

SIROCCO

DINNER MENU

/ OPEN 7 DAYS /

• BREAKFAST •
LUNCH • DINNER

FROM THE *Bakery*

TOASTED WOOD FIRED HERB & GARLIC BREAD (V) 6

ROMA TOMATO & PERSIAN FETA BRUSCHETTA
W/ FRESH BASIL (V) 9

SOUPS

SOUP OF THE DAY W/ SOURDOUGH ROLL 11

BRAISED BEEF BRISKET & BORLOTTI BEAN SOUP
W/ SEASONAL VEGETABLES & SOURDOUGH ROLL 11

SALADS & ENTRÉES

CRISPY FRIED SALT & PEPPER CALAMARI W/ CHILLI SEA SALT,
SRIRACHA MAYONNAISE & MICRO GREENS 15

CAESAR SALAD W/ POACHED EGG, ANCHOVIES, CROUTONS,
BACON, PARMESAN & MUSTARD DRESSING 13.5
ADD CHICKEN +3 | ADD SMOKED SALMON +4

ROASTED & PICKLED BABY BEETROOT, BASIL INFUSED
SWEET POTATO W/ BOCCONCINI, BABY SPINACH,
LENTIL SPROUTS, QUINOA, CARAMELISED WALNUTS &
VINCOTTO (G, V) 13

MARINATED FRIED CHICKEN DRUMSTICKS W/ SWEET
CORNBREAD, BABY ROCKET & JALAPENO AIOLI 14

CAJUN SPICED BLACKENED BEEF W/ SALAD GREENS,
HEIRLOOM TOMATOES, ROASTED CHAT POTATOES,
PICKLED RADISH, GREEN BEANS & HONEY SEEDED
MUSTARD DRESSING (G) 15.5

PIZZA

MEAT LOVERS: PEPPERONI, SHAVED LEG HAM, BACON, MUSHROOMS, RED
ONIONS, KALAMATTA OLIVES & TASTY CHEESE (P) 17.5

MARGHERITA: ROMA TOMATO W/ BOCCONCINI, MOZZARELLA, PARMESAN,
BASIL & FRESH OREGANO (V) 16.5

PRAWN: MARINATED CHILLI & GARLIC PRAWNS, SMOKED SALMON W/
ROASTED PEPPERS, AVOCADO, CAPERS, CHIVES & SOUR CREAM 17.5

RISOTTO & Pasta

CARAMELISED PUMPKIN, RICOTTA, PARMESAN & PECORINO CHEESE
LASAGNE W/ VINE RIPENED TOMATO SAUCE (V) 21.5

SPAGHETTI WITH A CHOICE OF SAUCE: BEEF BOLOGNAISE (A), NAPOLITANA
SAUCE (V) OR MUSHROOM, BACON & GARLIC CREAM SAUCE (A) 17

CHICKEN & WHITE WINE RISOTTO W/ WILD MUSHROOMS, WILTED SPINACH,
BLACK GARLIC, PARMESAN CHEESE & TOMATO INFUSED EXTRA VIRGIN
OLIVE OIL (A,G) 24

FROM *The Grill*

220G GRANGE SIRLOIN	28
220G CORN FED CHICKEN SUPREME	24
300G GRASSLANDS T-BONE	30
220G GOLDEN PLAINS PORK CUTLET	26
180G BARRAMUNDI FILLET	28

ALL OUR GRILLED ITEMS ARE SERVED W/ YOUR CHOICE OF
2 SIDES & A CHOICE OF SAUCE: RED WINE JUS, HOLLANDAISE
SAUCE, PEPPERCORN SAUCE, MUSHROOM SAUCE, CAPSICUM
RELISH & CAFE DE PARIS BUTTER

BURGERS SANDWICHES MAINS SIDES SHARED DINING DESSERTS →

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• BREAKFAST •
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BURGERS & Sandwiches

