



***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)  
Thyme & paprika lamb strips with tzatziki

**MAIN COURSE**

Wild caught NT barramundi with a pistachio crust, green mojo sauce,  
basil oil & saffron kipfler potatoes

or

Tagine of the day of the day with Moroccan spiced cous cous & grilled  
house baked bread

or

Grilled harissa & maple marinated chicken pieces with Persian slaw,  
chilli fries & a yoghurt dressing

**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