



## Prawn Tostada

Australia prawns tossed through an avocado and charred corn salsa, served on a crispy tostada and finished with pickled jalapeños, coriander and a lime wedge.

*Wine Suggestion: Vickery Watervale Riesling*

**\$16**



## Wagyu Katsu Sandwich

Crumbed wagyu scotch fillet on fresh white bread with shredded cabbage, tonkatsu sauce and pickled daikon.

*Wine Suggestion: Riva Dei Frati Prosecco, Vasse Felix Filius Chardonnay, West Cape Howe Pinot Noir*

**\$19**



## Sesame Crusted Tuna

Sesame crusted, rare seared tuna with ponzu sauce, avocado cream and a mango, chilli and ginger salsa.

*Wine Suggestion: Vickery Watervale Riesling, Conte Di Lucca Pinot Grigio*

**\$28**



## Lemon Myrtle Cheesecake

Lemon myrtle cheesecake with macadamia praline and local honey ice cream.

*Wine Suggestion: Woodstock Botrytis Semillion*

**\$13**





## PASTA



### *Crab & Prawn Lasagne*

Sand crab and prawn layered between fresh sheets of pasta, with a creamy béchamel sauce and a rich tomato and prawn bisque.

*Wine Suggestion: Vasse Felix Filius Chardonnay, Riva Dei Frati Prosecco*

**\$39.00**



### *Spicy Peanut Noodle Salad*

Spicy peanut noodles with snow peas, capsicum, cucumber, edamame and bean sprout. Topped with crispy fried eye fillet, crushed peanuts, coriander and a fresh lime wedge.

*Wine Suggestion: Vickery Watervale Riesling, Conti Di Lucca Pinot Grigio*

**\$32.00**



## NOODLES

