

HAYANA

TUGUN

Breads and Nibbles (\$8)

Garlic and Herb Turkish Loaf

Guacamole with tortilla crisps and pico de gallo

Marinated Olives and Fresh Herbs

Small Plates (\$17)

Jerked Salmon and Prawn cakes with Rocket, Tomato and shaved
Parmesan

Jalapeno and Citrus Vodka Kingfish Ceviche with Mango, Avocado and
Coriander

Chorizo and Spinach Arancini with Pesto and Lime aioli

Chicken Liver Pate with Gherkins and Croutons

Spicy Chicken Wings with pickled Celery and Blue Cheese crumble

Larger Plates (\$29)

Marinated Blade Steak with Cauliflower puree, Carrots, Peas and
Chimmi Churri

Roasted Mojo Chicken with Saffron rice and Re-fried Beans

Mussels and Chorizo Hot Pot in a Chilli and Tomato sauce with
Toasted Sourdough

Lamb Rump with Pearl Cous Cous and Spiced Roast Vegetables

Crispy Fried Tofu with Tomato Chutney, Rocket and Fresh Herb Salad

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Dessert Tasting Plate (\$15 per person)

Cheesecake with Raspberry Sorbet

Passion Fruit Panna Cotta

Churros with Chilli Chocolate sauce

Cheese Tasting Plate (\$13 per person)

3 Cheese (Blue Vein, Cheddar and Triple Cream Brie)

served with

Lavosh, seasonal fruits and Quince Paste