



Three Course Menu
\$55.00 per person inclusive of GST

ENTREE


Selection of the following tapas to share;

House baked bread with dukkah & olive oil
Trio of house made dips with char grilled pita bread
Local jewfish in coconut & lime (served chilled)
Roasted pork belly with rosemary & fennel seeds

MAIN COURSE

Sumac spiced wild NT barramundi fillet with braised snake beans, dill, mint & tomato served with a lemon dressing
or
Tagine of the day of the day with Moroccan spiced cous cous & grilled house baked bread
or
Grilled sweet paprika & yoghurt half chicken with spiced pumpkin, garlic yoghurt & pumpkin seeds

DESSERT



Banana & date cake with a hot butterscotch sauce & mascarpone
or
Flourless chocolate mud cake with Kahlua cream
or
Saffron crème caramel with tequila & passionfruit coulis