



**ENTREES - \$8.00**

Spicy red lentil and carrot soup with coriander yoghurt

Tommy ruff fillets, fried in potato ribbons with chermoula dressing and roasted cherry tomatoes

Grilled haloumi, watermelon, mint and lychee on rocket and watercress

Warm Thai beef salad on vermicelli

**MAIN COURSE - \$16.50**

Maple syrup and mustard glazed pork, roasted pear, fennel and herb noodles

Portuguese spiced char-grilled chicken, Cajun wedges with peri-peri dipping sauce

Lamb balti tikka, crisp pappadum and saffron pilau

Dukkah crusted Atlantic salmon, charred potato-bean salad with preserved lemon oil

**DESSERTS - \$8.00**

Apple beignet with vanilla bean ice-cream on cinnamon apple puree

Warm chocolate mousse with espresso syrup

Lemon tart, caramelised orange and sweet crème fraîche