DINNER MENU

APPETISERS _____

SOUP OF THE DAY Please, check with your server for more details	\$23
MANUELS SALAD Romaine lettuce, confit lemon, Pancetta (GF)	\$23
CAPRESE BRUSCHETTA Buffalo mozzarella, basil pesto, prosciutto ham (VGOA)	\$25
TEMPURA TIGER PRAWNS Honey mustard glaze, sesame seeds, sweet chilli dip	\$23

CHEF'S

SPECIALS	
OLD DELHI BUTTER CHICKEN Steamed basmati rice, raita sauce, poppadum	\$35
(N)	
STEAK AND FRIES 300 Gms. Hereford prime rib eye, red wine sauce, Polenta fries	\$45

PASTA

Gluten free option available	
FETTUCCINI CON POLLO (VGOA)	\$30
Garlic, roast chicken, sweet chilli cream SPAGHETTI ALLA POLPETTE	\$35
Lamb meat balls, fresh basil, tomato ragout	• • •
LINGUINI FRUTTI DI MARE Assorted seafood, rose sauce, shaved Parmesan	\$38

Our Executive Chef Ameya Deshmukh locally sources the best produce in season to design our menus. Some dishes can be personalised to suit dietary requirements.

Certain menu items may occasionally vary in availability due to our dedication to sourcing from local and artisanal suppliers. Thank you for your understanding and support.

DINNER MENU

PIZZA BY THE LAKE

GLUTEN FREE OPTION AVAILABLE

CLASSIC MARGHERITA Mozzarella cheese, basil pesto (V)	\$25
PEAR AND GORGONZOLA Onion jam, pine nuts, arugula (V)	\$28
NEW ZEALAND LAMB Roasted pumpkin, onion jam, olives, goat's cheese	\$28
CHICKEN TIKKA Capsicum, red onion, tikka aioli	\$28
BBQ MEATLOVERS Pepperoni, beef cheek, chorizo	\$28

DESSERT -

/ DEGGERT	
ETON MESS Whipped cream, mixed berries	\$22
CLASSIC TIRAMISU	\$22
Berry compote, Kahlua *Contain Alcohol	
CHOCOLATE BROWNIE	\$20
Vanilla ice cream (GFOA)	

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