



***Raciones (to share)***

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
Grilled local eggplant on a bed of quinoa with balsamic cherry tomatoes & an orange & yoghurt dressing	19.5
Dukkah crusted chicken livre pâté with pickled vegetables & char grilled house bread	16.0
A – grade Tongan tuna crudo with citrus dressing, local radish, grapefruit segments, confit garlic & wafers	23.5
Chicken shish kebab with tzatziki & harissa yoghurt, red fatouche salad, pickled turnip & pita	26.0
Seared mahi – mahi - (Tonga) with cannellini bean & caper puree, sugar snap peas, basil oil & romesco sauce	26.5
Sticky za'atar lamb ribs with baba ghanoush, pickled eggplant & Sweet potato chips	28.0
Weekly special showcasing local beef & buffalo from Eva Valley Meats (NT)	POA

***Mains***

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 topped eye fillet of beef (250 gm) on a sweet potato mash with a bone marrow & red wine reduction	44.5
Pesto crusted wild caught NT barramundi with roasted cherry tomatoes on the vine, capsicum coulis & garlic confit fries	36.5