

M E A N A

R E S T A U R A N T A N D B A R

TO START

Baked bread with house dips (GF option)

ENTREE

Chili mussels pot

black mussels, onion, white wine, fresh chili, garlic, parsley in napoli sauce served with toasted house bread

Calamari (GF)

dusted in cornflour and lemon pepper, served with rocket and semi-dry tomatoes & homemade aioli

MAIN COURSE

Tahi (GF)

fish of the day, prawns, scallops, bugs on rice with white wine garlic cream sauce & house salad

Veal scaloppini (GF)

pan fried veal, white wine, mushrooms, porcini, onion, garlic in a light creamy sauce with herb potatoes & broccolini

DESSERT

Sticky date (GF)

homemade sticky date served with vanilla cream, chocolate crumble with warm butterscotch & vanilla ice-cream

Mud cake (GF)

homemade chocolate cake served with vanilla cream, dark chocolate ganache with vanilla ice-cream