

- Chef's Specials -

AUSTRALIAN TIGER PRAWNS 19

GRILLED AUSTRALIAN TIGER PRAWNS (4), MARINATED IN GARLIC, CHILLI & HERBS. SERVED WITH A PETITE SALAD & CLASSIC THAI NAM JIM SAUCE.

NORTHERN TERRITORY 36 **RED PERCH**

PAN FRIED NORTHERN TERRITORY RED PERCH FILLET SERVED WITH CHARRED TOMATO & ROASTED CAPSICUM ROMESCO SAUCE. ACCOMPANIED BY A MEDLEY OF GREEN PEAS, BACON, CHERRY TOMATOES & SAUTÉED CHAT POTATOES.

THAI RED CURRY 27

CHICKEN & VEGETABLE THAI RED CURRY WITH SWEET POTATO, BOK CHOY & ZUCCHINI. SERVED WITH FRAGRANT JASMINE RICE & CRISPY FRIED ONION.

SLOW COOKED LAMB SHANKS

LAMB SHANKS BRAISED FOR OVER 12 HOURS WITH RED WINE, HERBS, ONION & CARROTS. SERVED WITH PARMESAN MASHED POTATOES, CHAR-GRILLED BROCCOLINI & RED WINE JUS.

37



MANGO-RITA 17

DON JULIO BLANCO TEQUILA, BLUE AGAVE NECTAR, MANGO MIX, LIME

