



# MENU

## BEEF STROGANOFF

*Twist on a family favourite classic- this is made with beef mince, house made beef broth, onion, mushrooms, butter, dijon mustard, sour cream served with spaghetti and parsley (gf) (FAM FAVOURITE)*

## INDIAN BEEF CURRY

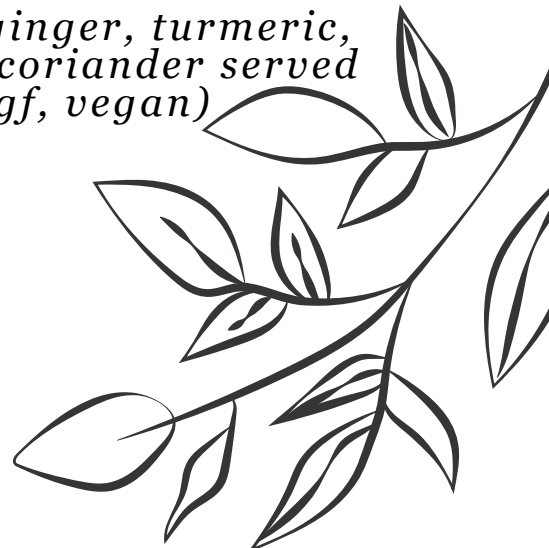
*8 hour slow cooked beef curry cooked in a fragrant curry paste, coconut cream, ginger, garlic, green beans, served with cashews & brown rice (gf,df)*

## HONEY LIME

*Chicken thigh OR chickpea cooked in honey, lime, garlic, onion, paprika, served with coriander infused basmati rice & a cucumber & avocado side salad (df,df)*

## KITCHARI

*Slow cooked lentils and brown rice with ginger, turmeric, spices, stock, broccoli, zucchini, spinach, coriander served with flat bread and coconut kefir (gf, vegan)*





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## SESAME NOODLE SALAD

*Chicken OR tofu, rice noodles, mixed leaf, cabbage, cucumber, avocado, edamame, spring onions, sesame seeds, cashews and a side of sesame dressing  
(low carb opt no noodles, gf, df)*

## BLACK DAHL

*Black lentils cooked in indian spices, garlic, ginger, chilli, coconut milk and broth topped with yummy beans, served with brown rice and coconut kefir yoghurt  
(gf, df, vegan)*

## CHICKEN CHILLI

*Slow cooked chicken breast, black beans, Mexican spices, onion, garlic, house made broth, tomato and chilli, served with house pickled jalapeño, cheddar, sour cream and 2x corn tortillas (STAFF FAVOURITE)  
(gf, opt no cheese and sour cream for df)*

