

# MENU

## MAINS

|  | SMALL CUT<br>125 grams | REGULAR CUT<br>250 grams |
|--|------------------------|--------------------------|
| <b>AUSTRALIAN HOME STEAD RIB EYE</b>   | 22                     | 35                       |
| <b>AUSTRALIAN HOME STEAD SIRLOIN</b>   | 20                     | 32                       |
| <i>SERVED WITH ROASTED VEGETABLES, CHOICE OF POTATO AND SAUCE (FRIES, BAKED POTATO, MASHED POTATO, POTATO WEDGES) (RED WINE SAUCE, GARLIC BUTTER, PEPPER SAUCE, ONION GRAVY)</i> |                        |                          |
| <b>BANGERS &amp; MASH</b> 🍷  |                        | 24                       |
| <i>KUROBUTA PORK TOULOUSE SAUSAGE, CREAMY MASHED POTATO, BEER BATTER CRISPY ONION RING AND CARAMELIZED ONION GRAVY</i>   |                        |                          |
| <b>NEW ZEALAND LAMB RACK</b> 🍷   |                        | 38                       |
| <i>RATATOUILLE, ROASTED POTATO, RED WINE JUS</i>   |                        |                          |
| <b>GRILLED BONELESS CHICKEN LEG</b>  |                        | 20                       |
| <i>BUTTERNUT SQUASH PUREE, ARUGULA SALAD, BALSAMIC GLAZED, POMMERY MUSTARD SAUCE</i>   |                        |                          |
| <b>BBQ BACK RIBS</b>   |                        | 36/22                    |
| <i>SERVED IN FULL/HALF RACK<br/>24 HOURS MARINATED PORK RIBS WITH HOUSE MADE BARBEQUE SAUCE<br/>MESCLUN SALAD, POTATO WITH SOUR CREAM, SPRING ONION AND BACON BITS</i>           |                        |                          |
| <b>THE FINE LINE BURGER</b> 🍷  |                        | 26                       |
| <i>PRIME BEEF PATTY, SMOKED BACON, LETTUCE, TOMATO, CHEESE, CARAMELIZED ONION AND HORSERADISH MAYO, CAPERS, MESCLUN SALAD FRIES</i>  |                        |                          |
| <b>BRAISED BEEF CHEEK</b> 🍷  |                        | 34                       |
| <i>CREAMY MASHED POTATO, STEAM BROCCOLI, ROASTED PEANUTS RED WINE SAUCE</i>  |                        |                          |
| <b>TIGER PRAWNS SCAMPI</b>   |                        | 20                       |
| <i>CHORIZO SAUSAGE, GARLIC CONFIT, RUSTIC BREAD</i>  |                        |                          |
| <b>SEA BASS &amp; CHIPS</b>  |                        | 20                       |
| <i>BEER BATTERED, MESCLUN SALAD, HOME MADE TARTAR SAUCE, FRIES</i>   |                        |                          |
| <b>STEAMED WHITE CLAMS</b>   |                        | 17                       |
| <i>SAUTÉ GARLIC, CHILI, WINE WHITE, RUSTIC BREAD</i>   |                        |                          |
| <b>NORWEGIAN SALMON</b>  |                        | 26                       |
| <i>SEAFOOD BROTH, BARLEY, CHERRY TOMATO, SHIMEJI MUSHROOM</i>  |                        |                          |
| <b>ROASTED CAULIFLOWER STEAK (V)</b>   |                        | 15                       |
| <i>ZUCCHINI, CARROT, EGGPLANT, HOMEMADE TOMATO SAUCE, CRISPY WILD RICE</i>   |                        |                          |

## SIDE DISHES

|  |     |
|--|-----|
| <b>BAKED POTATO WITH BACON BITS, SOUR CREAM AND SPRING ONION</b> | 8   |
| <b>STEAMED BROCCOLI OR CAULIFLOWER</b>                           | 8/7 |
| <b>ARUGULA SALAD WITH PARMESAN AND BALSAMIC</b>                  | 10  |
| <b>FRIED POTATO WEDGES</b>                                       | 8   |
| <b>SAUTÉ WILD MUSHROOMS</b>                                      | 10  |



