

LUNCH MENU

Copper Chimneys – Daily offering of soup 8

Spring Salad – With tomatoes, cucumbers and house dressing 10

Classic Caesar Salad – Romaine lettuce, grated parmesan cheese served with homemade croutons 12

Add chicken or prawns 6

Prawn Pakoras – Goat cheese filled tiger prawns with tamarind chutney and field greens 12

Calamari – Dusted with a trinity of flours, fried and served with mango chutney and greens 12

Chicken Tikka Satay – Marinated and served with coconut curry sauce on a bed of rice and greens 16

Seafood Salad – Romaine lettuce with halibut, salmon, scallops and prawns seared in a zesty lemon sauce 18

Vegetable Fritters – Delicately spiced chick pea batter fried vegetables accompanied by greens and tamarind chutney 12

Curry Mussels – Fresh mussels sautéed with garlic and curry sauce 16

Chili Lime Tiger Prawns – Roasted tomatoes and mint salsa with rice and vegetables 22

Pepper Steak – With a spicy pepper vindaloo sauce, potatoes and vegetables 28

Tandoori Salmon Caesar Salad – Salmon marinated in garlic ginger and Indian spices 23

Pan Seared Halibut – Seared to perfection with citrus sauce, white Tuscan beans and vegetables 23

Tandoori Chicken – Marinated in ginger, garlic paste and homemade spices served with lentils, rice and naan bread 22

Eggplant and Portabello Mushrooms – Eggplant roasted on open flame peeled and cooked with onion, tomatoes, garlic and ginger 18

Lamb Lollipops – Marinated lamb in garlic, ginger and onions, cooked to perfection in the tandoor and served with spring greens 24

Cauliflower and Potato – Served with saffron rice and dusted with Indian spices 19

Fish and Chips Masala – Home made French fries and fish done in a masala batter 19

Lamb Shanks Rogan Josh – Lamb cooked with onion, garlic, tomatoes and ginger with Indian herbs and spices 24

Crab Cakes – Mango relish, toasted cumin, ginger lime dressing 20

Thai Seafood salad – Romaine lettuce with prawns, scallops and squid with a peanut dressing 20