

Menu	Adult	Child
<b>Friday Dinner</b> <b>Hot Food</b> Cajun spiced chicken drumsticks, tzatziki dressing ( <i>nf, gf</i> ) Egg fried rice ( <i>gf, nf, v, lf</i> ) Indian spiced aloo gobi, fresh coriander ( <i>gf, nf, v, lf, vgn</i> ) Sumac roasted pumpkin, sweet potato and carrots, toasted pepitas ( <i>gf, nf, v, lf, vgn</i> ) Spring onion potato cakes, caramelized onion jam ( <i>gf, nf, v, lf, vgn</i> ) Sun blushed tomato and feta tartlets ( <i>nf, v</i> ) Beef stroganoff, sour cream and cornichons ( <i>nf, gf</i> ) <b>Live Cooking station</b> Asian Vegetable Stir Fry ( <i>v</i> ) Spanish Paella with chicken, chorizo, fresh mussels and prawns and squid <b>Dessert</b> Warm chocolate mud cake, peanut butter ganache Fresh fruit platter, mango coulis, fruit compote, chantilly cream ( <i>gf, nf, v, lf, vgn</i> )	\$30	\$20
<b>Saturday Lunch</b> Slow cooked beef tagine with vegetables, chickpeas and cranberries ( <i>gf</i> ) Moroccan orange vegetable tagine with chickpeas and cranberries ( <i>gf, vgn</i> ) Persian jewelled rice ( <i>gf, vgn</i> )	\$27	\$14
<b>Saturday Dinner</b> <b>Dips</b> Jerusalem hummus (chunky, rustic, garlic and cumin) ( <i>gf, vgn</i> ) Smoky eggplant baba ganoush (an all-time favourite) ( <i>gf, vgn</i> ) <b>Salads</b> Pickled carrot, eggplant and kidney beans ( <i>gf, vgn</i> ) Potato salad, with dill and peas ( <i>gf, vgn</i> ) <b>Warms</b> Saffron couscous with dried fruit and nuts ( <i>vgn</i> ) <b>Mains</b> Persian chicken with apricot, orange vegetables and Persian lime ( <i>gf</i> ) Sweet potato, caramelised onion and carrot tagine with prunes ( <i>gf, vgn</i> ) Brioche bread ( <i>gf opt</i> ) <b>Dessert</b> Brownie ( <i>gf, vgn</i> )	\$35	\$18
<b>Sunday Lunch</b> Spanish Paella with chorizo and chicken ( <i>gf</i> ) Mushroom Paella ( <i>gf, vgn</i> )	\$25	\$13