

# Evening affair

Starting from 6pm

## A little to start.

Home-brewed kefir or kombucha and daily appetizer.

## The star of the show

### Mountain Journey

Slow cooked lamb shoulder in harissa sauce with roast vegetables, and chilli orange glaze  
- “An amazing Asian dish with a spicy taste sensation” - GF, DF

Slow cooked beef cheek with carrot puree and Nam Jim (sauce made with chilli, coriander, garlic, onion) and pak choi – GF.

Warming turmeric chicken in coconut milk served with green seasonal vegetables and yellow rice ~” slightly spicy taste sensation” - GF, DF.

### River Journey

Hot baked salmon with wild rice pilaf, crispy kale chips and toasted almond. - “A savoury dish that leaves a very satisfying feeling!.”- GF, DF (**Grilled tofu served as vegan option**)

### Forest Journey

Palak potatoes with fragrant rice and fresh salad with preservative lemon and poppadom  
~ “Indian influenced dish with multiple flavours” ~ VG, GF, V.

Mixture of lentils with brown basmati rice, raita and kumara chips~ “Indian influenced dish with multiple flavours” ~ GF, V, DF.

## Sharing is caring.

*All served with nutritious & balanced Nutrition bowl/plate. Add Bread \$5*

## Finished but not the end.

Chocolate Fondant with vanilla orange ice cream - GF.

Berry Sorbet -made with sorted berry with macadamias and cashews topping ~ GF, V  
**\*contains nuts.**

Apple Mixed Berry Crumble~ Topped with ground hazelnuts and whipped coconut cream-  
GF, V, DF **\*contains nuts.**

Poached Pear- Vanilla orange maple syrup sauce, coconut yogurt with almond topping-  
GF, V, DF **\*contains nuts**

Cheese Board- Two kinds of selected cheese, homemade seed crackers, chutney- GF

