



SOUP

MUSHROOM CHIFFON SOUP

A medley of exotic Chanterelle and Button mushrooms, finished with Truffle Oil

\$16.00



CHICKEN & SWEET CORN SOUP

Asian-style corn and shredded chicken

\$12.00



ENTRÉE & SALAD

STEAMED EDAMAME

With sea salt

\$9.00



WASABI PRAWN

With mango and mint salsa

\$19.00



DUCK & WATERMELON SALAD

Sous vide duck with watermelon, cashews and chilli hoisin orange dressing

\$25.00



BUTTER CHICKEN MEATBALLS

Our take on the famous butter chicken with mini naan bread and garlic sauce

\$19.00



SIDES

GARDEN SALAD

Mixed leaves, tomato, onion with lemon dressing

\$8.00



GARLIC MASH

Creamy garlic flavoured mashed potatoes

\$9.00



SAUTEED SEASONAL VEGETABLES

Seasonal vegetables, blanched and sautéed in butter

\$12.00



FRENCH FRIES

Crispy fries tossed in truffle oil and served with BBQ or tomato sauce

\$10.00



Signature Dish



Gluten Free



Vegetarian



Level of Spiciness



MAIN

INDONESIAN FRIED RICE

Indonesian-style fried rice served with chicken and beef satay skewers, prawns and a fried egg

\$23.00



RIGATONI with LAMB RAGU

Slow braised lamb ragu tossed with rigatoni pasta

\$24.00



BRAISED PORK BELLY

Asian-style braised pork belly served with Hainan rice

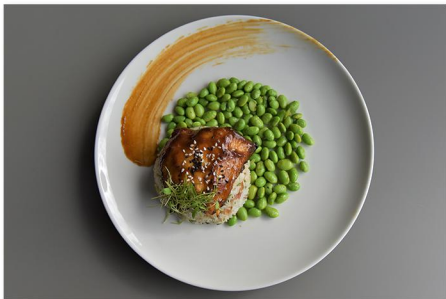
\$28.00



MISO COD

Miso marinated grilled cod with sautéed edamame and Hainan rice

\$32.00



CHICKEN TIKKA with GARLIC SAUCE

Chicken thigh marinated in rich spices and grilled. Served with homemade garlic dip

\$28.00



FOREST MUSHROOM

Portobello mushroom, stuffed with pesto and feta served with a mixed leaf salad

\$22.00



FROM THE GRILL

*Gluten- free option available for all dishes from grill section

GRILLED SIRLOIN STEAK

250 gram sirloin steak served with soy chat potatoes, sweet potatoes and Amsterdam carrots

\$37.00



GRILLED SPATCHCOCK

Grilled baby Cornish hen marinated in preserved lemon and garlic, served with soy chat potatoes, sweet potatoes and Amsterdam carrots

\$34.00



GRILLED SAMBAL BUTTER KING PRAWNS

Sambal butter marinated grilled king prawns served with a red curry sauce, soy chat potatoes, sweet potatoes and Amsterdam carrots

\$39.00



*Please advise our friendly staff of any dietary requirements

Nate's

12.00pm to 10.30pm daily
Last orders 10:15pm

Signature Dish



Gluten Free



Vegetarian



Level of Spiciness



DESSERT MENU

STICKY DATE PUDDING

Traditional winter pudding served with a brandy caramel sauce, vanilla ice cream and a gold-dusted chocolate soil

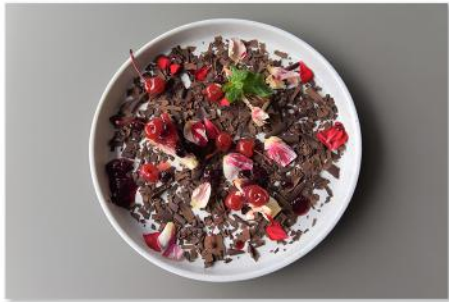
\$15.00



BROKEN CHEESECAKE

A deconstruction of baked berry cheesecake, caramel cheesecake and a New York cheesecake

\$18.00



SELECTION OF ICE CREAM

Chocolate, vanilla and strawberry

\$14.00



CHILDREN'S MENU

SLIDERS

Beef and Cheese sliders

\$12.00



CHICKEN NUGGETS AND FRIES

Bowl of crumbed chicken nuggets and fries with tomato sauce

\$13.00



FISH & CHIPS

Kids-style fried fish and chips

\$13.00



SPAGHETTI BOLOGNAISE

Traditional bolognese pasta

\$13.00



CHEESE BOARD

Assortment of fine cheeses and crackers

\$18.00



SELECTION OF SORBET

Lime, mango and watermelon

\$14.00



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