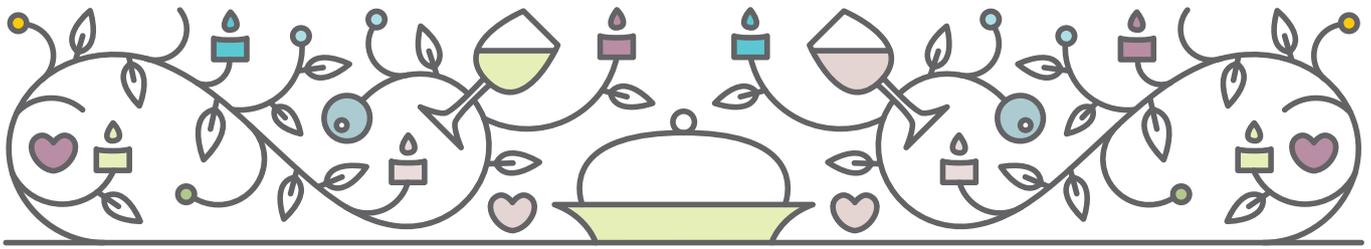


SIROCCO



## à la carte

### entrée

smoked salmon gravlax with apple, beetroot and walnut (GF, DF) 16

slow cooked pork belly with apple and coriander salad, Vietnamese dressing (GF, DF) 16

heirloom tomato and mozzarella salad with aged balsamic and rocket (V, GF) 16

caesar salad 13.5 | add grilled chicken +6

roasted pumpkin and coconut soup with toasted pepitas and pumpkin oil (VE, V, GF, DF) 12.5

### from the grill

rump steak (250GM) (GF) 27.5 | t-bone steak (300GM) (GF) 32.5 | pork cutlet (250GM) (GF) 27.5

chicken breast (220GM) (GF) 25.5 | salmon steak (180GM) (GF) 29.5

EACH GRILL COMES WITH YOUR CHOICE OF ONE SIDE AND SAUCE

sides: steak chips (DF) | mash potato | sweet potato fries (DF) | steamed vegetables (GF) | mixed garden salad (VE, GF, DF)

SAUCES: red wine jus (GF, DF) | creamy mushroom sauce (GF) | bearnaise sauce | peppercorn sauce (GF, DF)

### main

traditional fish and chips with smashed green peas and tartar sauce, lemon 24.5

angus beef burger in brioche bun with cheese, bacon, tomato, truffle mayo, lettuce, fries 24.5

grilled chicken burger with mayo cheese, tomato, lettuce, caramelised red onion, fries 24.5

orecchiette pasta in spicy tomato sauce, freshly cracked black pepper and parmesan (V) 18.5

### dessert

apple and sultana strudel with vanilla ice cream 14

warm chocolate brownie with berry compote 14

vegan chocolate raspberry coconut pebble (VE) 14

cheese platter - Australian cheeses with walnuts, grapes, fig chutney, lavosh 16.5

VG = VEGAN | V = VEGETARIAN | GF = GLUTEN FREE | DF = DAIRY FREE

PLEASE NOTIFY YOUR SERVICE TEAM SHOULD YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS