



# Chef's Daily Special Samples

Check with our team to learn about today's dishes

## Starter

Beef Carpaccio w/ truffle mayo, pickled onion, parmesan, spinach & cherry tomato

Southern Indian spiced char-grilled chicken with raita & herb salad

King Prawns served natural with housemade cocktail sauce, lemon and fresh vienna bread

Honey soy & sesame glaze chicken wings

Vietnamese rice paper rolls & nuoc cham sauce

## Main

Vegetarian fried rice w/peanut, red chilli, sesame, bok choy, egg & rosella glaze

Pork belly salad w/ sweet fish sauce, green chillie, red onion, mint, coriander & crispy  
fired shallots

Pan seared crishp skin barramundi w/ potato mash, broccolini & burnt butter caper sauce

Lamb shank in sweet plum Hoisin sauce w/ potato mash and bok choi

Jamaican spiced eggplant with red capsicum, red onion, mint, cucumber & macadamia  
nuts w/ coconut rice

## Dessert

Berry cheesecake with malibu raspberry glaze

Traditional sticky date pudding with housemade caramel sauce and vanilla bean ice-cream

Balsamic and pepper strawberries w/ creamy vanilla bean ice-cream on the side

Tiramisu coffee liquor, cream & almond biscuit