

Chef's Specials

Soft Shell Crab

\$18.50

Tempura Battered Soft Shell Crabs served with a green Paw Paw salad and our own chilli sauce

Avocado Seafood Medley

\$18.50

Half avocado filled with bug meat, lobster, prawns and smoked salmon set on mixed greens. Accompanied with a lemon, lime & chive dressing

Crab and Scallop Gyoza

\$16.50

Japanese dumplings filled with crab meat and scallop mousse, salad of cucumber, pickled ginger and coriander, soy and palm sugar dressing

Penne Pasta

\$17.50

Penne pasta tossed with Smoked Chicken and a creamy Porchini mushroom sauce

Prawn Linguini

\$28.50

Lemon zest linguini tossed in a cherry tomato compote with rosemary and garlic marinated fetta

Seafood Mornay Gratin

\$29.50

Scallops, prawns, coral trout, bugs covered in Mornay served with rice and salad

Slow Cooked Lamb Shank

\$26.50

Lamb shank cooked with red wine, garlic and rosemary served on a creamy potato mash with onion marmalade and red wine jus

Baby Chicken

\$29.50

Served boneless on potato mash with baby spinach, garlic confit and thyme

Spanish Style Seafood Paella (for 2)

\$69.50

Grilled lobster, prawns, bugs, mussels and calamari set on spiced paella rice with pepperoni, capsicum, with crusty garlic bread

Chocolate Fondant

\$12.50

A warm chocolate pudding served with berries and chocolate ice cream

Crème Brulee

\$12.50

Set vanilla custard served with berry compote

Kani's Original Sticky Date Pudding

\$12.50

With a warm butterscotch sauce and vanilla ice cream

Pavlova & Fresh Fruit

\$12.50

Soft centred meringue served with tropical fruit. Passionfruit syrup and fresh cream