



Available until 9.30 pm

Raciones

Garden salad of mixed leaves, tomato, cucumber, radish, red onion & a red wine vinaigrette	15.5
Roasted 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 liver pate with pickled vegetables & char grilled house bread	13.0
Grilled sweet paprika chicken pieces with duck fat potato, pumpkin puree, garlic yoghurt & toasted pepitas	26.0
Fennel & rosemary roasted pork belly with house sauerkraut & hot grain mustard	18.5
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 with dried apricots, pistachios, water crackers & toast	23.0

Mains

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