



A private dining experience - in your treehouse - at your convenience

Curries \$20 (with rice)

1. **Moroccan Lamb GF/DF** Lamb pieces simmered in Moroccan spices with chickpeas and apricots.
2. **Indian Butter Chicken GF** Traditional dish of chicken slow cooked in mildly spiced tomato sauce
3. **Massaman Beef Curry- GF/DF** Tender beef curry with zucchini, green beans and peanuts
4. **Massaman Tofu Curry VE/GF** Organic Tofu in curry sauce with green beans, zucchini & peanuts.
5. **Trish's Vegetable & Lentil Dhal VE/GF** A blend of vegetables and spinach with red lentils and coconut cream in a Korma sauce

Homemade Pastas \$18 (with salad)

6. **Ricotta Ravioli with Pesto Sauce with parmesan V** Handmade Ravioli with ricotta, in a pesto cream sauce
7. **Beef Spaghetti Bolognese with parmesan cheese** Traditional beef bolognese with spaghetti
8. **Beef Lasagne** Pasta layered with rich beef sauce and bechamel
9. **Chicken Fettuccine with Pesto and Creme Fraiche** Homemade fettuccine with pieces of chicken cooked in a creamy pesto sauce
10. **Prawn Linguine** Prawns cooked in a tomato and basil sauce with linguine

Desserts \$9 (with local cream)

11. **Chocolate Mousse** Rich Chocolate mousse served in a recyclable jar
12. **Berry Tiramisu** Layers of sponge, berries and mascarpone
13. **Salted Caramel Apple Tart** Layers of apple baked in a salted caramel sauce in a crisp pastry shell
14. **Sue's Vanilla Cheesecake** Smooth creamy cheesecake with passionfruit coulis

V- vegetarian VE- vegan GF- Gluten Free DF – Dairy Free

Meal will be placed in guest's fridge before check-in.

Meals need heating in normal microwave for approximately 3 or 4 minutes.