

Bar Grazing and Starters

Oven-baked Turkish bread	5
In-house marinated olives served W oven baked Turkish bread	8
Selection of house-made dips and infused oils W oven baked Turkish bread	11
Spiced Lamb Kofte W tomato and egg	10
Grilled Lebanese sausages W yoghurt dip	9
Baked half shell scallops W Garlic Butter	2.50p.p

Mains

Traditional Laksa W prawns, chicken, noodles and coriander	25
Hand made Angel hair pasta W prawns, garlic, chilli and tomato	23
Prahran beef burger W chutney, beetroot, cheese, pickles, lettuce and chips	18
Steak sandwich W Bacon, Mushroom, egg and relish W chips and salad	21
Crispy Thai beef salad W coriander, bean shoots, spring onion and fried shallots	18
Confit Chicken Leg W peas, bacon and mash	24
250gm aged Qld Porterhouse W red wine jus, chips and salad	26
Hand made pumpkin Gnocchi W spinach and pine nuts	22
Chicken Parmigiana W chips and salad	21
Battered flathead tails W house-made tartare sauce, chips and salad	20

Sides

Steamed seasonal vegetables	6.5
Greek Salad	6.5
Chunky chips W aioli	6.5
Mash	6.5

Desserts

Baked cheesecake	10
Chocolate mud cake	10
Selection of ice-cream	8
Selection of Victorian and King Island cheeses and crackers	19.5