



Raciones (to share)

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| Garden salad of mixed leaves, tomato, cucumber & red onion with a red wine vinaigrette | 15.5 |
| Warm pumpkin salad with caramelised onion, feta, pine nuts, basil & a pomegranate dressing | 19.5 |
| Seven spice NT gold band snapper with a soused cucumber & heirloom tomato salad & chilli relish | 29.0 |
| Dukkah crusted chicken livre pâté with pickled vegetables & char grilled house bread | 13.0 |
| Fennel & rosemary roasted pork belly with sauerkraut & hot house made grain mustard | 18.5 |
| Grilled sweet paprika chicken pieces with duck fat potato, pumpkin puree, garlic yoghurt & toasted pepitas | 26.0 |
| Sticky oregano & honey lamb ribs with eggplant done two ways, pomegranate & sweet potato chips | 28.0 |
| Steak tartare duo of buffalo & beef from Eva Valley Meats NT with House pickles & shoe string fries | 17.0 |
| Trio of cheese served with dried apricots, pistachios, water crackers & toast | 23.0 |

Mains

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| Spanish seafood hotpot of NT prawns, NT barramundi & scallops with tomato, white wine, capsicum & onion | 39.0 |
| Tagine of the day (Moroccan clay pot stew) served with cous cous & grilled house baked bread | 32.5 |
| Mediterranean vegetable & haloumi stack with a spicy bean ragout | 29.0 |
| Dukkah crusted eye fillet of beef (250 gm) on a sweet potato mash with a bone marrow & red wine reduction | 44.5 |