



TALKING TURKEY
with chef Santosh

Choose Your Creation

Vegetarian

Water chestnut and wild mushroom ravioli

Mediterranean crispy roll with asparagus salad

Satay style tofu with bbq sweetcorn salsa

Fish

Asian pesto prawns with coconut sambal

Spanish style scallops with green pea puree and ginger jam

Black sesame salmon puy lentil and citrus dressing

Dukkha crusted market fish with beetroot hummus

Meat

Tandoori chicken tikka with kuchumber

Chermoula marinated chicken with wild rice pulao

Crispy pork with miso mash and apple slaw

Chimichurri rib fillet steak sweet potato herb rosti

Moroccan lamb cutlet

Desserts

White chocolate and kaffir lime panna cotta

Turkish delight and dry fruit baklava

Chocolate and almond brownie

Espresso and macadamia tiramisu

Buderim ginger and coconut brulee

Sticky date pudding