

## **soup**

tomato soup with basil pesto \$8

butternut squash with spicy crab meat \$9

## **starters and salad**

garden salad \$10

selection of mesclun salad, semi-dried tomatoes, black olives, carrots, peppers and alfalfa tossed in an oriental sesame soy dressing

seared tuna \$16

thinly sliced seared tuna on a bed of asparagus and cherry tomatoes with lemon zest and olive tapenade

smoked chicken and tiger prawns \$15

with fresh mango and watercress in a lemon and white wine vinegar dressing

pan seared hokkaido scallops \$24

with sea salt, charred lemon and mesclun salad

crabmeat and avocado with tomato relish \$18

crabmeat, diced avocado and tomato with hijiki seaweed

mediterranean lamb & feta \$18

seared lamb loin slices with fresh tomato, olives, feta cheese and mint yoghurt dressing

beef carpaccio \$18

thinly sliced beef tenderloin drizzled with olive oil, pepper and parmesan shavings

all prices are subject to government taxes (7%) and service charge (10%)

## mains

poached norwegian salmon \$30  
with mashed potato and asparagus, served with lime butter on the side

baked fillet of cod \$32  
with red bell pepper coulis, baby bok choy and grilled polenta

pan seared barramundi fillet \$26  
with garlic soy glaze, baby spinach and boiled new potatoes

grilled ribeye steak (200gms) \$35  
with pepper sauce, rocket and sundried tomato salad and steak house fries

fillet of tenderloin (200gms) \$42  
topped with foie gras, madeira sauce, roast potatoes, sautéed beans and cherry tomatoes

baked chicken breast with sesame crust \$28  
with spicy thai glaze, flavoured fragrant rice, carrots and asparagus

roasted spring lamb rack \$36  
with crispy garlic, grain mustard jus, mashed potatoes and haricot beans

prawn aglio olio \$32  
pan fried tiger prawns with chilli, basil and garlic tossed with fettuccini

penne wih basil pesto \$22  
penne tossed in basil pesto, sundried tomatoes and zucchini

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the  
SQUARE 

Food Outside the Box

a la carte menu  
april - june 2010