

## ***Musket Cove Bistro Lunch Menu***

### ***To Start.***

Fresh baked breads, olive oil and balsamic vinegar

Kokoda – Fijian marinated fish salad with coconut cream

Salad of the day – Chefs daily seasonal salad.

### ***Please chose one of the following main course meals.***

#### ***Monday***

**Gochujang Salmon Bowl**-Moca, Quinoa, Avocado, Tomato, Charred Onions

**Roast Beef Roll**-Mustard Aioli, Cheese, Rocket, Onions, Fries

**Grilled Chicken**-Apple, Walnut, Rocket, Low GI Croutons, Goats Cheese Dressing

**Green Pea Saffron Risotto**-Parmesan, Saffron Rice, Green Peas

**Chipotle Corn Chowder**-Grilled corn, tomato, chipotle pepper, onion, avocado, cilantro & tortilla strips

#### ***Tuesday***

**Fish and Chips**-Battered Mahi-Mahi, Fries, Lime Caper Aioli

**Chicken Tonkatsu Sliders**-Panko Crumbed Chicken, White Cabbage, Kewpie, Tonkatsu Sauce

**Mushroom Miso Broth** -Soba Noodles, Shitake Mushrooms, Bok Choy, Tofu, Spring Onions

**Penne Arrabbiata**-Chili, Parsley, Garlic, Homemade Marinara Sauce

**Steak Frites**-Thin Cut Sirloin, French Fries, Herb Béarnaise

***Wednesday***

**Seafood Chowder**-Cream, Poached Seafood, Potato, Corn, Old Bay, Homemade Bread

**Pork Belly Boa Buns**-Hoisin, Kewpie Slaw, Spring Onion Coriander Rice

**Spiced Mushroom Boa Buns** -Chili Sauce, Red Cabbage Slaw, Spring Onion Coriander Rice

**Potato and Chickpea Curry**-Rice, Roti, Tamarind Chutney

**Thai Spiced Chicken Maryland**-Mango, Mint Palm Sugar Rice Salad

***Thursday***

**Pan Fried Mahi-Mahi**-Baby Potatoes, Green Beans, Garlic Roast Tomato Dressing, Marinated Olives

**Grilled Coconut Chicken**-Coconut Chutney, Yogurt, Pickled Cucumber Carrot Ribbons, Rice

**Moroccan Vegetables**-Couscous, Potato, Carrot, Zucchini, Cumin, Chili, Coriander

**Beef Curry**-Rice, Roti, Homemade Chutney

**Prawn Mango Salad**-Rocket, Chili Dressing, Mint, Mango, Red Onion, Tomato, Cucumber

***Friday***

**Fisherman's Basket**-Battered Fish, Calamari Rings, Beer Battered Mussels, Fries

**Ham Baguette** -Lettuce, Cheddar, Dijonnaise, Red Onion, Vegetable Chips

**Eggplant Rigatoni** -Baked Eggplant, Marinara, Mozzarella, Parmesan

**Bruschetta** -Tomato, Grilled Zucchini, Olive Oil, Balsamic, Parmesan

**Thai Beef Salad**-Glass Noodles, Thai Basil, Mint, Roasted Cashews, Spiced Beef, Palm Sugar Fish Sauce Dressing

***Saturday***

**Grilled Chicken Satay**-Green Papaya Lime Salad, Prawn Crackers, Sticky Rice Cakes

**Greek Salad**-Marinated Feta, Flatbread, Red Onion, Capsicum, Tomatoes, Oregano

**Lamb Curry**-Rice, Roti, Homemade Chutney

**Crispy Pork Belly**-Sweet Potato Mash, Moca, Roasted Tomatoes

**Tomato Soup**-Cheese Crouton, Balsamic Drizzle, Basil Chutney

NEW LUNCH MENU 2024

***Sunday***

**Coconut Shrimp Tacos**-Soft Shell Taco, Coriander and Bongo Chili Butter, Pineapple Slaw

**Char Grilled Pork Chop**-Rum Pineapple Compote, Baby Potatoes, Herb Rocket Salad

**Thai Pumpkin Soup**-Coconut Cream, Chili, Coriander, Low GI Bread Rolls

**Beef Fettuccini**-Homemade Ragu, Parmesan

**Pulled Pork and Rourou Soup**-Coconut Cream, Lovo Pork, Steamed Cassava

***To finish***

Lush Tropical fruit platter