KARAY

STARTER

CRUDITÉS &CONDIMENTS
Lettuce, carrot, cabbage, cucumber,tomato,celery[CEL], capsicum

Capers,gherkins[MTD], blackolive & green olive, croutons [GLU]

Mayonnaise [MTD, EGG], tomato sauce, lemondressing, balsamic vinegar,cocktail sauce [EGG,MTD]

Basil oil,rosemary oil,thyme oil, chilli oil, citrus oil

SALADS
Fresh oyster and sea urchin with red vinegar and shallot sauce and tabasco[MLS]
Half cooked white tuna with saffron, burn orange sauce and avocado chunks[FSH]
Chicken salad with sweet corn and cocktail sauce[MTD, EGG]
Garlic pickled octopus with lemon and coriander[MLS]
Pasta salad with basil pesto[GLU, MLK, NUT]
Prawn salad with cucumber, olives and capers dressing[CRU,MTD, EGG]
Candied banana and walnut salad with blue cheese and roquette[NUT,MLK]

FRITTERS
Deep fried calodyne bay parrot fish[FSH]
Lemon wedges, chili and onion rings

SOUP
Traditional fish soup with crispy spicy croutons
[GLU, MLK, FSH, MLS, CRU]

MAIN COURSE

PIZZA STATION
Curried seafood pizza
[GLU, MLK, CRU, MLS, FSH]

Margherita pizza [VEG, GLU, MLK]

PASTA
Sauteed pumpkin tortellini with saffron musel sauce and parmesan cheese
[GLU, MLK, EGG, CRU, MLS]

UNDER THE LAMP
Seafood quiche
[GLU, MLK, MLS, CRU, FSH]
Four cheese tartlet[GLU,MLK]

SIDE DISHES

Buttered carrot and beans[MLK]
Zilwa style seafood rice [FSH, CRU, MLS]
Oven baked vegetable gratin[GLU, MLK]
Lamb meat ball with cumin and curry sauce[MLK]
Chicken and green peas stew
Sauteed broccoli with garlic

ON THE GRILL AND CARVING STATION

Grilled calamari filet with vindaye sauce[MLS, MTD]
Grilled beef escalope with mushroom sauce and mashed potato[BEF, MLK]
Roasted porc ribs with sweet spices and sweet and sour sauce[PRK]

SWEET CORNER

Chocolate cake [GLU, MLK, EGG]
Butter Scotch cake [GLU, MLK, EGG, NUT]
Lemon Tart [GLU, MLK, EGG]
Linzer Torte [GLU, MLK, EGG, NUT]
Milk chocolate cake [GLU, MLK, EGG]
Cheesecake [GLU, MLK]
Panacotta [MLK]
Bread Butter pudding [GLU, MLK, EGG]
Mango Pastry [GLU]

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.
Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]