LUNCH: 12.00PM TO 2.30PM

DINNER: 6.00PM TO 10.00PM

SALAD BAR

ALL-YOU-CAN-EAT | NO SHARING | **18.55 PER PERSON**

GARDEN GREEN
Baby Spinach, Mix Garden Salad, Red Chicory

CONDIMENTS
Sweet Corn, Japanese Cucumber,
Cherry Tomato, Black Olive, Pearl Onion,
Parmesan Cheese, Red Onion, Black Raisin,
Pumpkin Seed
Dressing: Thousand Island, Balsamic, Italian,
Honey Mustard, Olive Oil

SHRIMP THAI GLASS NOODLE SALAD
Carrot, Tomato, Trio Capsicum, Fried Shallot,
Coriander, Thai Basil, Lime, Sweet Chilli Sauce

PESTO PASTA SALAD
Daily Pasta, Olive, Cherry Tomato,
Pumpkin Seed, Dried Cranberry,
Red Capsicum, Parmesan Cheese, Pesto Sauce

PANZANELLA
Roasted Zucchini, Roma Tomato, Red Onion,
Cucumber, Croutons, Basil Leaf, Mint Leaf,
Italian Dressing

GRILLED ZUCCHINI SALAD
Spiced corn, Parmesan Cheese,
Pinenut, EVOO, Rocket Leaf

TRIO MUSTARD POTATO SALAD
Red Skin Potato, Chopped Parsley, Parmesan
Cheese, Trio Mustard Mayo

MARINATED BEETROOT
Pickled Beetroot, Orange Vinaigrette

STEAMED SHIITAKE MUSHROOM
Shoyu and Spring Onion

CHANA CHAAT (INDIAN CHICKPEA SALAD)
Onion, Tomato, Lemon Juice, Spices

THAI – STYLE ROAST BEEF STRIPLOIN
Crushed Peanut, Red Onion, Red Chilli,
Coriander, Thai Basil, Lime, Sweet Chilli Sauce

COLD CUTS
Beef Salami
Honey Ham
Roast Pumpkin
Hard Boiled Egg
Smoked Chicken

HOT MAIN DISH
Daily Chef's Creation
A unique main dish crafted fresh each day by our Chef.
Please check with the server about today's special!

FRESH FRUIT PLATTER
Watermelon, Pineapple, Honeydew,
Dragon Fruit, Rock Melon, Orange

SOUP
Soup of the Day

TAVERN BAKERY
Soft Roll, Hard Roll, Gluten Free Sourdough
Condiments: Butter, Balsamic Vinegar,
Extra Virgin Olive Oil

VEGAN GLUTEN-FREE VEGETARIAN