



SAWMILL DINNER

BREAD PORTION with herbed garlic butter	\$ 5.00
WOODFIRED PIZZA BREAD garlic and herb, with hummus	\$7.50 / 14.50
SEAFOOD PLATTER whitebait fritters, seasoned tempura prawns, and smoked salmon, served with fresh bread, petit salad, and dipping sauces	\$25.00
MIXED PLATTER salami, whitebait fritters, olives, vietnamese spring rolls, and cheese of the day, served with fresh bread, petit salad, and dipping sauces	\$32.00

T A P A S

VIETNAMESE SPRING ROLLS with sweet chilli dip	\$12.00
STEAMED AND SALTED EDAMAME BEANS	\$ 9.00
SAUTÉED GARLIC & HERB PRAWNS with aioli	\$15.00
MARINATED OLIVES with tomato and pickled onion	\$10.50
CRUMBED SQUID with dipping sauce	\$14.00
PORK SPARE RIBS with ten spice hoisin sauce	\$15.00
CRISPY PORK BELLY with asian slaw	\$14.00
SCALLOP TWISTS with dipping sauce	\$12.00
WHOLE JALAPENOS cheese stuffed and crumbed	\$12.00
SNAPPER WONTONS with dipping sauce	\$15.00
WHITEBAIT FRITTERS with lemon and garlic butter	\$15.00

M A I N S

FRESH FISH OF THE DAY baked in banana leaf, served with sesame rice, greens, and tom yum broth	\$32.00
GRILLED SCOTCH FILLET served medium rare with mustard crushed potatoes and garlic minted peas	\$34.00
ROAST POUSSIN wrapped in bacon with an apricot and pear stuffing, and served with roast vegetables and rocket	\$34.00
CONFIT DUCK LEG with braised red cabbage, spiced polenta, and poached pear	\$34.00
SPANAKOPITA spinach, feta and pine-nut filo parcels served on spiced du puy lentils with rocket and tsatsiki	\$28.00

D E S S E R T S

BANANA & CHOCOLATE STEAMED PUDDING with bergamot icecream	\$14.00
CHOCOLATE DUO sorbet and mousse, with kataifi nest	\$13.00
SWEET TREATS a selection of handmade chocolates	\$12.00
WARM ANISE CHOCOLATE CAKE with coffee caramel cream	\$15.00
KAFFIR LIME & GINGER PANNACOTTA with tart apple and jalapeno syrup	\$14.00
CHEESE OF THE DAY	\$15.00
LOVE SORBET	\$ 6.50
LOVE FUDGE	\$ 4.50

A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS