



***Three Course Menu***  
***\$60.00 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)  
Sumac & garlic lamb strips with tzatziki

**MAIN COURSE**

Wild caught NT barramundi with a pesto crust, roasted cherry tomatoes,  
capsicum coulis & garlic confit fries

or

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

or

Chicken shish kebab with tzatziki & harissa yoghurt, red fatouche salad,  
pickled turnip & pita

**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