

THREE COURSE MENU

Entree

Rare tuna and spinach nori roll with sunflower sprouts and seeds, miso sauce

Labna with roasted garlic, pickled vegetables salad and home made char grilled flat bread

Mussels in turmeric coconut sauce with lentils, sprouts and silver beet

Prawns baked in chargrilled zucchini, roasted cherry tomato and herb salad

Steamed five spiced chicken, cucumber carrot baby spinach crispy noodle salad with spicy peanut sauce

Roasted cauliflower, ricotta and polenta gnocchi baked in blue cheese sauce with crispy prosciutto

Mains

Market White Fish poached in chilli coconut sauce with raw zucchini, snow peas, wombok, spring onions, bean shoots and asian herbs salad

Sumac Lamb back strap on pea puree, with asparagus, mint and shallot with warm feta sauce.

Silken tofu and sweet potato yoghurt pastry pie with asparagus, asian mushroom onion gravy.

Baked Beef and eggplant cannelloni, mushroom in a sugo sauce with parmesan crisp.

Crispy skin salmon with saffron potato, lemon chickpea and raw beetroot herb salad with kale pesto

Spicy Beef Ribs with corn, chunky red capsicum, pumpkin and broccoli brown rice with tamari plum sauce

Dessert

Home made caramel ice cream with meringue and candy nuts

French Chocolate tart with toffee apples and pistachio praline

Palm sugar yoghurt Sago pudding with fruit salad and cacao nibs

Lemon curd, coconut oat cookie, fresh berries with orange, mint and almond salad

Vanilla and rosewater panna cotta with baklava and banana chips

Assorted vegan chocolate – vegan bounty bar, snickers and bliss ball

Menu are susceptible to change due to seasonal availability.