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Platter style Light lunch on the run

Choice of

Wood Flame Wagyu burger with fried pineapple, egg, bacon, kiss ass Bbq sauce fries

Chicken wrap with hummus, rocket, pumpkin cashew salad, pumpkin wedges

Chick pea and lentil cakes w sour dough, tabouleh, onion relish

Summer leaf green salad w an array of cress, flowers and local fresh produce

\$25.00 pp

Simply Grazing

Whole baked Atlantic salmon, soba noodle, grated ginger, champagne butter

Worked egg noodle boxes, Asian greens, soy ginger butter coriander (v)

Summer green leaf salad w an abundance of locally grown produce for the valley

Steamed dum sim, sesame soy, birds eye chili dunk (v)

\$ 39.00 per person

Garden in the grass on the terrace

Selection of house baked breads

Taro potato salad w. caper & fried onion remoulade

Coconut curried carrot w. coriander & mayo

Mediterranean salad w. feta, kalamata & cherry tomatoes

Seasonal green salad w. honey balsamic

Apple and coconut style slaw w lemon dressing

Bbq corn cobs with blackened butter

Baked chicken legs w coconut curry sauce

Tandoori tofu skewers w peanut gado gado

Grilled Basra w Asian noodles, sesame butter glaze

Platters of tropical fruits

Menu