



## 24 Hours Notice Essential

### Curries (with vegetable rice)

1. **Moroccan Lamb** Lamb pieces simmered in Moroccan spices with chickpeas & apricots  
GF/DF **\$25.00**
2. **Indian Butter Chicken** Chicken slow cooked in mildly spiced tomato sauce **DF \$25.00**
3. **Massaman Beef Curry** Beef curry with zucchini, green beans and peanuts **GF/DF \$25.00**
4. **Massaman Tofu Curry** Organic Tofu in curry sauce with green beans, zucchini & peanuts  
VE/DF **\$22.00**
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 \$25.00**

### Pastas (with side salad)

6. **Spinach and Ricotta Cannelloni** Cannelloni stuffed with ricotta & spinach, baked in a herbed tomato sauce **V \$25.00**
7. **Beef Bolognese** Pasta with Bolognese sauce topped with parmesan cheese **\$25.00**
8. **Beef Lasagne** Pasta layered with rich beef bolognese sauce & topped with parmesan cheese  
**\$25.00**
9. **Creamy Chicken Pasta** Tender pieces of chicken cooked in a creamy sauce served over pasta **\$25.00**
10. **Salmon Pasta** Salmon and vegetables in a creamy dill sauce, with pasta **V \$22.00**

### Desserts \$12 (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 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.**