

Prix Fixe Menu

TWO COURSES

Select a starter and main

STARTERS

KALE SALAD

crispy chickpeas, pickled red cabbage, fennel chili crumb,
grana padano, lemon garlic dressing

BUTTERNUT SQUASH RAVIOLI (V)

chef rob feenie's signature butternut squash and
mascarpone ravioli, truffle butter, pine nuts, crispy sage

PRAWN CRUNCH ROLL *half*

crispy prawn, mango, avocado, sesame soy paper,
sriracha mayo, soy glaze

MAINS

RED THAI CURRY (G)

red coconut curry, jasmine rice, bok choy, baby corn,
bamboo shoots, crispy rice, thai basil, cilantro, chilis

with your choice of chicken or tofu

THE FEENIE BURGER

smashed certified angus beef®, sautéed mushrooms, aged cheddar,
smoked bacon, red relish, mayonnaise, ketchup, mustard
served with sea salted fries

CRISPY TOFU BOWL (VF) (G)

100% plant-based. soy chili tofu, jasmine rice, mango,
cucumber, avocado, edamame, ginger, radish

GREEN GODDESS SALAD (G)

salmon, avocado, tomatoes, macedonian feta,
spicy pecans, egg, green goddess dressing

(V) vegetarian (VF) vegan-friendly (G) gluten smart

CACTUS CLUB CAFE