



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)
Pinchito marinated lamb strips with tzatziki

MAIN COURSE

Wild caught NT barramundi with pistachio crust, mojo rojo, basil oil & saffron
sautéed kipfler potatoes

or

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

or

Hawaij spiced chicken skewer, green olive & cherry tomato
tabouleh, sumac labneh, pickled turnip and 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