



February 27 - March 22, 2026



STARTERS

Seared Steak Medallions

Char-grilled steak medallions, finished with vibrant chimichurri, shaved radish, and crisp shallots.

Sour Cherry BBQ Chicken Wings (GF)

Crispy wings tossed in housemade sour cherry BBQ sauce, lime jalapeño ranch & celery.

Stuffed Portobella Mushroom (VG)

Roasted Portobello mushrooms filled with seasoned Plant-based ground, basil Pisto, and finished with a rich vegan cheese melt.

MAINS

Sailor's Yarn

Linguine with tender ocean fish fillet, seared scallops, prawns, ripened tomatoes, crispy bacon, and golden breadcrumbs, served in creamy white wine, sour cream sauce.
(*Smaller than our menu portion)

Our Signature Dish

Honey Glazed Crispy Pork Belly

Pan-seared, sea salt & honey glazed then baked to finish. Served over fragrant jasmine rice with Steamed carrots & broccolini.

Cauliflower Steak & Greens (VG)

Crispy cauliflower with garlic, lemon, and herbs, served with braised lentils, sautéed greens, and a zesty vegan lime-jalapeño sauce.

DESSERTS

Lemon Tart

Graham cracker crust, cream chantilly & dehydrated lime.

Dark Chocolate Coconut Ganache (VG)

Raspberry Coulis and a touch of Sea Salt

3 course menu: \$65 PP + tax & grat

The 3-course menu is intended for one person and cannot be shared between two people