

EST - 1990

AROMAS

TERRIGAL

Melbourne Cup 2018

BREADS /8

Herb & Garlic Bread

ENTREES /18

Salt & Pepper Calamari

Served w/ sirracha aioli, chilli, fresh herbs & lemon wedge

Grilled Haloumi

w/ tomato salsa, basil pesto & lemon wedges

Croquettes

3 croquettes w/ fennel, apple, radish & beetroot hummus

Chicken Skewers

Served w/ a creamy curry sauce & herb salad

Pork Belly

Served w/ Asian slaw & Byron Bay chili sauce

MAINS /29

Crispy Skin Salmon

Atlantic salmon grilled & served w/ roasted chat potatoes, green beans, soft boiled egg, Tomato salsa & home anchovy mayo

Sirloin Steak

Char-grilled grass-fed MSA sirloin served w/ roasted chat potatoes, green beans, Grilled mushroom, grilled tomato & green pepper sauce

Vegan Sri Lankan Curry

Served w/ steamed jasmine rice, seasonal vegetables & herb salad

Mediterranean Plate

Marinated chicken skewers, garlic prawn skewers, grilled chorizo T.B.C

DESSERTS /12

All served w/ strawberry coulis, fresh cream or ice-cream

Baked Almond Cheesecake (GF) / Chocolate Mud Cake (GF) / Lime Tart

For a delightful alternative, ask your server for the special cake of the day

Vegetarian = (V), Gluten Free = (GF) Ask Server