



TALKING TURKEY
with chef Sauterok

Entrées

Chimichurri halloumi

Sesame crusted catch of the day

Moroccan lamb cutlet

Crispy pork belly

Chili con carne cup with guacamole

Mains

Lemongrass poached market fish

With coconut infuse jasmine rice, snow pea, peanut and Asian slaw

Chermoula chicken breast

Spanish style polenta, rocket, pepitas and red date jus

Grilled rib eye fillet steak

Serve medium with crushed pea mash, butternut squash, carrot and creamy mushroom sauce

Greek style rump of lamb

Honey roasted pumpkin, feta, cashew nuts, cherry tomato and sherry fig jus

Malaysian satay pork curry

With crunchy vegetable, peanut, water chestnut and coconut infuse sticky rice

Desserts

Turkish delight and dry fruit baklava

Sticky date pudding with toffee sauce

Almond and orange cake

Buderim ginger and kaffir lime panna cotta