

THE
NUNS[†]
POOL

Entrée

Brasserie bread Sourdough, olive oil, balsamic, pepe saya butter 9

Oysters Of the day (market Price)

Natural with lemon / Beetroot & blood orange dressing / Sesame soy ginger dressing

Salt and peper prawns, iceberg, ivory bbq dressing 22

Gin cured salmon, asparagus, cucumber, raddish, green goddess dressing 23

Tempura zucchini flowers, pumpkin seed ricotta, honey lemon tahini 23

Grilled haloumi, green pea and mint hummus, sumac cherry tomatoes, hazelnut dukkah 20

Flathead fish taco, avocado, pickled red cabbage, jalapeno, chipotle cream 11ea

Main Course

Blue swimmer crab spaghetti, chilli, garlic, lemon, cherry tomato mint 30

Pan roasted barramundi, beetroot, asparagus, pistachio butter, toasted barley 34

Chargrilled mango chicken, green papaya salad, peanuts, crispy shallots, coconut dressing 32

Za'atar spiced lamb fillet, souvlaki potatoes, green beans, feta, sunflower seeds tzatziki 34

Poke bowl, brown rice, cucumber, avocado, corn , carrot, red cabbage, raw sprouts 26

Add salt and pepper prawns 30 / add smoked salmon 28

SIDES

Seasoned greek fries, feta, sunflower seed tzatziki 12

Sweet potato fries, siracha mayo 10

Iceberg, bacon, parmesan, pecans, ivory Bbq dressing 14

Rocket, parmesan , green goddess dressing 10