

- Chef's Specials -

- Entrée -

CAPTAIN'S CATCH MUSSELS 21

FRESH AUSTRALIAN MUSSELS SAUTÉED IN A FRAGRANT BLEND OF SHALLOTS, GARLIC, SPRING ONION, THEN SIMMERED IN WHITE WINE WITH A RICH KNOB OF BUTTER. SERVED WITH WARM, CRUSTY GARLIC BREAD.

- Mains -

CHICKEN & TRUFFLE PASTA 26

TENDER CHICKEN PIECES TOSSED IN A RICH, AROMATIC ITALIAN TRUFFLE PASTE, COMBINED WITH SAUTÉED GARLIC, FRESH CHOPPED PARSLEY & JUICY CHERRY TOMATOES. FINISHED WITH A CREAMY NAPOLI SAUCE.

PULLED LAMB SALAD 27

SUCCULENT SLOW-COOKED AUSTRALIAN LAMB SHOULDER SERVED ON A BED OF SPINACH, ROASTED CAPSICUM & SWEET ROASTED PUMPKIN. TOPPED WITH CRUNCHY TOASTED PINE NUTS & TANGY SPANISH ONION, ALL DRIZZLED WITH A CREAMY DIJONNAISE & RICH BALSAMIC GLAZE.

THE NASHVILLE KNOCK-OUT CHICKEN SANDWICH

26

JUICY, CRISPY SOUTHERN FRIED CHICKEN, COATED IN CHEF'S SECRET NASHVILLE STYLE KNOCK-OUT HOT SAUCE. WEDGED IN BETWEEN GARLIC BREAD WITH TOMATO, PICKLE & CHIPOTLE SAUCE. SERVED WITH A SIDE OF CHIPS.

ADD CHEESE +3 · ADD BACON +3 · ADD EGG +3

