



## Lunch

### Starters, Salads & Light

#### **Island Café Soup Of The Day**

ask your server what's in the chef's pot, served with a roll

#### **Green Mussels**

whole green mussels in a creamy roast garlic & white wine sauce

#### **Poached Egg & Pancetta**

poached eggs & crispy pancetta served on toasted brioche, drizzled with good olive oil

#### **Bresoala & San Daniele Prosciutto**

sweet figs, almonds, chilli & balsamic vinaigrette

### Mains

#### **Goat's Cheese and Fig Tart**

goat's cheese & figs on puff pastry, topped with rocket & drizzled with good olive oil

#### **The Turbine Salad**

tiger prawns dressed with Marie rose dressing served on top of crispy noodles & lettuce

#### **Tagliatelli Puttanesca**

home-made tagliatelli with tomato sauce, capers, chilli, anchovies, & pangrattato

#### **Turbine's Karoo Lamb Burger**

sweet onions, tzatziki & chips

#### **Angus Rump Steak 200g**

charred aubergine, shallots, tomato, chilli & sweet marjoram with roasted rosemary & garlic new potatoes

#### **Fillet Of Fish In A Bag**

with mussels, fennel, chilli, anchovies & Sicilian cracked wheat

### Desserts

#### **Tiramisu**

coffee-flavoured trifle with orange mascarpone & chocolate

#### **Panna Cotta**

wobbly vanilla panna cotta with a compote of seasonal fruits

#### **Baked Cheese Cake**

chocolate & gingersnap crust, Swiss lime meringue