

OLIVES	4
Starter	
SOUP – please ask server	7
SHRIMP POPCORN with ginger, honey & soy dip	8
HALLOUMI FRIES with sweet chilli sauce	7
SOUTHERN STYLE LOBSTER FRITTER with homemade remoulade sauce	11
GRILLED KING PRAWNS with Louisiana sauce	11
RISOTTO – please ask server	8/1
TRADITIONAL CAESAR SALAD with herb croutons & shaved Reggiano	7
BRUSCHETTA with tomato and basil	6
CRISPY FRIED CALAMARI with ginger, honey & soy dip	8
Main Course	
CHICKEN MILANESE with arugula, Reggiano & tomato salsa	16
BLACKENED SALMON with Jambalaya risotto	22
SLOW COOKED PORK BELLY with homemade apple sauce & green beans	18
TERIYAKI CHICKEN, jasmine rice, pak choy, shitake mushroom, cashew & wasabi mayo	18
LINGUINE with asparagus, grilled pepper, parmesan with white wine & butter sauce	15
(Add 2 x king prawns 5)	
10 oz NEW YORK STRIP with peppercorn sauce	28
8 oz FILLET STEAK with peppercorn sauce	35
SURF 'N' TURF STEAK with grilled prawn & Louisiana sauce	34
SURF 'N' TURF BURGER with grilled prawn & Louisiana sauce	19
BEER BATTERED FISH & CHIPS with buttered peas	18
GLEAN BURGER, lettuce, tomato, gherkin, red onions & fries (add bacon or cheese 1)	15
CHICKEN BURGER, grilled chicken breast, lettuce, tomato, red onions & fries	15
(add bacon or cheese 1)	
VEG BURGER, lettuce, tomato, red onions & fries	15
PHILLY STYLE STEAK SANDWICH, tobacco onions & fries	16
CHICKEN CAESAR SALAD with herb croutons & shaved Reggiano	15
Sides	
FRIES	5
HOUSE SALAD	5
TOBACCO ONIONS	5
GRATIN DAUPHINOISE	5
WILTED SPINACH	5
POCKET & PARMESAN SALAD with halsamic dressing	5



Desserts

ICE CREAMS & SORBETS	6
PECAN MAPLE TART, vanilla ice cream	7
CHOCOLATE BROWNIE, pistachio ice cream	7
STICKY TOFFEE PUDDING, vanilla ice cream	9
AFFOGATO - espresso coffee, ice cream	7
SPECIAL, please ask server	

Coffee & Teas

CAPPUCCINO - LATTE - AMERICANO 3.50

ESPRESSO 2.50 - DOUBLE ESPRESSO 3 - MACCHIATO 3

LIQUEUR COFFEE 7

SELECTION OF TEAS 3 (breakfast - earl grey - green tea - mint tea - iced tea)