

The Après Lounge

Rustic Artisan Cuisine

ENTRÉE

1. Home Baked Garlic + Herb Pizzetta \$7.00
2. Moroccan Chicken Salad \$18.00
3. Clay Pot Spanish Garlic and Chilli Prawns W. Chorizo, Zucchini & Pane Di Casa \$20.00
4. Crispy Fried Calamari Served W. Chef's Garden Salad & Garlic + Lemon Myrtle Mayo \$16.00
5. Antipasto Platter for 2 \$18.00
Grilled Veggies, Olives, Country Style Cheeses, Dip, Tuscany Frittata, Homemade bread

MAINS

1. Roast Vegetable + Fetta Lasagne Served W. Chef's Garden Salad \$19.00
 2. Creamy Chilli + Garlic Prawn Pasta \$24.00
 3. Lamb Rogan Josh W. Rice, Pappadams, Greek Yoghurt + Mango Chutney \$25.00
 4. Camembert Filled Chicken W. Creamy Sauce + Beetroot, Orange, Carrot Raita \$25.00
 5. Fisherman's Basket \$25.00
 6. Lamb, Haloumi + Vegetable Souvlaki W. Salad, Tortilla + Tzatziki \$17.00
 7. Pulled Beef W. Stir Fry Vegetables \$25.00
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DESSERTS

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| 1. Sticky Date Pudding with Butterscotch Sauce | \$8.00 |
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KIDS MENU

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| 1. Fish & Chips | \$8.00 |
| 2. Bowl of Vanilla Ice-cream w. Choc Sauce/Sprinkles | \$5.00 |