

### ■ ENTRÉE ■

- MEXICAN CORN BRUSCHETTA (GFO/VEO) 12**  
bbq corn, bruschetta mix, marinated feta, smashed peas sourdough
- SWEET POTATO & POLENTA CAKE 2PC (GF/VE) 16**  
apple + beetroot chutney, sweet potato crisps + lemon & dill coyo
- TRUFFLE & MUSHROOM ARANCINI 3PC (V) 16**  
pea puree, lime aioli + micro herbs
- GRILLED HALOUMI SLIDERS 2PC (GFO/V) 16**  
marinated haloumi, apple + beetroot chutney, cabbage + garlic aioli on homemade garlic flatbread
- SWEET & SOUR CAULIFLOWER BITES (VE/GF) 18**  
lightly battered crispy cauliflower, shallots, mild sauce, tahini yogurt + sesame seeds
- SEARED SCALLOPS GRENOBLOISE 18**  
classic French sauce of lemon & capers, smashed peas + sweet potato crisp
- TANDOORI CHICKEN SPRING ROLLS (2PC) 16**  
capsicum, carrot, onion, cabbage slaw + aioli
- LAMB RAGU VOL AU VENT 14**  
braised tender lamb, bocconcini cheese + green sauce
- SALT & PEPPER SQUID (GF) 18**  
tender crispy squid, spiced cauliflower, cabbage, greens + garlic aioli
- GARLIC & CHILLI TIGER PRAWNS MILD (GFO) 20**  
tomato sugo, garlic & thyme butter, chilli, chimichurri + sourdough

### ■ SALADS ■

- GRILLED CHICKEN & PUMPKIN SALAD (GF) 25**  
roast pumpkin, cucumber, salad mix, Persian feta, parmesan + caramelised onion
- LAMB & BROCCOLI SALAD (GF) 22**  
braised lamb, steamed chickpeas, salty pepitas, bocconcini cheese, caramelised onion + olive oil & lemon dressing
- GRILLED PRAWNS & AVOCADO SALAD (GF) 25**  
fresh pear, spiced cauliflower, salad leaves, cabbage slaw + mixed milk feta
- MARINATED CRISPY TOFU SALAD (VE/GF) 22**  
chickpeas, avocado, medley tomatoes, smashed peas, dill coyo, pickled onion, salad leaves, peanuts + lemon dressing

**ADD: GRILLED CHICKEN 6**

### ■ PASTA & GNOCCHI ■

Gluten free option available

- KING PRAWN LINGUINE (GFO) 27**  
with garlic, chilli, shallots, green sauce, tomato sugo + buffalo mozzarella
- VEGETARIAN LINGUINE (VEO, GFO) 22**  
garlic + thyme sugo, medley tomatoes, snow peas, pumpkin, basil pesto, garlic, chilli + bocconcini cheese
- CHICKEN & MUSHROOM GNOCCHI 28**  
pan fried ricotta gnocchi, garlic cream sauce, peas + parmesan
- LAMB RAGU PAPPARDELLE (GFO) 27**  
braised lamb chunks, garlic + thyme butter, basil pesto + bocconcini cheese
- BOSCAIOLA PAPPARDELLE (GFO) 23**  
smoked bacon, garlic & white wine cream sauce, medley mushrooms, shallots + grated parmesan
- BRAISED LAMB GNOCCHI 28**  
pan fried ricotta gnocchi, braised lamb shoulder, tomato sugo, garlic butter, parmesan + basil pesto
- PAN FRIED RICOTTA GNOCCHI (V) 26**  
roasted pumpkin, medley tomatoes, baby spinach, garlic & chilli butter, pea puree + buffalo mozzarella
- ADD: BRAISED LAMB OR CHICKEN 6**

### ■ BIG PLATES ■

- BUTTER CHICKEN LASAGNA CHEFS RECOMMENDATION 26.5**  
layered pasta sheets & baby spinach, Aman's butter chicken, three cheese bechamel + grated parmesan
- TABLE 451 CHICKEN SCHNITZEL 25**  
parmesan + thyme crusted chicken schnitzel + mushroom gravy with your choice of (green veg, Dutch carrots + Paris mash) or (garden salad & beer battered steak fries)
- TABLE 451 CHICKEN PARMI 28**  
parmesan + thyme crusted chicken schnitzel, tomato sugo, mozzarella with your choice (green veg, Dutch carrots + Paris mash) or (garden salad & beer battered steak fries)
- AMAN'S BUTTER CHICKEN(GF) 25**  
The Godfather of all Indian curries. Basmati rice, garden salad, papadum + mint yoghurt
- DUKKAH CRUMBED PUMPKIN SCHNITZEL (VE/GFO) 25**  
smashed peas, apple & beetroot chutney, avocado & cabbage slaw salad + dill coyo
- MOROCCAN STYLE LAMB SHANK (GF) 30**  
Paris mash, wilted green, chimichurri + sweet potato crisp
- GRILLED MARINATED LAMB CUTLETS 3PC (GF) 35**  
Garlic & thyme butter, pan fried pumpkin & baby spinach, tahini yogurt + smashed peas
- RIB EYE STEAK 500G TO 600G (GF) 65**  
Paris mash, garlic, buttered pan fried green veg + Dutch carrots **OR** garden salad & beer battered steak fries, served with your choice of mushroom gravy, garlic cream, red wine jus, creamy pepper sauce or sweet onion jam
- SCOTCH FILLET 300G (GF) 42**  
Paris mash, garlic, buttered pan fried green veg + Dutch carrots **OR** garden salad & beer battered steak fries, served with your choice of mushroom gravy, garlic cream, red wine jus, creamy pepper sauce or sweet onion jam
- ROASTED DUCK BREAST (GF) 38**  
pan fried snow peas & pumpkin, garlic & thyme butter, red wine jus, bocconcini cheese, cranberry jam
- AUSSIE STEAK SANGA (GFO) 28**  
scotch fillet, bacon, fried egg, garlic aioli, tomato chutney, caramelised onion, cheddar + salad leaves on Bicycle Baker Turkish bread + steak fries
- SURF & TURF (GF) 52**  
300g scotch fillet, creamy garlic prawns, Paris mash, garlic, buttered pan fried green veg + Dutch carrots **OR** garden salad & beer battered steak fries
- SEMI-STEAMED MARKET FISH (GF) 32**  
apple & beetroot chutney, sweet potato & polenta cake, pan fried snow peas dill coyo, salted walnuts + sweet potato crisp

### ■ SIGNATURE BURGERS ■

All burgers are served in freshly made  
GARLIC NAAN FLATBREAD with beer battered  
steak fries + secret seasoning

**MUST TRY**

- LAMB & HALOUMI BURGER (GFO) 25**  
grilled haloumi, dressed mixed salad leaves, cucumber, pickled onion, aioli + tomato chutney
- GRILLED CHICKEN BURGER (GFO) 25**  
tasty cheese, cucumber, pickled onion, lettuce, tomato chutney + garlic aioli
- VEGETARIAN OR VEGAN BURGER (GFO/VO) 22**  
Sweet potato + POLENTA patty, tasty cheese, smashed peas, pickles, dressed mixed salad leaves, garlic aioli

### ■ SIDES ■

- BOWL OF STEAK FRIES + GARLIC AIOLI 10**
- WILTED GREEN VEGETABLES + MIXED MILK FETA 12**
- GARLIC BREAD ON BICYCLE BAKER TURKISH 10**
- GARLIC & CHEESE BREAD ON BICYCLE BAKER TURKISH 12**