CHEFS SOUP OF THE DAY OR COUS COUS SALAD
Main Course

RIGATONI ARRABIATTA
BEL PEPPERS, BLACK OLIVES AND RED ONIONS TOSSED THROUGH A SPICY TOMATO SAUCE TOPPED WITH SHAVED PARMESAN CHEESE

OR
BUTTER CHICKEN CURRY + 30
TENDER PIECES OF CHICKEN COOKED IN A BUTTERY CURRY SAUCE SERVED WITH STEAMED WHITE RICE AND PARATHA OR

PAN SEARED SNAPPER FILLET +\$35
WITH DOUBLE CREAM MASHED POTATOES, GRILLED GARDEN VEGETABLES AND A LEMON CAPER SAUCE

OR
GRILLED SIRLOIN STEAK + \$45
SERVED WITH FRENCH FRIES AND CAFE DE PARIS BUTTER
Finishers

CHOCOLATE TART
OR COFFEE / TEA

HAPPY HOUR DRINKS
12 NOON - 6 PM
PROSECCO / ROSE / SAUVIGNON BLANC / SHIRAZ COOPERS LAGER / ASAHI / PERONI / STONE \& WOOD

