

# Ivan and Lissie's

## Tea House and Eatery

### *Entrée*

<b>Shiitake mushrooms</b> lightly poached in a Japanese-style dashi broth, with white snow-ear mushrooms, soya beans and goji berries	\$15.00
Grilled juicy king <b>prawns</b> topped with Lissie's homemade chilli jam. Served with lotus root, lotus seeds and taro noodles	\$15.00
Spicy curried <b>lentils</b> with sour cream and roasted almonds, in a paper-thin steamed rice pastry	\$14.00
Crisp herbed <b>eggplant</b> chips	\$14.00
Crispy fried <b>calamari</b> with coriander and mild chilli	\$15.00
Selected fresh green leaf <b>salad</b>	\$13.00

### *Main Course*

#### *Fish of the day:*

i) in ginger, spring onion and soy, served with steamed rice and Asian greens	MARKET PRICE
or	
ii) in an aromatic mild lemongrass curry with steamed rice and Asian greens	
or	
iii) crispy fried, served with Lissie's homemade chilli jam, rice and green leaf salad	

#### *Prawns:*

i) sautéed in a piquant Asian sauce served with Asian vegetables and rice	\$32.00
or	
ii) coated in a citrus crust, grilled with cracked pepper and sea salt, served with vinaigrette salad and steamed rice	

#### *Seafood:*

Spicy seafood <b>Nasi Goreng</b> with king prawns, calamari, fish of the day, snow peas, black wood-ear mushrooms, soya beans and an egg	\$32.00
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## *Vegetarian:*

**Buddhist's pleasure:** Asian vegetables including lotus root, lotus seeds, red dates, figs, ginko nuts, goji berries, soya beans, taro noodles, tofu, snow peas, white snow-ear mushrooms and shiitake mushrooms, lightly simmered in a sake and miso sauce \$30.00

## *Meats:*

Slow-cooked **Shin of Beef** in Asian spices with Asian greens and steamed rice \$30.00

Grilled **Nigerian chicken** thigh fillets seasoned with cardamom, cloves and cinnamon, served in a chilli, onion and tomato sauce, with Asian greens and rice \$30.00

Rogan Josh **Lamb curry** made with North Indian spices (medium) served with Asian greens and steamed rice \$30.00

## *Dessert*

**Banana Instinct:** banana pieces tossed in hot butterscotch sauce served with roasted macadamia nuts, shaved coconut, ice cream, seasonal fruit and berries \$16.00

Homemade **Rhubarb sorbet** with seasonal fruit and berries \$16.00

Homemade **Sticky Date pudding** with rich butterscotch sauce and ice cream \$14.00

Hot fruity **Christmas pudding** soaked in port with spiced custard and ice cream \$14.00

Flourless **Hazelnut Dark Chocolate cake** with dark chocolate sauce and ice cream \$13.00

Flourless **Orange Almond cake** with orange sauce and ice cream \$13.00

## *Drinks:*

Plunger Coffee (Decaf available) \$5.00

Loose Leaf Tea: English breakfast, Earl Grey, Chinese, Japanese, Peppermint, Chamomile

Mineral water / Lemon Squash / Coca Cola

**Corkage** per person \$3.00

Birthday **Cakeage** per person \$6.00

Steamed rice \$3.00 per bowl

Vanilla ice cream \$3.00 per scoop

