

CAZZY'S A LA CARTE MENU

Grilled Turkish bread with a spicy tomato salsa	10.50
Garlic bread	8.50
<u>Entrees</u>	
Chefs Soup of the day (gf)	12.50
Crumbed camembert w fig conserve & mango sauce (v)	17.50
Fennel and garden salad with lemon mayonnaise (v/gf)	15.50
Seared Canadian scallops on cauliflower pancakes and lemon butter sauce	21.50
Duck spring rolls with a savoury plum sauce	17.50
Vegetable spring rolls with a sweet chilli sauce (v)	12.50
Pastry wrapped prawns with aioli dipping sauce	12.50
Vegetarian Tapas. A platter of hot and cold savouries, breads, cheese, dips (v)	45.50
<u>Mains</u>	
Crispy skin confit duck breast on mash with orange pepper sauce	33.50
Grilled Atlantic Salmon fillet with crunchy potato, pear, tomato and rocket salad (gf)	29.50
Portugeuse spiced chicken breast with mash and gravy	27.50
Grain fed eye fillet with creamy potato bake and a rich beef sauce (gf)	38.50
Pangasius meuniere. Lightly floured fish fillet with a garden salad & lemon butter sauce	27.50
The Chefs Spaghetti Bolognese with parmesan	27.50
Crumbed risotto cakes w avocado salad, pumpkin & apple puree, sour cream & chives (v)	27.50
<u>Desserts</u>	
Affogato. A scoop of vanilla icecream, short black coffee, shot of liquor	16.50
Coconut Crème Brulee with berries (gf)	14.50
Sticky date pudding with butterscotch sauce and icecream	14.50
Chocolate mousse cup with strawberry coulis and vanilla bean icecream	14.50
Eton Mess – Layers of berry, cream, meringue, with pistachio Dukkah (gf)	14.50
Knafeh – Traditional Lebanese sweet cheese dessert (20 minute wait)	14.50

V- vegetarian. GF – gluten free.