

..... NEW YEAR, NEW ME

CAVEMAN FESTIVAL

PALEO FRIENDLY MENU
8TH – 28TH JANUARY 2018

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APPETISERS

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Tiger Prawn Skewers

Marinated with ginger,
lemongrass, chilli and garlic.
Served on gem lettuce
leaves with a wedge
of lime - 13.95

Tom Kha Gai

Chicken coconut soup
with mushrooms, lemongrass
and kaffir lime leaf - 7.95

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MAINS

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Chargrilled Tiger Prawns

Served with sweet
potato puree, broccoli
and a paleo friendly
panang curry sauce - 25.95

Chargrilled Sliced 8oz Fillet Steak

Served with broccoli,
chinese leaves, bok choy
and carrots in a paleo friendly
red curry sauce - 28.95

Vietnamese Monkfish Curry

With sweet potato,
taro, lemongrass
and kale - 25.95

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COCKTAILS

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The Healer

Aloe vera wine,
fresh basil, ginger syrup,
lemon juice and
soda water - 8.95

The Gatherer

Bacardi Carta Blanca,
Lillet rouge, stevia,
a selection of fresh
berries and topped with
soda water - 10.50

The Hunter

El Jimador Reposado
Tequila, fresh red pepper,
organic tomato juice,
fresh chillies, lime juice,
smoked salt and
red peppercorn - 10.50

The Forager

Bombay Sapphire,
lime juice, lemongrass,
mint, bitters, raw honey and
chamomile syrup - 10.50

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