

11.00am to 2.30pm

Lunch Special – 3 tapas and a glass of Sangria. Each of the tapas with an * incurs an additional \$2 surcharge. The tapas with the ** incurs an additional \$5 surcharge. This special is available per person only. **25.0**

House baked bread with dukka and olive oil 4.0

Trio of house made dips with pita bread 17.0

Moorish vegetarian tasting plate 19.5

Penne pasta tossed with Mediterranean vegetables, herb oil & fresh basil 19.5

Roasted pumpkin, feta, basil, caramelized onion & pine nut salad with a pomegranate dressing 19.5

Warm chick pea, feta, chilli, coriander, mint, basil & cherry tomato salad served with or without chorizo 23.5/19.5

Warm calamari (imported), chorizo, cherry tomato & new potato salad on a bed of rocket with a lemon dressing 23.5

Coopers Pale Ale battered NT barramundi with garden salad & aioli 19.5

+ paprika fried potatoes +4.0

Tagine (Moroccan clay pot stew) of the day served with cous cous & grilled bread 25.0

Open pita bread sandwiches of;

Grilled chicken, capsicum dip & salad 19.5

Berber spiced kangaroo, tomato jam & salad 19.5

Grilled NT barramundi, aioli & salad 19.5

Spiced lamb strips, tzatziki & salad 19.5

*One bill per table, no split bills please.