



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

Curries \$22 (with rice)

1. **Moroccan Lamb GF/DF** Simmered in Moroccan spices with chickpeas and apricots.
2. **Indian Butter Chicken GF** Traditional dish 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 with green beans, zucchini & peanuts.
5. **Trish's Vegetable & Lentil Dhal VE/GF** Vegetables, spinach & red lentils in a coconut cream Korma sauce

Homemade Pastas \$22 (with salad)

6. **Ravioli with Pesto Sauce with parmesan V** With ricotta in a pesto cream sauce
7. **Beef Bolognese** Traditional bolognese with tagliatelle and parmesan cheese
8. **Beef Lasagne** Pasta layered with rich beef sauce and bechamel
9. **Chicken in Cream Sauce** With peas, onion, sun dried tomatoes, capsicum and served with tagliatelle pasta
10. **Prawn Linguine** Prawns cooked in a tomato and basil sauce with linguine

Desserts \$10 (with local organic 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** Apples baked in 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.