lunch & snack menu

cayenne

Table BBQ

Spices on the table: Baros Spice Blend, Za'atar & Garlic Oil, Rock Salt, Mixed Pepper

selection

Chicken Satays – Indonesian-style Marinated Skewered Chicken Breast Mini Lamb Koftas - Minced Lamb with Arabic Spices and Herbs Lamb Chop – South Australian Free Range Lamb **Beef Tenderloin** – US Beef Tenderloin with Black Pepper Beef, Lamb or Chicken Sausages – Australian Farmer-style Sausages Vegetable Mix – Seasonal Vegetables with Lemon Oil Scallops – Skewered Scallops with Lime and Soy Sauce Salmon Fillet – Cubed Tasmanian Salmon Fillet Sea Bass Fillet – Marinated Local Sea Bass with Lemon Zest and Sea Salt Gulf Prawns – Local Gulf Prawns Marinated Persian-style Haloumi Cheese & Cucumber – Cypriot Cheese with Dry Herbs Sweet Corn – Lightly Salted Steamed Sweet Corn Cob

choose your dips & sauces

- Thai Peanut Sauce
- Garlic Tahini Dip
- Wasabi Mayonnaise • Shiracha Chilli Sauce

- Soy & Yuzu Sauce

Tzatsiki

- Mango Chutney
- French Mustard
- Any three of the above for \$25 \$35 Any five of the above for \$50 Any seven of the above for

Included: Garden Green Salad and one Dip or Sauce

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salads & entrees

Cayenne Mixed Vegetable Salad with Jalapeno Peppers, Cherry Tomatoes, Pickled Cucumber and Baked Cheese	\$18
Rocket Salad with Parmesan Cheese, Artichokes and Tandoori-spiced Chicken Skewer	\$ 4
Grilled Endive & Orange Salad with Reef Fish and Preserved Lemon Skewer	\$14
Classic Caesar Salad with Grilled Black Pepper Beef with Grilled Cajun-style Chicken Breast with Grilled Spicy Shrimps	\$16 \$19 \$19 \$21
Seared Local Yellow Fin Tuna Salad with Ponzu Dressing, Roasted Seaweed and Spring Mix Salad	\$18
Beef Salad with Spinach, Cress, Fresh Peas and Honey-Tahini Dressing	\$25
Thai Soba Noodle Salad with Teriyaki-Sesame Tofu, Pickled Lime and Crackers	\$18
Sayur Lodeh Mixed Vegetables cooked in Coconut Milk	\$ 4
Rice Paper Spring Rolls with Roasted Nuts, Mustard Cress, Cherry Tomatoes and Pickled Cucumber	\$15

soups

Po Bo Vietnamese Beef Noodle Soup	\$12
Spicy Rock Fish Soup with Cheese Bread	\$12

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from the grill

<i>Fillet of Black Angus Beef</i> (300 Days Grain Fed, 240g) with Potato Chips and Creole Spiced Garden Vegetables	\$62
Corn Fed Chicken Supreme with Sautéed Mushrooms and Vegetable Rice	\$35
Tasmanian Salmon Fillet with Wasabi and Soy Sauce on Spicy Herb Egg Noodles and Pak Choy	\$45
Yellow Fin Tuna Steak with Thai Spiced Risotto and Broccolini with Sesame Seeds and Soy Sauce	\$36

tandoori wraps

Wrapped in freshly made Naan Bread and accompanied by traditional condiments; seasoned with Yoghurt, Herbs and Indian Spices, baked in our authentic clay oven with your choice of

Beef	\$18
Chicken	\$17
Seafood	\$20
Vegetarian	\$15

cayenne pizza

From our Wood Fired Pizza Oven

Pizza Margherita with Tomato Sauce, Mozzarella and Basil	\$18
Pizza Calzone with Tomato Sauce, Mozzarella, Parmesan, Pancetta Ham, Eggplant and Basil	\$22
Smoked Salmon Pizza with Tomato Sauce, Mozzarella, Basil, Smoked Salmon, Pickled Ginger and Wasabi	\$26
Pizza Bianca with Parma Ham, Rocket Leaf, Parmesan Cheese, Cherry Tomatoes and Sour Cream	\$26