All served with your choice of either crispy fries or salad

TRADITIONAL CLUB SANDWICH W/ LETTUCE, MAYONNAISE, EGG, CHICKEN,
BACON & TOMATO 15.5

GRAIN-FED BEEF BURGER W/ SMOKEY BACON, CHEESE, SALAD & TOMATO PICKLES,
FRIED EGG & BBQ SAUCE ON TOASTED BRIOCHE BUN 16

BEER BATTERED BARRAMUNDI W/ SHREDDED LETTUCE, AVOCADO, PICKLED RED ONIONS &
PAW PAW AIOLI ON A TOASTED BRIOCHE BUN 17

GRILLED HALOUMI, PUMPKIN, ROCKET, ROASTED CAPSICUM RELISH, HARISSA AIOLI
ON TOASTED BRIOCHE BUN (V) 15

GRILLED CHICKEN BURGER W/ JALAPENOS, ROASTED PEPPERS, TASTY CHEESE, LETTUCE,
ONIONS, MAYONNAISE & CHILLI RELISH ON TOASTED BRIOCHE BUN 16

MAIN COURSE

PARMESAN CRUSTED CHICKEN SUPREME W/ FONTINO CHEESE, BAKED SWEET
POTATO, WILTED KALE & CHERRY TOMATO RELISH 24

CHAR-GRILLED GRAIN-FED 220G SCOTCH STEAK W/ GRATIN POTATO, ROOFTOP
HONEY GLAZED BABY CARROTS & CREAMY PEPPERCORN SAUCE (G, A) 28

BEER BATTERED BARRAMUNDI FILLETS & CHIPS W/ SIDE OF GARDEN SALAD &
TARTARE SAUCE 24

GRILLED ATLANTIC SALMON W/ CAULIFLOWER PUREE, BRAISED BABY FENNEL,
GRILLED ASPARAGUS, BABY CAPERS, ROASTED RED PEPPERS & PRESERVED
LEMON OIL (G) 28

SLOW COOKED ROSEMARY & GARLIC INFUSED LAMB SHANKS W/ CREAMY MASH,
GREEN BEANS & RED WINE JUS (A) 26

Sides

CRISPY FRIES 5

SWEET POTATO FRIES 5

ONION RINGS 5

BAKED SWEET POTATO 5

ROCKET & PARMESAN SALAD 5

FRESH GARDEN SALAD 5

SEASONAL STEAMED VEGETABLES 5

STEAMED JASMINE RICE 5

Share Style DINING

FAMILY ROAST PLATTER: THYME & LEMON
INFUSED ROASTED CHICKEN PIECES W/ ROASTED
VEGETABLES, GREEN PEAS & GRAVY 38

PIZZA & PASTA: CHOICE OF TWO TYPES OF
PIZZA & ONE SPAGHETTI DISH 40

DELUXE PLATTER:

CHOICE OF 2 OF THE FOLLOWING 3 ITMES 45
CHAR-GRILLED SCOTCH FILLET & BBQ BLASTED
PORK RIBS W/ PAW PAW SALAD & CREAMY
PEPPERCORN SAUCE

BEER BATTERED BARRAMUNDI FILLETS & CHIPS
W/ SIDE OF GARDEN SALAD & TARTARE SAUCE

GRILLED ATLANTIC SALMON W/ CAULIFLOWER
PUREE, BRAISED BABY FENNEL, GRILLED
ASPARAGUS, BABY CAPERS, ROASTED RED PEPPERS
& PRESERVED LEMON OIL

DESSERT

ROOFTOP HONEY PANACOTTA W/ FRESH BERRY
COMPOTE & CARAMELISED FIG ICE CREAM (G) 9

WARM CHOCOLATE PUDDING W/ CHOCOLATE SAUCE,
KING ISLAND CREAM & MARINATED STRAWBERRIES 11

HOMEMADE BAILEYS CRÈME BRULEE W/
BLUEBERRY JAM & MACADAMIA NUT
ICE CREAM (G) 9

TRIO OF ICE-CREAM (VANILLA, CHOCOLATE
& STRAWBERRY) W/ FRESH STRAWBERRIES &
BUTTERSCOTCH SAUCE (G) 9

FRESH SEASONAL FRUIT PLATE W/ MIXED
BERRY COMPOTE (G,D) 8

CHEF'S DESSERT OF THE DAY 9