# MENU

## SALADS AND APPETIZERS



|  |           |
|--|-----------|
| <b>ROASTED PUMPKIN SOUP</b><br><i>CRUMBLE FETA CHEESE, PUMPKIN SEEDS</i>   | <b>10</b> |
| <b>CAESAR SALAD</b><br><i>ROMAINE LETTUCE, HOUSE MADE CAESAR DRESSING, EGG, PARMESAN CHEESE, CROUTON</i>   | <b>14</b> |
| <b>ADD ON TIGER PRAWNS</b>   | <b>5</b>  |
| <b>ADD ON CHICKEN</b>  | <b>4</b>  |
| <b>ADD ON SMOKED SALMON</b>  | <b>8</b>  |
| <b>BERRIES &amp; AVOCADAO SALAD</b><br><i>REFRESHING MESCLUN SALAD WITH AVOCADO AND SUMMER BERRIES</i>   | <b>17</b> |
| <b>CHILLED TIGER PRAWNS AND POTATO SALAD</b><br><i>SCALLION, BACON BITS, SRIRACHA MAYONNAISE</i>   | <b>19</b> |
| <b>BURRATA CHEESE AND TOMATO SALAD (V)</b> <br><i>ARUGULA SALAD, EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION</i> | <b>20</b> |
| <b>TUNA TARTARE</b><br><i>MARINATED IN HOMEMADE PONZU SAUCE, AVOCADO PUREE, CORN CHIP</i>  | <b>18</b> |

## 12 INCH PIZZA

|   |           |
|---|-----------|
| <b>PIZZA MARGHERITA</b><br><i>SLICED POMODORO, FRESH BASIL</i>  | <b>17</b> |
| <b>HAWAIIAN</b><br><i>HONEY PINEAPPLE, SMOKED HAM</i>   | <b>17</b> |
| <b>PEPPERONI</b><br><i>24 HOURS MARINATED CAJUN CHICKEN, CAPSICUM, HOMEMADE SMOKED BBQ SAUCE</i>  | <b>19</b> |
| <b>ASSORTED MUSHROOM PIZZA (V)</b> <br><i>TRUFFLE CREAM, WILD MUSHROOMS, MOZZARELLA CHEESE</i> | <b>24</b> |
| <b>PROSCIUTTO DE PARMA</b><br><i>CHERRY TOMATO, ARUGULA SALAD, BALSAMIC GLAZE</i>   | <b>26</b> |
| <b>SMOKED SALMON</b><br><i>LEMON ZEST, WILD DILL, MOZZARELLA CHEESE, ARUGULA SALAD</i>  | <b>24</b> |

## PASTA

|   |           |
|---|-----------|
| <b>CARBONARA</b> <br><i>SAUTÉ SMOKED BACON, WHITE SAUCE, PARMESAN CHEESE</i> | <b>18</b> |
| <b>CHICKEN AND MUSHROOM ALFREDO</b><br><i>SAUTÉ WILD MUSHROOMS AND CHICKEN BREAST, WHITE SAUCE</i>  | <b>21</b> |
| <b>SEAFOOD AGLIO OLIO</b><br><i>TIGER PRAWNS, WHITE CLAMS, SQUID, GARLIC CONFIT, BIRD EYE CHILI</i>   | <b>24</b> |
| <b>MUSHROOM AGLIO OLIO (V)</b><br><i>ASSORTED MIX MUSHROOM, GARLIC CONFIT, BIRD EYE CHILI</i>   | <b>16</b> |
| <b>SPAGHETTI BOLOGNESE</b><br><i>CLASSIC MINCE BEEF RAGOUT, POMODORO SAUCE, PARMESAN CHEESE</i>   | <b>25</b> |