

# - Chef's Specials -

## - Entrée -

### **CHEF'S SCALLOPS (5) 17**

PAN-SEARED SCALLOPS, SERVED ON BED OF VELVETY PUMPKIN PURÉE, DRIZZLED WITH A DELICATE APPLE GLAZE, COMPLEMENTED BY ROASTED CAPSICUM, CRISPY BACON BITS & FRESH MICRO HERBS

## - Mains -

### **GRILLED CAJUN CHICKEN BURGER 27**

FLAME GRILLED CAJUN CHICKEN, LETTUCE, TOMATO, CUCUMBER, TOMATO MAYO RELISH SERVED IN A BRIOCHE BUN, WITH A SIDE OF CHIPS

*ADD: CHEESE \$2.50 | EGG \$2.50 | PINEAPPLE \$2.50  
BEETROOT \$2.50 | BACON \$3*

### **RUSTIC SPANIARD PIZZA 26**

MOZZARELLA, RED BASE, CHORIZO, GOATS CHEESE & BALSAMIC CARMELISED ONIONS, TOPPED WITH FRESH ARUGULA

*GLUTEN FREE BASE +\$4*

### **PARMESAN-CRUSTED MAHI MAHI**

OVEN-BAKED FRESH MAHI MAHI WITH A GOLDEN PARMESAN CRUST, SERVED ALONGSIDE SHALLOW-FRIED GARLIC GREEN BEANS TOPPED WITH ROASTED ALMOND FLAKES & VELVETY MASHED POTATOES. FINISHED WITH A RICH GARLIC CREAM SAUCE.

**36**

