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GARDEN

TRIPLE COOKED POTATOES W MOROCAN GLAZE	\$ 8
STEAMED ASIAN GREENS	\$ 8
SPICED CHARGRILLED SWEETCORN W PEA & HONEY	\$ 8
ROAST BEETROOT SALAD W GOATS CHEESE, PINE NUT & VINAIGRETTE	\$ 12

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PADDOCK

SPICED LAMB BACKSTRAP W PAPRIKA HUMMUS	\$ 14
SLOW COOKED DUCK DUMPLINGS W ASIAN INFUSED VINAIGRETTE	\$ 14
ROAST BBQ SIRLOIN DRESSED IN DIJON & TRUFFLE	\$ 18
LEMON AND THYME CHARGRILL CHICKEN W RISONI SALAD	\$ 14

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SEA

GARLIC, GINGER AND CHILLI INFUSED SCALLOPS	\$ 3.50 <small>each</small>
BARBEQUED CHILLI OCTOPUS W CITRUS	\$ 12
CRISPY SKIN SALMON W FRESH WASABI & WATERCRESS	\$ 14
KINGFISH SASHIMI W AVOCADO MOUSSE & CITRUS	\$ 16

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*DESSERT CHEESE BOARD	\$ 18
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CASABLANCA

Taste Menu.

A SELECTION OF ALL THE FOLLOWING DISHES

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TRIPLE COOKED POTATOES W MOROCAN GLAZE

STEAMED ASIAN GREENS

SPICED CHARGRILLED SWEETCORN W PEA & HONEY

ROAST BEETROOT SALAD W GOATS CHEESE, PINE NUT & VINAIGRETTE

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LEMON AND THYME CHARGRILL CHICKEN W RISONI SALAD

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SEA

GARLIC, GINGER AND CHILLI INFUSED SCALLOPS

BARBEQUED CHILLI OCTOPUS W CITRUS

CRISPY SKIN SALMON W FRESH WASABI & WATERCRESS

KINGFISH SASHIMI W AVOCADO MOUSSE & CITRUS

\$ **30**

*PER HEAD