



## Dinner

from 4pm

Please see the tapas menu for your entrée selections

<b>Pork belly GF</b>	<b>\$29.00</b>
Rolled roasted pork belly, confit potato, seasonal greens & apple jus	
<b>Ceviche GF</b>	<b>\$24.00</b>
Mixture of fresh fish, salmon, calamari, shrimps, capsicums, celery, chilli and red onion	
<b>Vegetarian pasta</b>	<b>\$22.00</b>
Creamy spinach sauce with artichokes & cherry tomatoes	with smoked chicken <b>\$25.00</b>
<b>Lamb shank</b>	<b>\$29.00</b>
With creamy mash potato, greens & a rich tomato pomegranate jus	
<b>Eye fillet steak GF</b>	<b>\$36.00</b>
180gm eye fillet, confit potato & a roast tomato & shallot salad	
<b>Caldillo de pescados (Chilean fish soup)</b>	<b>\$31.00</b>
Traditional Chilean dish combining fish, mussels, prawns & potatoes in a tasty broth	
<b>Crispy skin duck</b>	<b>\$33.00</b>
With sweet potato mash, seasonal greens & a rich Asian sauce	
<b>Pan fried Salmon GF</b>	<b>\$35.00</b>
Pan-fried walnut crusted salmon, kumara, seasonal greens & a dill Buerre Blanc	
<b>Fish of the day GF</b>	<b>\$32.00</b>
With roast potatoes & a cherry tomato & feta salad	