salads

Tomato, Rocket and Bocconcini Salad

Toasted Pine Nut Basil, Balsamic, Virgin Olive Oil \$16

Chilled Lobster

Mango and Fine Vegetables Grapefruit Dressing \$24

Thai Seafood Salad

Green Papaya, Cherry Tomatoes, Vegetable Julienne \$21

Caesar Salad

\$16 with Grilled Chicken Breast \$19 with Spicy Shrimps \$21

Greek Salad

\$16 with Grilled Lamb Loin Marinated with Lemon, Rosemary, Garlic \$24

Mixed Leaf and Garden Vegetable Salad

Presented with Dressing \$14

Warm Potato, Grain Mustard and Spring Onion Salad

Grilled Freshly Caught Reef Fish Fillets, Tossed Cucumber, Tomato, Mint Salsa \$16

Smoked Duck Breast

Avocado, Mixed Leaves, Roasted Macadamia Nuts, Honey Mustard Vinaigrette \$24

soups

Today's Vegetarian Soup \$9

Satsimajiru

Miso with Tofu, Fine Vegetables, Spring Onions \$9

Traditional Spicy Maldivian Fish and Vegetables \$11

Tom Ka Kai Thai Chicken Coconut, Galangal \$11

Chilled Balinese influenced Gazpacho \$8

starters & entrees

Assorted Sushi and Sashimi Box \$19

Tasmanian Gravlaxed Salmon

Horseradish Crème Fraiche Toasted Brioche \$19

"Tapas" Selection

King Prawns, Smoked Salmon, Shaved Prosciutto Various Antipasti Accompaniments \$37

Chilled Lobster

Avocado and Vegetable Julienne, Rice Paper Rolls Sweet Asian Dipping Sauce \$19

Ciabatta Bruschetta

Tomato and Basil Salsa \$12

Mixican Style Red Kidney Bean

Vegetable Nachos \$16

starters & entrees

Vegetable Samosas

Tomato, Cucumber, Mint Yogurt \$14

Chicken Satay Skewers

Peanut Sauce, Vegetable Rice \$15

Chinese Dim Sum Steamer

Basket Selection \$17

Fried Prawn Wontons

Chilli Plum Sauce \$18

Spinach & Ricotta Ravioli

Roasted Tomato, Artichoke, Pine Nut Parmesan Gratinated Aubergine \$15

Spring Rolls

Sun Dried Tomato, Glass Noodle Vegetable Julienne Chilli Pepper Dipping Sauce \$15

Roasted Vegetable and Parmesan Risotto

Pesto Dressing, Tomato Coulis \$14

Steamed Vegetable Plate \$12

from the east

Tempura Battered Wahoo Fillets

Golden New Potatoes, Japanese Salad Fresh Citrus, Soy and Ginger Remoulade \$25

Peanut Satay

Calamari, Vegetables Crispy Rice Noodles \$25

Pad Thai

Tamarind Enhanced Vegetable, Prawn Chicken, Peanut Pad Thai \$21

Hokkien Noodle

Cashew, Tofu, Vegetable Stir Fry with Black Beans \$19

Traditional Indian Spiced Lamb Biryani

Crispy Pappadums \$19

Nasi Goreng

Beef Satays, Fried Egg, Prawn Crackers \$21

curries

Sri Lankan Spiced Tiger Prawn \$32

Northern Indian Vegetable \$19

Traditional Maldivian Tuna \$2|

Fragrant Thai Green Chicken \$24

Madras Influenced Spicy Beef \$24

All accompanied by crispy Pappadums, steamed Basmati Rice and a Variety of Condiments.

burgers & sandwiches

Your Choice of Freshly Prepared Sandwiches

Various Fillings and Breads \$15

BBQ Marinated Grilled Sirloin Steak

Basil Tomato Ciabatta Caramelised Onions, Crispy French Fries \$21

Club Sandwich

Bacon, Lettuce, Tomato, Avocado Roasted Chicken Salad Multi Grain Bread Crispy French Fries \$19

Grilled Black Angus Cheeseburger with Bacon

Salad Garnish, Crispy French Fries \$21

Grilled Creole Spiced Reef Fish Fillet Burger

Dill, Lime and Grain Mustard Mayonnaise Tomato Salsa, Salad Leaves, Crispy French Fries \$18

grilled panini

with Grilled Mediterranean Vegetables and Mozzarella \$19

with Shaved Prosciutto and Gherkins \$22

with Lobster, Brie Cheese and Sun Dried Tomato Salsa \$24

with Leg Ham, Tomato, Onion and Swiss Cheese \$19

main courses

Seared Yellow Fin Tuna Steak

Herb and Garlic Mashed Potato Tomato Coulis, Salsa Verde \$25

Grilled Freshly Caught Reef Fish Fillets

Garden Salad or Steamed Vegetables Steamed New Potatoes, Fresh Lime Presented with dressings \$25

Seafood Mixed Grill

Tiger Prawns, BBQ Octopus, Reef Fish, Yellow Fin Tuna Grilled Vegetable Stack, Champagne Rosé Beurre Blanc \$35

Fried Seafood Basket

Calamari, Prawns, Scallops and Fresh Fish with French Fries Tartare Sauce, Sweet Chilli Sauce, Fresh Lime \$31

Grilled Beef Fillet Steak

Roast Potatoes, Stir Fried Vegetables Peppercorn, Shiraz Jus \$33

Grilled Pesto Marinated Chicken Breast

Asparagus, Mushroom and Lemon Thyme Risotto Spring Onion Sauce \$26

Penne Pasta Napolitano

Kalamata Olives \$18

Egg Fettuccini Sautéed Seafood

Spring Onion, Dill & Chardonnay Cream \$25

Spaghetti Bolognaise \$18

Puff Pastry Mille Feuille of Sautéed Leek Mushroom, Asparagus, Herb Cream Sauce \$18