



Dinner Menu

6pm – 9pm DAILY

Entrée

Cheesy Garlic Bread	\$10.50
Thai Spring Rolls Julienned carrot and fresh herbs with dipping sauce	\$12.00
Homemade Vege Samosa (2 Pieces) with tamarind chutney and avocado purée	\$12.00
Soup of the Day made fresh in-house and served with garlic bread	\$12.50
Bread & Dips of homemade pesto, Balsamic and hummus	\$14.50
Ham & Cheese Toasted Sandwich	\$14.50
Crispy Buffalo Wings (6 Pieces) served with hot or sweet chilli sauce	\$16.50

Salads

Chicken Papaya Salad served with local vegetables and homemade dressing	\$19.50
Caesar Salad with cos, parmesan, croutons, anchovies, and egg	\$18.50
	with Chicken \$19.50
	with Prawn \$22.00
Beef Salad served with local greens and homemade dressing	\$21.50

Sides

Bowl of rice	\$5.00	Green Salad	\$7.50	Fries	\$7.50
Roasted Potatoes	\$7.50	Grilled Vegetables	\$7.50	Mashed Potatoes	\$9.00
Wedges	\$10.50				



Mains

Ika Mata (Raw Fish) in lemon and coconut milk, raw vegetables with local fries	\$18.50
Sizzling Garlic Prawns in coconut cream served with garlic bread	\$22.50
Fish Three Ways battered, crumbed or pan seared with fries, garden salad and tartare	\$23.00
Jalapeño Puttanesca with capers, tomato, olives, basil and parmesan	\$23.00
Seafood Medley crumbed fish, prawns, calamari, fries and garlic aioli	\$26.50
Jalapeño Seafood Pasta with fresh basil, sundried tomato, parmesan and tomato base	\$26.50
Chicken and Mushroom Pasta Alfredo with basil pesto and parmesan	\$26.50
Chicken Curry with coriander, roti, papadum, rice and condiments	\$26.50
Roast Chicken with roasted potatoes, steamed vegetables and gravy	\$29.50
Pan Seared Steak with sauteed potatoes, vegetables and beef jus	\$32.50
Island BBQ Plate lamb, sausage, fried egg, coleslaw served with wedges and BBQ sauce	\$32.50
Lamb Shank served with mashed potatoes, local vegetables and lamb jus	\$33.50
Pork Ribs served with coleslaw, roasted potatoes, sour cream and BBQ sauce	\$34.50

Vegetarian

Indian Vegetable Curry with rice, roti, papadum and condiments	\$22.50
Vegetable Burger with cheese, tomato chutney, lettuce, mint yoghurt and fries	\$21.50
with Fish	\$25.00
with Chicken	\$24.50
with Beef	\$26.50



Pizza

Chargrilled Vegetable tomato base with mozzarella	\$22.00
Margarita Tomato, basil, mozzarella	\$23.00
Jalapeño Pepperoni, chorizo, mushroom, red onion, capsicum, cracked pepper, chilli and cheese	\$24.50
Hawaiian Ham, pineapple, tomato sauce and mozzarella	\$24.50
Cajun Chicken Spiced chicken, roasted capsicum, mushroom, tomato sauce and mozzarella	\$24.50
Meat Lovers Chicken, ham, pepperoni, minced beef, chorizo, habanero chillis, onion and mozzarella	\$24.50
Seafood Marinara mix, onion, capsicum, jalapeño, and cheese	\$26.50

Desserts

Banana Fritters served with vanilla ice cream	\$12.50
Affogato Espresso coffee shot with vanilla ice cream and biscotti	\$12.50
	with liqueur \$18.00
Local Lime Citrus Cheesecake served with ice cream	\$14.50
Sticky Toffee Pudding with caramel sauce and ice cream	\$14.50
Homemade Chocolate Mousse	\$14.50
Fruit Crumble topped with ice cream	\$14.50