

SHARE PLATES

SOUP OF THE DAY	8.5
BRUSCHETTA	12.5
Ciabatta, Heirloom tomatoes, spanish onions, basil, balsamic glaze & parmesan	
GARLIC BREAD	8.5
HOUSE MARINATED OLIVES	9.5
- from Southern region	
TAMARIND SESAME PRAWNS	16.5
with mango coriander salsa	
SICILIAN CRISPY SQUID	17.5
with capers, olives & saffron aioli	
GRILLED BABY OCTOPUS	17.5
Fennel, coriander, potatoes & Dill butter	
DOUBLE ROASTED PORK BELLY	17.5
With orange & Miso glaze	
PUMPKIN & PEAS ARANCINI	16.5
With baby roma tomato sauce & basil pesto	
CHILLI CARAMEL CHICKEN WINGS	15.5
TANDOORI CHICKEN TIKKA - GF	14.5
Chicken morsels in tandoori spices & cooked in charcoal clay oven	
GRILLED LAMB CUTLETS - GF	17.5
- Tawa spices, salad & spiced fruit chutney	
LAMB SEEK KABAB - GF	15.5
Minced lamb with ginger, chilli, garam masala & coriander cooked in Tandoor	
VEGETABLE PAKORAS V/VG/GF	10.5
Fine mixture of vegetables with curry leaves & madras spices crisp fried	
VEG.SAMOSA	6.0
Indian puff pastry stuffed with potatoes & veg mixture – crisp fried	
LASOONI GOBI V/VG/GF	11.5
Cauliflower floweretts coated with rice & chickpea flour with mild spice crispy fried & dipped in hot garlic sauce	

SALADS

CAESAR SALAD	16.5
Baby cos, crispy bacon, croutons, Anchovies, parmesan & poached egg	
QUINOA, MUSHROOM & ROCKET SALAD	17.5
With honey mustard dressing	

BIG PLATES

FISH & CHIPS	21.5
WA snapper fillets, salad, tartare sauce, lemon & fries	
LUME WAGYU BEEF BURGER	18.5
Wagyu beef Pattie, bacon, pickles. Cheese, salad & fries	
CRISPY SKIN BARRAMUNDI	28.0
Israeli couscous, grilled asparagus, chive cream & pan burst tomatoes	
LINGUINI PRIMAVERA	22.0
Fresh linguini with Mediterranean vegies & Basil roma tomato sauce	
ADD CHICKEN – 5.0 / SALMON – 6.0 / PRAWNS –7.0	
GNOCCHI	23.0
With pumpkin, spinach, capsicum, heirloom tomatoes & bocconcini	
STUFFED CHICKEN BREAST	26.0
Basil, chorizo, chicken mousse, mushroom risotto & Romesco sauce	
DUCK CONFIT	28.0
Pea puree, medley mushrooms, broad beans & Port berry jus	
CHICKEN PARMIGIANA	23.0
Classic style with ham, Napolitano, fries & salad	
GRILLED SIRLOIN – Kerrigan valley 120 day grain fed 300gms	28.0
Black Angus, roasted herb garlic potatoes, broccolini & your choice of sauce	
GRILLED SCOTCH FILLET Kerrigan valley 120 day grain fed 300gms	30.0
Fluffy potato & truffle oil mash, broccolini & choice of your sauce	
SAUCES	
GARLIC/GREEN PEPPERCORN/MUSHROOM/RED WINE JUS	
PORK FILLET – Linley Park	30.0
Prosciutto, sweet potatoes, Broccoli & plum jus	
LAMB SHANK – Amelia Park	
SINGLE / DOUBLE	18.0 / 28.0
Braised with herbs, red wine & served with mash and vegetables	
SEAFOOD PAELLA	28.0
Fresh seafood, Calaspara rice, chorizo, capsicum, tomatoes & saffron	

PIZZA

MEAT LOVERS PIZZA	15.5
Salami, ham, beef, chorizo, tomato sauce, bbq sauce e & cheese	
CHICKEN SUPREME PIZZA	14.5
Fresh chicken, capsicum, onions tomato sauce & cheese	
VEGETARIAN PIZZA	12.5
Mushroom, spinach, capsicum, zucchini, tomato sauce & cheese	

INDIAN SPECIALITIES

BUTTER CHICKEN	22.5
Tandoori chicken morsels simmered in rich creamy tomato sauce with fenugreek leaves	
CHICKEN KORMA	22.5
Cooked with cashew almond creamy sauce scented with cardamom	
CHICKEN VINDALOO	22.5
Goan spices, with chillies, mustard, cumin & malted vinegar	
CHICKEN MADRAS	22.5
Cooked with coconut, fennel, curry leaves & star anise	
CHICKEN TIKKA MASALA	22.5
Tender pieces of chicken tikka cooked with tomato, onion, capsicum & masala	
LAMB ROGANJOSH	22.5
Tender diced lamb braised in tomato, onion gravy with Kashmiri spices	
LAMB KORMA	22.5
Cooked with cashew almond creamy sauce scented	
LAMB VINDALOO	22.5
Goan spices with chillies, mustard, cumin & malted vinegar	
LAMB MADRAS	22.5
Cooked with coconut, fennel, curry leaves & star anise	
BEEF VINDALOO	22.5
Diced beef cooked with malt vinegar, mustard, cumin, hot chillies& onions	
BEEF KORMA	22.5
Cooked with cashew almond creamy sauce scented	
BEEF MADRAS	22.5
Cooked with coconut, fennel, curry leaves & star anise	
PALAK PANEER	17.5
Cottage cheese cubes with creamy fresh spinach, fenugreek leaves & spices	
VEGETABLE KORMA	17.5
Mixture of fresh vegetables in rich cashew almond sauce & touch of saffron	
DAL TADKA	15.0
Yellow split lentils with tomatoes, onions, garlic, ginger, mustard & curry leaves	

RICE & TANDOORI BREADS

PLAIN RICE	3.0
SAFFRON RICE	4.0
PLAIN NAAN	3.0
GARLIC NAAN	4.0
PESHAWRI NAAN	5.0
PARATHA	4.0
ALOO PARATHA (POTATO STUFFED BREAD)	4.0
KHEEMA NAAN (LAMB MINCE NAAN BREAD)	4.5
ROTI	3.0

SIDES

RUSTIC CHIPS with Aioli	7.0
STEAMED VEGETABLES	8.0
SWEET POTATO FRIES with Aioli	8.0
GARDEN SALAD	8.0
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
STICKY DATE PUDDING with Butterscotch sauce & vanilla ice cream
TIRAMISU with sponge fingers, Kahlua, coffee & mascarpone
AFFOGATTO Espresso, vanilla ice cream & Frangelico
DRY FRUIT KULFI Indian parfait with dry fruits & saffron