

*Masala Point Café and Restaurant*

*Indian Menu*

**\$32.00**

*to start ...*

*Indian Veg and Meat Savouries*

*to continue... curries*

*Masala Point butter chicken, a true favourite*

*Rogan ghosh, lamb shanks on bone with tomatoes*

*Beef Khorma, Cashews, black pepper and egg.*

*Vegetable Khorma, seasonal veges with cream*

*Sides for the table*

*Rice, Chutneys and Relishes*

*Tea & Coffee*

*Masala Point Café and Restaurant*

**\$35.00**

*to start ...*

*Garlic Bread*

*Choice of... ..*

*Masala Point Fish & Chips, lemon, Aioli, salad, fries*

*Scotch Fillet- Roasted Garlic and Parmesan mash, bacon and shallot*

*ragu, jus*

*Potato Gnocchi, spinach, blue cheese sauce and vine tomato.*

*Corriander crusted Chicken Breast, potato hash , summer veges, jus*

*Sides for the table*

*Roast Butternut, chilli, coriander, hummus*

*Mixed salad, feta, tomatoes, cucumber*

*Tea & Coffee*

*Masala Point Café and Restaurant*

*Indian Menu*

**\$38.00**

*to start ...*

*Indian Veg and Meat Savouries*

*to continue... curries*

*Masala Point butter chicken, a true favourite*

*Rogan ghosh, lamb shanks on bone with tomatoes*

*Beef Khorma, Cashews, black pepper and egg.*

*Vegetable Khorma, seasonal veges with cream*

*Sides for the table*

*Rice, Chutneys and Relishes*

*to finish... ..*

*White Chocolate and Cardomom Pannacotta with Lychees*

*Chocolate Mousse with strawberry compote*

*Tea & Coffee*

*Masala Point Café and Restaurant*

**\$45.00**

*to start ...*

*Choice of... ..*

*Mussels in curry broth served with flat bread*

*Calamari with Asian herb Salad, aioli*

*Pork meat balls ,Tomato Ragu and Shaved Parmesan*

*to continue ...*

*Ballontine of chicken, cashew and butternut stuffing, Mash, Red wine Jus*

*Angus Sirloin on Roast Garlic and Parmesan Hash with Tomato Olive  
caponata ,Port Wine Jus*

*Risotto of Balsamic Field Mushrooms, Roasted Red Pepper and Tarragon*

*Steamed Seasonal Vegetables and rocket Salad for the Table*

*to finish ...*

*Sticky date Pudding with caramel Sauce and Icecream*

*White Chocolate and Cardomom Pannacotta with Lychees*

*coffee or english breakfast tea*

***Masala Point Café and Restaurant***

**\$55.00**

***to start ...***

*Warm Breads with Homemade Dips*

***& then Choice of ... ..***

*Seared Scallops on soba noodles and carrot relish*

*Pork Meat Balls, Tomato Ragu, shaved Parmesan*

*Indian Savouries with Chutneys*

***to continue ...***

*Green Tea Smoked Salmon on Puoy lentils, creamed spinach and Hollandaise*

*Bacon Wrapped Eye Fillet on Olive Mash, caramelized onions, port wine jus*

*Pan Roasted Lamb Rump on Mint couscous , relish , jus*

***to share ...***

*Garlic Roasted baby Potatoes & Rocket Salad*

***to finish ...***

*Sticky Date Pudding with Ice Cream and caramel Sauce*

*Espresso brulee with stone fruits and praline*

*White Chocolate and Cardomom Pannacotta with lychee compote*

***coffee or english breakfast tea***