



# Spice Market



## SPICE MARKET BAR & RESTAURANT

OFFERING A TAPESTRY OF TASTE

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### APPETISERS

Bruschetta - garlic rubbed, roma tomatoes, spanish onion, baby bocconcini, prosciutto, basil pesto	8
Bread selection - garlic lepinja, mustard & cheese sour dough, sundried tomato & oregano loaf	8
Roasted field mushroom, caramelized onion and bocconcini gratinated on a crostini served with a truffled basil pesto	8
Chef's tapas plate ask our staff for the chef's selections	5 per selection

### STARTERS

South australian oysters natural, natural with a nam jim dressing, kilpatrick - bacon pieces and worcestershire sauce gratinated	
Red curry with lychees, fresh herbs & shredded duck served with rice	14.5
Bilini served with an avocado mousse and a tomato, sumac & preserved lemon salsa (v)	16
Thai honey prawns served with cucumber and green apple salad with a nam jim dressing	16
Prosciutto wrapped scallops pan fried served with a tuna aioli and crustacean oil	16
Kaffir lime marinated squid, salt & peppered served with a wasabi aioli, fresh herb saladette and crispy noodles	14

### MAINS

Creole spiced garlic prawns set on a bed of jasmine rice	34
N.T. wild caught barramundi fillet served on crispy noodles in a thai spiced broth	28
Grilled bugs and a dry chermoula spice crusted snapper served on a fennel & lemon risotto with slow cooked cherry tomatoes	34
Red roasted pork belly served on spiced egg noodles with pickled mustard greens	28
Twice cooked duck legs served with chinese spinach and wild mushrooms finished with an oyster sauce	30
Lamb fillet on a mediterranean spiced couscous with a mint yogurt and young roasted beetroots	32
Char-grilled beef with a double cooked saltbush soufflé, native raspberry & lemon aspen relish with spiced baby carrots	35
Chimichurri marinated msa scotch fillet with grilled prawns and a confit of chat potatoes, pancetta & thyme	37
Grilled chicken breast served with a truffled mash, haloumi, asparagus and a caramelized balsamic	30
Gnocchi served with preserved lemon, avocado & confit fennel in cream sauce (v)	22
Available with smoked salmon	25

*\*Please inform service staff of any food allergies prior to ordering\**

### SIDES

Grilled asparagus spears with buckwheat crepes and baked haloumi cheese	7.9
Seasonal vegetables	6.9
Creole spiced fries served with a smoky jalapeno aioli and lemon wedge	6.9
Greek salad	8.5

### TO FINISH

Warm chocolate fondant pudding served with a coconut ice cream	13.9
Mango pudding with caramelized lychee jelly and a mango honey tuile	13.9
Meringue with spiced banana and walnut finished with cinnamon cream and baileys chocolate glaze	13.9
Cheese plate with a cheddar, brie and blue served with lavosh and quince paste	17.9