

LUNCH MENU

AVAILABLE FROM 11AM to 2:30PM

Lunch Special (per person)

37

Your choice of 3 tapas & a glass of sangria

*Surcharge \$2 for items marked * & \$4 for items marked ***

House baked bread

7

Dukkah & olive oil

Trio of house made dips

23

Grilled pita

Moorish vegetarian tasting plate

27

Roasted pumpkin salad

26

Feta, basil, caramelised onion & pine nuts

Warm chickpea salad

24

Feta, chilli, coriander, mint, basil & cherry tomato

Add chorizo +5

Warm calamari & chorizo salad (I)

31

Cherry tomato, new potato, rocket & lemon dressing

Coopers Pale Ale battered NT barramundi (A)

29

Garden salad & preserved lemon aioli

Tagine of the day

31

Moroccan clay pot stew, cous cous & grilled house baked bread

Marinated chicken with green tahini yoghurt

29

Cucumber, tomato, mixed leaves & grilled pita

Marinated lamb strips with tzatziki

30

Cucumber, tomato, mixed leaves & grilled pita

Berberie spiced kangaroo

30

Tomato jam, cucumber, tomato, mixed leaves & grilled pita

Minute Gunbalanya eye fillet (120gm)

31

Garlic butter, confit fries & green salad

Add confit garlic & parsley fries

8

ONE BILL PER TABLE, NO SPLIT BILLS PLEASE

