

ENTREES

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|---|----------------------------------|----------------|
| Oysters | Doz | ½ Doz |
| <i>Natural</i> ~ As they come from the South Pacific complemented with a red wine and eschalot vinaigrette | \$32.50 | \$17.00 |
| <i>Cheesy Garlic Oysters</i> ~ Served piping hot smothered in a garlic, parsley, breadcrumbs and melted cheese topping | \$35.50 | \$18.50 |
| <i>KillPatrice Snails & Oysters</i> ~ South Pacific Oysters baked with snails in a spiced Worcestershire and bacon topping | \$38.50 | \$19.50 |
| Meze Plates | Combine all 3 for \$39.50 | |
| Mediterranean | | \$16.00 |
| A combination of confit cherry tomatoes, olives, stuffed vine leaves, marinated vegetables, bocconcini cheese, pesto, Italian dressing and Panini bread | | |
| Middle Eastern | | \$16.00 |
| A tasty platter of Spinach & legume Dahl, cucumber raita, baba ganoush, pappadums and fava bean felafels | | |
| Chinese | | \$16.50 |
| A Déjà Vu version of San Choi Bao ~ Minced chicken breast tossed with bean shoots and spring onions accompanied by water chestnuts, toasted nuts, Asian sauce and crisp lettuce cups | | |
| Veal & Sage Terrine | | \$17.50 |
| A flavoursome pancetta wrapped veal terrine served cold, complemented by rosella chutney, mustard jelly and corn madeleines | | |
| Trilogy of Pork & Scallops | | \$20.50 |
| A combination of Scallops wrapped in coppa, dukka crusted on chorizo and grilled with Boudin Noir plated with wilted spinach and toasted linseed Dijonaise | | |
| Octopus Salad | | \$18.00 |
| A trio of char grilled baby octopus, scored calamari and sliced giant tentacles arranged on a fresh salad of watercress, melon and tat soi, dressed in honey lemon sauce | | |
| Peking Duck Rolls | | \$21.50 |
| Shredded Peking duck steamed in wombok cabbage served with lemongrass scented cauliflower puree, Chinese coleslaw and plum dipping sauce | | |
| Warm Lamb Kofta | | \$21.00 |
| Arabesque style sausage presented with a tian of tomato salsa, cracked burghul, lavash bread and tatziki yoghurt topped with cucumber shavings and surrounded by pomegranates, olives and tahini dressing | | |



MAINS

- Za'atar Baked Chicken Breast*** **\$32.00**
Free range chicken dusted in Middle Eastern spice, baked and plated over steamed quinoa with baby eggplant, zucchini ribbons and green beans, drizzled in saffron & orange verjus dressing
- Lamb Rack*** **\$34.50**
Roasted on the bone stuffed with tomato puree and Greek dolmades presented with char grilled vegetables, creamy potato mash, oven dried tomatoes and moistened with olive tapenade jus
- Prawn Pad Thai*** **\$32.50**
Local prawn tails wok tossed in our chef's special Thai sauce with rice noodles, Julienne of vegetables, shredded egg and coriander garnished with crispy eschalots and toasted cashews
- Deja Vu Goat Curry*** **\$30.50**
A medium heat curry cooked in a blend of Indian spices, yoghurt & tomato served in a clay pot, sided by basmati rice, pappadums and chilli if you wish to turn up the heat
- Tropical Snapper Fillets*** **\$35.50**
Crispy skin tropical fish fillets served on a warm seafood salad of prawns, scallops, mussels, calamari, potatoes, fennel, capsicum, basil and cherry tomatoes finished with guacamole and a light butter sauce
- Beef Eye Fillet*** **\$36.50**
Cooked to your liking and dressed with fried onion rings and sautéed Summer vegetables, sided with potato dauphinoise and completed with Romesco sauce
- Whole Thai Reef Fish*** **Market Price**
Bring the camera for this one!
Crispy fried and coated in a traditional Thai chilli, galangal and coriander glaze accompanied by stir-fried Asian vegetables and jasmine rice
(Subject to availability)
- Pork & Gruyere Roll*** **\$29.50**
Tender pork escallop rolled with spinach, oregano and Swiss cheese sliced over a bed of egg fettuccini carbonara with grilled field mushrooms and truffle oil
- Peppercorn Gnocchi*** **\$28.00**
House made potato and 5 peppercorn gnocchi, sautéed in burnt butter with rocket and goats cheese curd presented on a roasted artichoke flower with beetroot coulis
- Crocodile & Kangaroo Satay*** **\$35.50**
Grilled skewers of crocodile and kangaroo coated in peanut satay sauce arranged with steamed rice and chilli spiced honey sesame bok choy & hong choy

SIDES OF RICE, MASH, POTATO DAUPHINOISE, VEGETABLES & SALAD
available on request

DESSERTS

Strawberry & White Chocolate Cheesecake **\$14.50**

A marscapone cream layered between almond & fig biscuit paste served individually with fresh strawberries

French Crème Brulee **\$14.50**

Our Chefs speciality, creamy custard blended with his desired flavour, Flame grilled with a sugar crust and presented with fruit compote and ice-cream

Oeuf a la Neige **\$13.00**

Sugar poached meringue served floating in a brandy cream anglaise topped with caramelised popcorn

Chocolate Soufflé **\$15.00**

Remains by popular demand, made to order and served with pouring cream & caramel popcorn (please allow 30 minutes)
Or *Chilli Chocolate Soufflé* ~ spice up your dessert with a sprinkling of chilli dust

Cheese Plate **\$16.00**

A wedge of *Seal Bay* triple cream Brie and New Zealand *Wine Glass Bay* Vintage Cheddar presented with toasted sour dough, fresh grapes and Shiraz poached figs

Frangelico Affogato (Less than dessert More than Coffee) **\$13.50**

Simply espresso coffee, hazelnut liqueur, ice cream and a chocolate wafer

DRINKS

Cappuccino **\$3.50**

Latte **\$3.50**

Espresso **\$3.00**

Liqueur coffee **\$10.50**

Tea **\$3.50**

Ask about our selection of common and herbal teas

Soft drinks **\$2.50**

Children's Meals Available ask our friendly wait staff



