

MENU

MAINS

	SMALL CUT 125 grams	REGULAR CUT 250 grams
AUSTRALIAN HOME STEAD RIB EYE	22	35
AUSTRALIAN HOME STEAD SIRLOIN	20	32
SERVED WITH ROASTED VEGETABLES, CHOICE OF POTATO AND SAUCE (FRIES, BAKED POTATO, MASHED POTATO, POTATO WEDGES) (RED WINE SAUCE, GARLIC BUTTER, PEPPER SAUCE, ONION GRAVY)		
BANGERS & MASH 		24
KUROBUTA PORK TOULOUSE SAUSAGE, CREAMY MASHED POTATO, BEER BATTER CRISPY ONION RING AND CARAMELIZED ONION GRAVY		
NEW ZEALAND LAMB RACK 		38
RATATOUILLE, ROASTED POTATO, RED WINE JUS		
GRILLED BONELESS CHICKEN LEG		20
BUTTERNUT SQUASH PUREE, ARUGULA SALAD, BALSAMIC GLAZED, POMMERY MUSTARD SAUCE		
BBQ BACK RIBS		36/22
SERVED IN FULL/HALF RACK 24 HOURS MARINATED PORK RIBS WITH HOUSE MADE BARBEQUE SAUCE MESCLUN SALAD, POTATO WITH SOUR CREAM, SPRING ONION AND BACON BITS		
THE FINE LINE BURGER 		26
PRIME BEEF PATTY, SMOKED BACON, LETTUCE, TOMATO, CHEESE, CARAMELIZED ONION AND HORSERADISH MAYO, CAPERS, MESCLUN SALAD FRIES		
BRAISED BEEF CHEEK 		34
CREAMY MASHED POTATO, STEAM BROCCOLI, ROASTED PEANUTS RED WINE SAUCE		
TIGER PRAWNS SCAMPI		20
CHORIZO SAUSAGE, GARLIC CONFIT, RUSTIC BREAD		
SEA BASS & CHIPS		20
BEER BATTERED, MESCLUN SALAD, HOME MADE TARTAR SAUCE, FRIES		
STEAMED WHITE CLAMS		17
SAUTÉ GARLIC, CHILI, WINE WHITE, RUSTIC BREAD		
NORWEGIAN SALMON		26
SEAFOOD BROTH, BARLEY, CHERRY TOMATO, SHIMEJI MUSHROOM		
ROASTED CAULIFLOWER STEAK (V)		15
ZUCCHINI, CARROT, EGGPLANT, HOMEMADE TOMATO SAUCE, CRISPY WILD RICE		

SIDE DISHES

BAKED POTATO WITH BACON BITS, SOUR CREAM AND SPRING ONION	8
STEAMED BROCCOLI OR CAULIFLOWER	8/7
ARUGULA SALAD WITH PARMESAN AND BALSAMIC	10
FRIED POTATO WEDGES	8
SAUTÉ WILD MUSHROOMS	10

THE
FINE
LINE


MENU

SALADS AND APPETIZERS



ROASTED PUMPKIN SOUP <i>CRUMBLE FETA CHEESE, PUMPKIN SEEDS</i>	10
CAESAR SALAD <i>ROMAINE LETTUCE, HOUSE MADE CAESAR DRESSING, EGG, PARMESAN CHEESE, CROUTON</i>	14
ADD ON TIGER PRAWNS	5
ADD ON CHICKEN	4
ADD ON SMOKED SALMON	8
BERRIES & AVOCADAO SALAD <i>REFRESHING MESCLUN SALAD WITH AVOCADO AND SUMMER BERRIES</i>	17
CHILLED TIGER PRAWNS AND POTATO SALAD <i>SCALLION, BACON BITS, SRIRACHA MAYONNAISE</i>	19
BURRATA CHEESE AND TOMATO SALAD (V)  <i>ARUGULA SALAD, EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION</i>	20
TUNA TARTARE <i>MARINATED IN HOMEMADE PONZU SAUCE, AVOCADO PUREE, CORN CHIP</i>	18

12 INCH PIZZA

PIZZA MARGHERITA <i>SLICED POMODORO, FRESH BASIL</i>	17
HAWAIIAN <i>HONEY PINEAPPLE, SMOKED HAM</i>	17
PEPPERONI <i>24 HOURS MARINATED CAJUN CHICKEN, CAPSICUM, HOMEMADE SMOKED BBQ SAUCE</i>	19
ASSORTED MUSHROOM PIZZA (V)  <i>TRUFFLE CREAM, WILD MUSHROOMS, MOZZARELLA CHEESE</i>	24
PROSCIUTTO DE PARMA <i>CHERRY TOMATO, ARUGULA SALAD, BALSAMIC GLAZE</i>	26
SMOKED SALMON <i>LEMON ZEST, WILD DILL, MOZZARELLA CHEESE, ARUGULA SALAD</i>	24

PASTA

CARBONARA  <i>SAUTÉ SMOKED BACON, WHITE SAUCE, PARMESAN CHEESE</i>	18
CHICKEN AND MUSHROOM ALFREDO <i>SAUTÉ WILD MUSHROOMS AND CHICKEN BREAST, WHITE SAUCE</i>	21
SEAFOOD AGLIO OLIO <i>TIGER PRAWNS, WHITE CLAMS, SQUID, GARLIC CONFIT, BIRD EYE CHILI</i>	24
MUSHROOM AGLIO OLIO (V) <i>ASSORTED MIX MUSHROOM, GARLIC CONFIT, BIRD EYE CHILI</i>	16
SPAGHETTI BOLOGNESE <i>CLASSIC MINCE BEEF RAGOUT, POMODORO SAUCE, PARMESAN CHEESE</i>	25

PRICES EXCLUDE PREVAILING GST AND SERVICE CHARGE