LUNCH MENU



- Choice of Entrée -

Spicy Prawn Bruschetta (gf)

served w/ toasted bread topped w/ prawn mixture, tomatoes and basil



Spiced round beef mince w/ kimchi and radish on warm corn tortilla

Stuffed Bell Peppers (v) (gf)

Tender baked bell peppers filled with quinoa, black beans and corn kernels

- Choice of Mains -

Maritime Delight Medley (gf)

Grilled fish fillet served w/ sweet potato mash w/ creamy potato & leek sauce

Goat Curry (gfo)

Boneless goat meat cooked w/ Nepalese aromatic spices, chilli, rice and flatbread

Medley Lamb Chops (gf)

Moroccan spiced lamb chops w/ spiced quinoa salad and minted yoghurt dressing

Pumpkin Lasagne (v)

Layers of roasted butternut squash, vegan cheese and spinach served w/ house salad

- Dessert Platter to share-

Raspberry Tiramisu
Pistachio Cheesecake
Coffee Chocolate Cake

served w/ fresh cream, ice cream, chocolate sauce and seasonal fruits

NB: Individual served gluten free cake available upon request

(v) = vegetarian | (gf) = gluten free | (gfo) = gluten free option available