



Phone : 04 000 12 949

The Foreigner Fare

Lobster Thermidor au Choux

Powder light pockets, filled sumptuously with the classic French Brandy dish

Goat Fillet Sauté (G)

Quickly Seared with a sprinkle of Outback Wattle Seed & served over an aged Bourbon Whiskey deglazed Bacon & Onion Pâté.

Moroccan Lamb Spikes (G)

Fused with a red lentil Hommus and offered with fragrant Citrus Mint Yoghurt

Welsh Rarebit (VEG)

Thick slices of Sour Dough smeared & Grilled with the Classic Mustard & Ale Cheese topping

Chicken Florentine Bon Bon's

Pastries filled with White Wine soaked Chicken finished with Onion, Garlic, Spinach & Cheese

Our Famous Oriental Won Ton (VEG)

Ever popular Vegetarian Dim Sims, Spring Rolls and Samosa – Served with our Sweet Soy and Chilli Sauces

Succulent Mini Beef and Macadamia Meat Balls (G)

Oven Basted in Garlic Thyme Oil and finished with a Balsamic Aioli

Veal a la Surody

Pan tossed Veal & Garlic Buttered Pine Nut Balls served with a warm & Creamy Dijon

Classic Arancini (VEG) (G)

Crumbed Rice pearls with centres of Sun Dried Tomato, Basil & Garlic marinated Bocconcini Cheese

Braised Pork with Cider & Pear (G)

Served with a fork. These cups are full bodied and fruity

Peking Duck Pancakes

A revered Chinese Classic, served with Spring Onions and Hoi Sin Sauce

Mexican Churros

Classically served with a Chocolate Sauce