# DINING MENU





## TOSSED GARDEN SALAD 10 (v) (gf)

With your choice of dressings

# GREEK SALAD 11 (v) (gf)

Tomatoes, cucumbers, onions, bell peppers, olives and feta cheese with vinaigrette

#### CHEESEBURGER 15

Home-made beef patty with cheddar cheese on a toasted bun with our house mayonnaise

Add bacon 3

Add sautéed mushrooms 3

# VEGETARIAN BURGER 12 (v)

Add cheddar cheese 2 Add sautéed mushrooms 3

#### CHICKEN ROTI 15

Boneless chicken curry wrapped in Indian flat bread – served with home-made chutney

# VEGETABLE ROTI 12 (v)

Your choice of grilled, jerk or Cajun fish with lemon-herb butter, rice and fresh vegetables

# PASTAFARI 17 (v)

Penne pasta with tomato herb sauce, grilled vegetables, Parmesan cheese and garlic bread

# SPAGHETTI BOLOGNESE 17

Pasta tossed with meat sauce, Parmesan cheese and garlic bread

# WIENER SCHNITZEL 26

Breaded pork loin cutlet with lemon, anchovy and caper garnish – served with German potato salad



# PIZZA

#### MARGHERITA 12 (v)

Tomato herb sauce and mozzarella

# CHEF'S SPECIAL 19

Margherita with bacon, mushrooms, pesto, goat's cheese and a whole head of roasted garlic served on the side

#### PEPPERONI 15

Margherita with sliced pepperoni

# HAWAIIAN 15

Margherita with ham and pineapple

## VEGETARIAN SPECIAL 15 (v)

Margherita with grilled vegetables and pesto

Create your own pizza by adding your favourites to the Margherita.

# CHOICE OF TOPPINGS:

Ham, pepperoni, bacon, sausage, grilled chicken, anchovy: \$3 each
Onion, bell pepper, jalapeno, mushroom,
black olive, pineapple: \$2 each



# SEASONAL LOBSTER SPECIALS

Served with chef's rice and fresh vegetables of the day

# LOBSTER THERMIDOR 60

Tender morsels sautéed with mushroom cream sauce, finished with brandy, presented in the half-shell

# GRILLED LOBSTER 55 (gf)

Split and grilled with lemon herb butter

# LOBSTER PROVENÇALE 55 (gf)

Bite-sized pieces sautéed with garlic, fresh herbs and tomato concasse

(gf) Gluten Free