

# CHEF RECOMMENDATIONS



**Beef Fondue - \$25.90** Sauté Tender New Zealand Sirloin Cubes along with 3 Flavoursome Dips (Black Peppercorn Sauce, Curry Mayo & BBQ Sauce). Accompanied with Steak-Cut Fries and Coleslaw



**Sausage Platter (Pork) - \$26.90** Four different Flavour of Grilled Juicy German Sausages. Accompanied with Creamy Mash Potato and a bed of Cold Pasta Salad.



**Mixed Grill - \$28.90** Succulent Chicken thigh Infused with our chef secret BBQ sauce & Garlic Butter Grilled Prawns. Accompanied with Steak-cut Fries, bed of Cold Pasta Salad & Corn on the cob



**Fiery BBQ Chicken - \$23.90** Grilled Succulent Chicken Thighs marinated with Exotic Spices topped with Fiery BBQ Sauce. Accompanied with Creamy Mashed Potato, a bed of Cold Pasta Salad & Grilled Tomato.



**Grilled Salmon - \$26.90** Grilled Juicy Salmon topped with Thai Chili Butter. Accompanied with Steak-Cut Fries, a bed of Cold Pasta Salad & Grilled Tomato



**Fish Piccata - \$23.90** Grilled Fresh Pacific Dory Fish Coated with Cheese Batter on a Spread of Marinara Sauce. Accompanied with Steak-Cut Fries, a bed of Cold Pasta Salad & Grilled Tomato.



**Tiger Prawn "Ala Olio" - \$22.90** Excite your palate with this delicious pasta Al Dente Spaghetti sauté with Succulent cubes of Tiger Prawns, Fragrant Garlic, Chili Flakes & Parmesan Cheese



**Black Pepper Chicken Spaghetti - \$19.90** Al dente Spaghetti sauté with homemade Black Pepper Sauce, topped with Sautéed Chicken Breast & Capsicum.