

entrees

soup of the day w sahara bread \$13

lightly cured, pan-fried salmon w a salad of beetroot, rhubarb, orange, marinated feta and mixed lettuce \$16 / \$28

sahara caesar salad – poached egg w crispy bacon and croutons on cos lettuce w caesar dressing, anchovies and parmesan cheese \$15
(\$19 w golden spiced chicken pieces)

szechuan spiced prawns & scallops w crispy thai fish parcel, lychee salsa, candied chilli and petite asian salad \$16

mains

handmade pasta of the day – ask your waiter \$14 / \$19

chowder – fresh and smoked fish, mussels and prawns in a creamy vegetable soup, served w chunky sahara bread \$19

lamb korma – mild, aromatic spiced kashmir curry of slow cooked lamb w puree of cashews and almonds, served w steamed basmati rice, roti bread, poppadom and chutney \$26

korean style chicken – whole grilled breast marinated in tahini, soy & garlic, served w sesame fried cabbage and smashed potato & kumara w wasabi butter \$27

300g “silver fern” scotch fillet steak, served w fries and salad \$33

sides/starters

seasonal vegetables or salad \$6

fries w tomato sauce, garlic aioli or sweet chilli \$6

garlic bread \$6