



January 2021 Specials



Tyropita Kefalograviera in filo, drizzled with honey & oregano \$9

Grilled Eggplant rolls filled with spiced ricotta on mixed leaves \$14

Charcuterie Plate olive mortadella, spicy cacciatore, sopressa, San Danielle prosciutto with grissini \$19

Arancini Balls of Lamb Ragout with tomato concasse, grana padano and spicy parsley vinaigrette \$15

Duck Breast Salad with citrus, almond, cucumber, fennel & vinaigrette \$24

Queensland Tiger Prawn Salad with Mango & Avocado \$30

Zucchini Flowers filled with prawn & scallop mousse and dill aioli \$22

Queensland Arrow Squid BBQ'd with Kefalograviera cheese & balsamic glaze \$25

Whole Snapper grilled with lemon, oregano, olive oil. With Greek salad and chips \$38

Queensland Barramundi Fillet grilled with Parisian butter, spinach, potatoes and beans. \$35

Rib Eye Cutlet (share between 2)– NSW grass fed beef chargrilled and served with mushrooms, cherry tomato, English spinach, crispy bacon and veal jus. With thick cut chips \$65

500gm Grass Fed Beef Short-Rib slow cooked Bourgogne style, with carrots & onions in rich tomato & red wine jus with mash \$35

From the bar

Frenchies Beer on Tap - \$8.50, \$13, \$20

Bückeburger Pilsner OR Laperouse Pale Ale

Squealing Pig Rosé Gin with Prosecco \$14

NO BYO/ NO Split Bills