, potato & melting mozzarella			

MAIN

JIB'S BELLY PORK & CHARRED CUTTLE FISH FILLET	*	*	\$34
slow cooked in a star aniseed, fish sauce & soy broth, served with a lemon grass, chilli & coriander salsa			
MSA EYE FILLET	*		\$36
with charred vegetables, parsnip chips and red wine jus			
2 WAYS DUCK	*	*	\$35
confit of leg & medium cumin roasted breast with apple fritters, blue berries and orange jus			
LAMB CUTLETS MOUSSAKA	*		\$35
oven baked with salted lemon, fresh oregano, eggplant, tomato & bocconcini, served medium or well done			

3 COURSE SPECIAL FOR \$65.00, PLEASE CHOOSE 1 ENTRÉE, 1 MAIN FROM THE ENTIRE DINNER MENU PLUS YOUR CHOICE OF 1 DESSERT

SYMPHONY OF SEAFOOD FOR 2 PER PERSON.....\$70

ENTREE.....TEMPURA PRAWNS, SCALLOP WONTONS IN SWEET PINEAPPLE & CHILLI BROTH, SUGAR & CHILLI CALAMARI

MAIN.....LIME & COCONUT BAKED FISH FILLET & STEAMED BAY BUGS IN GINGER & SHALLOT RELISH

FINISHED WITH YOUR CHOICE OF 2 DESSERT FROM THE DESSERT MENU

Please advise us of your special dietary/allergy needs
 Children Menu & Vegetarian Menu also Available

Booking of 10 or more, a miniature menu is only to be served to maintain standard of our food

CORKAGE \$4 P.P. CAKEAGE \$3 P.P.

our food, your soul, one love.

Shop 1, 28 Grimes Street, Auchenflower

Bookings: 3870 7128

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