



HOUSE OF WIZARDS

MAGICAL DINING

BUSINESS LUNCH

2 COURSES \$18, 3 COURSES \$21

Including a glass of wine or a soft drink
and a coffee or tea.

Appetizers

BEEF CARPACCIO JAPANESE STYLE (GF)

Crushed pepper and thin, tender slices of rare beef fillet,
with daikon red radish, apple salad with ponzu dressing.

SMOKED BEETROOT CARPACCIO (V,GF)

Walnuts, whipped feta cheese, rocket salad
with truffle honey mustard dressing.

SOUP OF THE DAY (V)

Served with toasted focaccia.

Mains

ROASTED BEEF TENDERLOIN

Served with truffle mashed potato, baby carrot & burnt leek miso sauce.

SMOKED ROASTED PORK LOIN

Served with coconut rice, crispy noodle, soy ginger & orange sauce.

COCONUT POACHED TILAPIA FISH (GF)

Served with coconut rice, amok foam, and green mango salad.

ROASTED CAULIFLOWER STEAK (V,GF)

Served with mild cheddar sauce & crunchy almond,
pickled shallot & leek.

Dessert

ESPRESSO MOUSSE (GF)

Salted caramel and brownie.

SMOKED CRÈME BRULEE

White chocolate, chantilly cream & pistachio
served with macaroon.