



Entree

Chicken and roasted pumpkin combined with a delicate mix of aromatic curry spices encased in a fluffy chai seeded pastry crust soothed with cucumber yoghurt

Mains (Choose one)

Bram Stoker's Beef - Slow cooked beef short rib served with a Texan bourbon BBQ sauce and potato parsnip mash

Count Vlad's Chicken - Lemon dukkha crusted chicken breast served with Salsa Verde and rosemary sea salt roasted potato wedges

Furnace of Fish - Baked Tasmanian salmon set atop shitake mushroom, ginger and star anise broth, served with sliced shallots and baby bok choy

Non-Carnivorous Delight - Chickpea, cauliflower and quinoa patties combined with fresh spinach, herbs and pulses, topped with beetroot relish. (V) (GF) (DF)

Dessert

Sinfully silky cacao and coconut chocolate mousse resting in a decadent dark chocolate coffin, bleeding raspberry coulis