



# DINNER MENU



## ENTRÉE

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SOUP OF THE DAY

7.00

PRAWN MITI

18.00

Sea Prawns in spicy coconut cream dressing

GREEK SALAD

11.00

Crisp Mixed Greens with Feta Cheese, Olive, Parmesan Cheese Dressing

SMOKED WALU MOUSSE

13.00

Served with sweet potato and horseradish cream

BAIGANI

14.00

Chilli chicken served on egg plant fritters and rice

## MAIN COURSE

FILLET STEAK PROVINCIAL STYLE

32.00

With Madeira sauce

PORK LOIN WITH GINGER AND HONEY

26.00

Grilled pork loin with potato mash and greens

VEAL OSKA

30.00

An old time favourite - veal steak topped with prawn levu, asparagus and lime Hollandaise.



THE ABOVE PRICES ARE VAT EXCLUSIVE

PANFRI ED MIXED SEAFOOD 34.00  
Lobster, Coral Trout, Prawns and Squid Served with  
Potato Mashed and Garlic Butter

FISH OF THE DAY 28.00  
Grilled fillet of snapper served with fettucine tumble  
and prawn sauce

PASTA CAPONATO 18.00  
Mixed pasta with fresh vegetable, fresh tomato sauce and  
roasted peanuts.

## DESSERT



TIRAMI SU 9.50

PI NEAPPLE TART BRULEE 9.50

CHOCOLATE MUD CAKE 9.50

FRESH FRUIT SALAD 8.00

## ESPRESSO COFFEE

CAPPUCCINO 3.80

CAFÉ LATE 3.80

MACCHIATO 3.80

FLAG WHITE 3.80

LONG BLACK 3.80

SHORT BLACK 3.80

HOT CHOCOLATE 3.80



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MENU NO. 4