



Dinner Menu

Starters

Taste of SA Seafood Starter for 2 (GF) (DF) Marinated Smoked Barramundi, Spencer Gulf Prawns, Smoked Salmon, SA Blue Swimmer Crab Meat and Pickled Octopus	forty
Salmon Bruschetta Smoked salmon, Crème Cheese and dill with lemon zest on toasted baguette	twenty
Toasted Garlic and Herb Bread (v) Confit garlic butter on ciabatta Add cheese	eight two
Chimichurri Chicken Brochettes (GF) (DF) Traditional Argentinian style brochettes with marinated chicken cubes, bell peppers and broccoli	seventeen

Entrees

Crumbed Camembert (v) Camembert Cheese crumbed and fried, served with cranberry sauce	sixteen
Butter Poached Prawns Butter poached prawns tossed with black pepper and coconut sauce, served on a bed of mixed lettuce	twenty two
Prawn & Calamari Basket Crisp & batter fried prawns & calamari served with spicy mayonnaise	twenty one
Chili Mussels (GF) Steamed mussels with spiced tomato and basil sauce and finished with white wine	seventeen
Crispy Papdi Chaat (v) Indian street food, Semolina discs topped with yoghurt, tamarind chutney and spices	seventeen
Chicken Tikka Chaat (GF) Juliennes of grilled chicken tossed with lemon, coriander and spices	twenty one



Mains

Salad & Pasta

Beef Tortellini Mini beef tortellini tossed with crushed garlic and olive oil and basil pesto	thirty one
Spaghetti Marinara Pasta tossed with prawns, calamari and mussels in tomato marinara sauce topped with parmesan	thirty nine
Spaghetti Salsa Rosa (V) Spaghetti pasta tossed with exotic vegetables in a creamy rose sauce	twenty nine
Greek Salad (V) A traditional Greek salad tossed with cucumber, red onion, tomato, olives & feta <i>Add Chicken, Prawns, Smoked Salmon or Pickled Octopus</i>	twenty one eight

International

Traditional Butter Chicken (GFO) Oven Roasted boneless chicken cooked in a buttery and creamy tomato gravy served with naan bread, papadum and steamed rice <i>**Vegetarian Option = Paneer Makhani (cottage cheese)</i>	thirty four twenty eight
Lamb Rogan Josh (DF) (GFO) Slow Cooked lamb shank, with chillies and fragrant spices, served with naan bread, papadum and steamed rice	thirty seven
Dal Makhani (V) (GFO) Creamy black lentils cooked with cream, churned butter and spices, served with naan bread, papadum and steamed rice	twenty eight
Southern Indian Seafood Curry (GF) Mixed seafood simmered in traditional South Indian coconut milk gravy, flavoured with curry leaves and spiced with turmeric and slit green chillies served with steamed rice	thirty five

From the Sea

Atlantic Salmon (GF) Honey and dill marinated Salmon grilled and served with pumpkin puree, broccolini and saffron lemon sauce	forty two
Crumbed Whiting Crumbed in parmesan and parsley crumbs and served with rosemary fries	thirty eight
Chargrilled Garlic Butter Prawns King prawns, cooked on griddle and served with mixed vegetables and herb couscous	thirty seven



From the Grill

Eye Fillet Steak 200g (GFO) (DF) Oven roasted eye fillet steak with baked potato and rosemary jus	forty four
Slow Cooked Beef Cheeks (GF) Braised in Shiraz, garlic and rosemary jus with root vegetables, served with creamy mash potato	forty two
Scotch Fillet 250g (GFO) Grilled to your liking seasoned with sea salt and pepper, served with sauteed vegetables, baked potato and jus	forty four
Surf and Turf Scotch Fillet 250g steak, creamy seafood sauce served with tossed sauteed vegetables and mash	fifty five
Serenity Chicken Breast Chicken breast, stuffed with camembert cheese and served with baked potato and mushroom jus,	thirty six
Crumbed Beef Schnitzel Crumbed in panko crumbs, served with crispy chips and rocket salad	twenty eight
Crumbed Chicken Schnitzel In house crumbed chicken breast in panko crumbs, served with crispy chips and a rocket salad	twenty eight

Sauces & Toppings

Red Wine – Plain Gravy – Creamy Mushroom –Pepper Berry	
Butter Chicken Sauce - Parmigiana / Kilpatrick topping -	six
Seafood topping	eleven

Sides

Sauteed Vegetables	eight
Naan Bread	
Greek Salad	
Parsley Salted Chips	
Steamed Rice	

(V) Vegetarian

(GF) Gluten Free

(VG) Vegan

(DF) Dairy Free

