

**A night with Afro Moses**  
**Saturday 2<sup>nd</sup> March**  
**Bent on Food**

**Menu**

**STARTERS**

Bruschetta with Ricardoes tomatoes, local feta and pine nuts on Turkish	\$8
Garlic Bread on Turkish	\$8
Sourdough with assorted dips	\$9
Produce Plate	\$12

**ENTRÉE**

Tiger prawns with chilli, garlic and coriander with rice noodles and Asian vegetables. (GF)	\$16
Moroccan sweet potato, carrot and chickpea soup (GF)	\$12
Scallops pan fried with a cider butter sauce and a micro herb and green mango Salad (GF)	\$16
Tea-smoked chicken salad w roasted macadamias and w blueberry vinaigrette (GF)	\$14

**MAINS**

Served with mash and panache vegetables or salad

Manning Valley MSA grass fed Scotch fillet with red win balsamic glaze and Bent on Food beetroot relish.	\$29
Tasmanian salmon fillet infused with Bent on Food red pepper tapenade, pine nuts, wrapped with Rudi's prosciutto. (GF)	\$28
Moroccan lamb hotpot	\$25
Crispy polenta cake with roasted vegetable stack, goat's cheese and baby beetroot (GF)(V)	\$20

**DESSERTS**

A selection of desserts will be available.

**CHILDREN**

Chicken tenderloin with wedges and salad	\$14
Pizza with Bent on Food pasta sauce, Rudi's ham, pineapple and mozzarella	\$11