



TALKING TURKEY
with chef Santosh

Dinner Menu

Sit down tasting platter

(Any two serve with dip of the day and crusty bread)

Mooloolaba prawns with Asian slaw (GF)

Dukkha crusted Atlantic salmon (GF)

Moroccan lamb cutlet (GF)

Chimichurri chicken kebab (Gf)

Pepper beef with Yorkshire pudding

Mains

(Alternate drop)

Chicken

Lemon thyme grilled chicken with Spanish style polenta, sundried tomato and olives(GF)

Pork belly

Crispy pork belly with sweet potato, Persian feta, pink lady apple and lychee dressing (GF)

Lamb

Rosemary lamb with green pea mash, crunchy carrot, beetroot and red date jus (GF)

Beef

Grilled rib fillet with honey roasted pumpkin, beans, prosciutto and burgundy jus (GF)

Market fish

Sesame fish Pawpaw, peanut, beans sprout, fresh coconut salad with pickled ginger (Gf)

Desserts

(Choose one served with ice cream)

Kaffir lime panna cotta (GF)

Sticky date pudding

Turkish delight baklava

Buderim ginger Brulee (GF)