

Two Courses \$35 pp

Three Courses \$42pp
(includes espresso coffee or tea)

Entrée

SOUP du Jour

Ask your waiter for todays flavour

Cured FISH (LG/DF)

white fish cured in beetroot, lemon and ginger served with pickled radish and coconut foam

Vegetable TERRINE (LG/VEG/VEGAN)

seasonal vegetables, egg free mayonnaise

THAI beef salad

Beef strips, cherry tomato, cucumber, summer greens, roasted peanuts, spicy lime dressing

Main

Rack of LAMB (DF)

herb crust, roasted chat potatoes, pea puree, baby carrots and jus

Miso CHICKEN (LG/DF)

sticky miso glaze, in a rice paper basket with buckwheat soba noodles

Grilled OCTOPUS (LG/DF)

Charred tentacle, lemon infused grilled polenta, spinach and fennel, with bravas sauce

Zucchini & feta cheese DUMPLINGS (VEG)

with a tomato-based black eyed pea casserole

Side Dishes (additional charge \$5)

Mixed leaf SALAD (LG/VEG/VEGAN/DF)

Bowl of FRIES (LG, DF, VEG)

Dessert

Key Lime PIE

Whipped cream topping and accompanied with seasonal fruit

TIRAMISU

Layers of coffee soaked sponge fingers and creamy mascarpone accompanied with orange tuille biscuit

Blueberry CHEESECAKE (CONTAINS NUTS)

Accompanied with fresh berries and creamed coconut

CHEESE Selection

crackers, fresh fruit and quince paste

LG = Low Gluten VEG = Vegetarian VEGAN PES = Pescatarian DF = Dairy Free

Please advise the **TEACHER** on duty of any **allergies** or **dietary** requirements. **All** food may have traces of nuts and/or gluten