

# Ivan and Lissie's

## Tea House and Eatery

### *Entrée*

Japanese style braised <b>shiitake mushrooms</b> served with “snow ear” white fungi, soy beans and ginko nuts	\$14.00
Grilled juicy king <b>prawns</b> with homemade chilli jam	\$14.00
Spicy curried <b>lentils</b> with sour cream and roasted almonds, in a paper-thin steamed rice pastry	\$13.00
Crisp herbed <b>eggplant</b> chips	\$13.00
Herbed button <b>mushrooms</b>	\$13.00
Crispy fried <b>calamari</b> with coriander and mild chilli	\$14.00
Selected fresh green leaf <b>salad</b>	\$8.00

### *Main Course*

#### *Fish of the day:*

i) in ginger, spring onion and soy sauce 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) marinated in citrus juice, grilled with cracked pepper and sea salt served with salad	
or	
iv) crispy fried, served with chilli jam and green leaf salad	

#### *Prawns:*

i) sautéed in a piquant Asian sauce served with Asian vegetables and rice	\$28.00
or	
ii) coated in a citrus crust, grilled with cracked pepper and coarse sea salt served with a vinaigrette salad	

#### *Seafood:*

Spicy seafood <b>Nasi Goreng</b> with king prawns, calamari, fish of the day, snow peas, carrot, black fungi, soy beans and an egg	\$28.00
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## *Vegetarian:*

**Buddhist's pleasure:** Asian vegetables including lotus-roots, lotus seeds, red dates, figs, ginko nuts, goji (wolfberry), soy beans, taro noodles, tofu, bak choy, snow peas, white fungi, and shitake mushrooms lightly simmered in a sake and miso sauce \$28.00

## *Meats:*

Rogan Josh **Lamb curry** made with North Indian spices (medium) served with Asian greens and steamed rice \$28.00

Grilled **Nigerian chicken** thigh fillets seasoned with cardamom, cloves and cinnamon, served in a chilli, onion and tomato sauce \$28.00

## *Dessert*

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

Homemade **Sticky Date pudding** with rich butterscotch sauce and ice cream \$13.00

Walnut and date **Chocolate pudding** with dark chocolate sauce and ice cream \$13.00

Hot fruity **Christmas pudding** soaked in port with spiced custard and ice cream \$13.00

Homemade **Rhubarb sorbet** with seasonal fruit and berries \$13.00

## *Drinks*

Plunger Coffee \$4.00

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

Mineral water

Coke

**Corkage** per person \$2.50

Birthday **Cakeage** per person \$5.00

Rice \$2.00

Ice cream \$2.50