

Mains

Gypsy Kekkavvi

Slow cooked Stagni (goat) honoured the Gypsy way, an earthy dish with a rich gravy of wild onion seed & molasses cooked in cast iron over hot coals 38.90

Preserved Lemon Chicken Tajine

Exotic aromatic spices infused into hormone free chicken, slow cooked with apricots, dates & preserved lemon 37.90

Lemon Myrtle & Saltbush Venison

Flavours of outback Australia with venison, slow cooked into a deep set pie, housemade spiced tomato sauce 44.90

Avocado Seafood

A delectable combination of creamy garlic, brie, black mustard seeds, brimming with King Prawns, Scallops & fresh market fish in locally grown avocado 42.90

Sticky Braised Beef Cheeks

Slow cooked beef cheeks, moist & tender, infused with the aromatic flavours of Asia, coconut rice & wilted greens 39.90

Any special diets, Coeliac, Vegetarians & Vegans happily catered for.
Our chef is flexible & obliging wherever possible