



24 Hours Notice Essential

Curries \$22.00 (with vegetable rice)

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

Pastas \$22.00 (with side salad)

6. **Spinach and Ricotta Cannelloni** Cannelloni stuffed with ricotta and spinach, baked in a herbed tomato sauce. **V**
7. **Beef Bolognese** Traditional bolognese sauce with pasta, topped with parmesan cheese.
8. **Beef Lasagne** Pasta layered with rich beef bolognese sauce and topped with parmesan cheese.
9. **Creamy Chicken Pasta** Tender pieces of chicken cooked in a creamy sauce served over pasta.
10. **Salmon Pasta** Pieces of Salmon and vegetables in a mustard cream sauce, with pasta. **V**

Desserts \$10 (with local organic cream)

11. **Chocolate Mousse** Rich Chocolate mousse served in a recyclable jar **GF**
12. **After Dinner Mint** Layers of chocolate and mint in a delicious slice. **GF**
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 guests' fridge before check-in.

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