

# Drinks

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**Dutch 75 \$11** De Lijn Gin, sparkling wine, fresh lemon juice

**Cazadores Margarita \$12** choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

**Melbourne Sour \$12** Naught Sangiovese Gin, lemon, bitters, egg

**Bundaberg Dark and Stormy \$13** Bundaberg rum, Bundaberg ginger beer, lime

**Lakeside Bramble \$13** Scapegrace Gin, lemon, Chambord

**Featured Beer \$7.75 Coopers Brewery**



Taste the flavors of Indonesia on board with regionally inspired local dishes and ingredients.

# Appetizers

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**Indonesian Pork Sate** peanut sauce, atjar timun

**Lychee Pineapple Passion Fruit** coconut cream syrup

**Chilled Lumpia** rice paper wrapped pulled pork, toasted peanuts, hoisin

**Boston Lettuce Salad with Haricot Vert** nuts, dried cherries, feta

**Chilled Strawberry Bisque** honey, green peppercorn

**Baked Sweet Corn Soup** caramel corn

*Daily Choice:*

**Jumbo Shrimp Cocktail** horseradish cocktail sauce

**French Onion Soup** Gruyère cheese crouton

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

Vegetarian   Gluten Free   Non-Dairy   No Sugar Added

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.

[www.asc-aqua.org](http://www.asc-aqua.org)



ASC-C-43573

[www.msc.org](http://www.msc.org)



MSC-C-65108

If you have a food allergy or intolerance, please inform your server before placing your order.  
\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

# Mains

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**Indonesian Lamb Chops\*** mango chutney, java rice

**Penne & Crisp Pancetta** fontina, marinara, garlic

**Chicken Biryani** mint, cashews, onion, saffron, raita, papadum

**Grilled Flank Steak\*** red onion marmalade, creamed collard greens

**Corn-Fed Chicken Breast, Mushroom Jus** cranberry cashew rice pilaf

**Blackened Sword Fish \*** mango pineapple relish smashed plantains spinach

**Charred Sugar-Crusted Salmon\*** corn, bell pepper, rice pilaf, beans, pine nuts

**Oven-Baked Eggplant Parmigiana** provolone cheese, spaghetti, marinara sauce

*Daily Choice:*

**New York Strip Loin, Steak Fries\*** garlic herb butter

**Rustic Home-Made Lasagna** chunky tomato sauce, basil

**Vegetable Bowl of the Day**

# Desserts

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**Artisanal Cheese Selection** provolone, pepper jack, Swiss, brie

**Mango Blueberry Crisp** Vanilla ice cream

**Cookies & Cream Cheesecake** Oreo crust, whipped cream

**Choco Torta** dulce de leche filling, Chantilly cream, strawberry

**Hazelnut Mousse Cake** chocolate shavings, chocolate sauce

**Strawberry Sundae** vanilla ice cream, biscotti crumbs

**Cappuccino** 3.75

**Espresso** 2.75

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