

CAZZY'S A LA CARTE MENU

Grilled Turkish bread with a spicy tomato salsa and Hummus dip	12.50
Garlic bread	10.50

Entrees

Chefs Soup of the day (v,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

Mains

Grilled confit duck breast on mash with orange pepper sauce (gf)	35.50
Salmon fillet on a warm salad of beetroot, mushroom, carrot and spicy chickpeas	32.50
Moroccan spiced chicken breast with grilled parmesan polenta and mushroom sauce	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
Crumbed baby pea risotto cakes w avocado salad, pumpkin & apple puree, sour cream (v)	27.50
Spicy pork kebabs with Tuscan salad and lemon yoghurt	27.50

Desserts

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 cashew Dukkah (gf)	14.50

(v- vegetarian. gf – gluten free)