

## from the satay bar

	<b>Ginger Brushed Chicken</b>	1.95
	spicy hoisin sauce	
🍴	<b>Louisiana Fried Oyster</b>	2.95
	creole crusted	
	<b>Rosemary Lamb Chops</b>	3.50
	wildflower honey glaze	
🍴	<b>Diver Scallops</b>	2.75
	double smoked bacon	
	<b>Kobe Beef Meatball</b>	2.50
	spicy tomato fondue	
	<b>Mushroom Tempura</b>	1.85
	flavoured with sea salt	
	<b>Braised Beef Short Rib</b>	2.90
	truffle aioli	
🍴	<b>Grilled BC Salmon</b>	2.50
	coriander and peppercorn crust	
🍴	<b>7 Spice Ahi Tuna</b>	2.75
	seared rare, served cold	
	<b>Garlic Jumbo Prawn</b>	2.75
	lemon herb butter	

## satay platter

Selection of the above 24  
All served with Asian slaw  
spiced pappadam and trio of dipping sauces:  
ginger soya sauce  
smoked chipotle mustard, fresh thyme  
sun-dried tomato aioli

## late nite bites

	<b>Grilled AAA Striploin Steak</b>	18
	smoked sea salt and olive oil	
	<b>Lobster and Crab Poutine</b>	16
	spicy mascarpone curry sauce	
	<b>Rosemary Crusted Lamb Chops</b>	15
	fresh arugula salad	
	<b>Grilled Tiger Prawn Brochette</b>	12
	lemon and garlic	
	<b>Kobe Meatball Platter</b>	15
	tomato garlic fondue	
	<b>Yam Frites</b>	7
	sun-dried tomato and basil aioli	
	<b>Prawn 'Popsicles'</b>	12
	ginger soy dipping sauce	

## fondue to share

**Smoked Apple Wood Cheese Fondue**  
french country baguette, lamb chops  
braised short ribs, yam frites, fresh fruit  
10 per person (*minimum 2 persons*)

**Toblerone Chocolate Fondue**  
house-baked biscotti, fresh fruit and berries  
12 per person (*minimum 2 persons*)

**glowbal**  
grill & satay bar —■■■■■—

Please advise your server of any allergies  
or dietary restrictions.