

# HYPNOTIST EVENING MENU

Sat 18th Feb 8pm  
Dinner from 6-8pm

## Entrée – Bruschetta

Toasted Sourdough

Goats Cheese Puree, Beetroot & Cumin Seed  
Relish, Seasons Pesto, Walnut Crumble & Extra  
Virgin Olive Oil

Vegan – Omit Goats Cheese

Or

Toasted Sourdough

FOD Smoked Salmon, Feta Puree, Wild Rocket,  
Lemon & Vinaigrette

## Mains one of -

FOD Buddha Bowl (Vegan)

Buddha bowls, sometimes referred to as glory or  
hippie bowls, are hearty filling dishes made of  
various greens, raw or roasted vege, beans and a  
healthy grain like Quinoa or Brown Rice. Ours  
includes loads of seeds, nuts, healthy fats & a  
sesame tahini dressing

Chargrilled Herb Chicken Thigh w' Energy Salad  
(Brown Rice, Carrot, Beetroot, Spinach, Sprouts,  
Raisins, Seeds, Soft Boiled Egg & Ginger Tamari  
dressing)

Tempura Fish & Chips, Tartare & Salad

Chargrilled Steak, Marinated Steak, Beetroot Relish,  
Polenta Chips, Rocket Salad, Tarragon Aioli

## Dessert

Brownie

Or

Creme Brulee



\$65pp incl  
show ticket

