

## SHARE PLATES

SOUP OF THE DAY	8.5
BRUSCHETTA Ciabatta, Heirloom tomatoes, spanish onions, basil, balsamic glaze & parmesan	12.5
GARLIC BREAD	8.0
HOUSE MARINATED OLIVES	8.0
TAMARIND SESAME PRAWNS with mango coriander salsa	14.5
SICILIAN CRISPY SQUID with capers, olives & saffron aioli	16.5
FREMANTLE GRILLED OCTOPUS Fennel, coriander, potatoes & Dill butter	16.5
DOUBLE ROASTED PORK BELLY With orange & Miso glaze	16.5
PUMPKIN & PEAS ARANCINI With baby roma tomato sauce & basil pesto	16.5
CHILLI CARAMEL CHICKEN WINGS	15.5
TANDOORI CHICKEN TIKKA GF Chicken morsels in tandoori margination & cooked in charcoal clay oven	14.5
LAMB SEEK KABAB GF Minced lamb with ginger, chilli, garam masala & coriander cooked in Tandoor	14.5
VEG.SAMOSA Indian puff pastry stuffed with potatoes & veg mixture – crisp fried	6.0
LASOONI GOBI V/VG/GF Cauliflower flowerets coated with rice & chickpea flour with mild spice crispy fried & dipped in Hot garlic sauce	11.5
VEGETABLE PAKORAS V/VG/GF Thin mixture of vegetables with curry leaves & madras spice-s crisp fried	10.5

## SALADS

CAESAR SALAD Baby cos, crispy bacon, croutons, Anchovies, parmesan & poached egg	15.5
QUINOA, MUSHROOM & ROCKET SALAD With honey mustard dressing	15.5

## MAINS @ \$15.5

FISH & CHIPS Red snapper fillets, salad, tartare sauce, lemon & fries
LUME WAGYU BEEF BURGER Wagyu beef Pattie, bacon, pickles. Cheese, salad & fries
STEAK SANDWICH Panini bread, black angus steak, bacon, cheese, onion marmalade, salad & fries
CHICKEN PARMIGIANA Classic style with ham , Napolitano & cheese with fries & salad
LINGUIINI PRIMAVERA Fresh linguini with Mediterranean vegies & Basil roma tomato sauce
ADD CHICKEN – 5.0 / SALMON – 6.0 / PRAWNS -7.0
GNOCCHI With pumpkin, spinach, capsicum, heirloom tomatoes & bocconcini
LAMB SHANK Braised with herbs, red wine & served with mash and vegetables

## INDIAN DELIGHTS

ALL INDIAN CURIES ARE SERVED WITH  
NAAN BREAD, RICE & GARDEN SALAD

BUTTER CHICKEN Tandoori chicken morsels simmered in rich creamy tomato sauce with fenugreek leaves
LAMB ROGANJOSH Tandoori chicken morsels simmered in rich creamy tomato sauce with fenugreek leaves
BEEF VINDALOO Diced beef cooked with malt vinegar, mustard, cumin, hot chillies& onions
PALAK PANEER Cottage cheese cubes with creamy fresh spinach, fenugreek leaves & spices
VEGETABLE KORMA Mixture of fresh vegetables in rich cashew almond sauce & touch of saffron
DAL TADKA Yellow split lentils with tomatoes, onions, garlic, ginger, mustard & curry leaves

## INDIAN TANDOORI BREADS

PLAIN NAAN	3.0
GARLIC NAAN	4.0
PESHAWRI NAAN	5.0
ROTI	3.0
PARATHA	4.0
ALOO PARATHA	4.5
KHEEMA NAAN (LAMB MINCE NAAN)	4.5



## SIDES

RUSTIC CHIPS with Aioli 6.0

STEAMED VEGETABLES 6.0

SWEET POTATO FRIES with Aioli 7.0

GARDEN SALAD 8.0

MASHED POTATO 6.0

GREEK SALAD 10.0

## DESSERT

\$8.5 EACH

**DARK CHOCOLATE & WALNUT BROWNIE**  
with vanilla ice cream

**VANILLA & ORANGE CRÈME BRULÉE PAVLOVA**  
with fresh fruits & berry coulis

**STICKYDATE PUDDING**  
with Butterscotch sauce & vanilla ice cream

**TIRAMISU**  
With sponge fingers, Kahlua, coffee & mascarpone

**AFFOGATTO**  
Espresso, vanilla ice cream & Frangelico

**MANGO KULFI**  
Indian parfait with mangoes & cardamom

**DRY FRUIT KULFI**  
Indian parfait with dry fruits & saffron

# LUNCH MENU

