



RADIO CAIRO



SET KITCHEN MENU 1

CHEF'S CHOICE BELOW

for 2 people or more

BELOW MENU IS FOR 4 PEOPLE

Group bookings of 8 people or more; either set menu is required or minimum charge \$57.95 on food applies

AFRO FRIES

Hand broken crispy spice dusted jacket potatoes & allioli

"best things in life are fries"

(GF)(DF)(VGN swap allioli for mango sweet chilli dipping sauce)

.....Small Share.....

KINGSTON'S ROAST EGGPLANT & YOGHURT DIP

Pomegranate drizzle & pappadum shards

(GF)

LIMPOPO CROCODILE WINGS

Tender tangy char-grilled chicken wings with African peach dipping sauce; "have you ever tried to pluck a crocodile?!"

(GF)(DF)

SOUTH AFRICAN LAMB SOSATIES

Succulent lamb fillet marinated in spicy apricot, char-grilled South African style on a skewer-served with green-avacate sauce

(GF)(DF)

CAJUN POPCORN

New Orleans style seasoned shrimp & spicy apricot sauce

(GF)(DF)

.....Larger Share.....

CAJUN 'BLACKENED' BARRAMUNDI FILLETS

Barramundi fillets crusted in the pan with Cajun spices, succotash-slaw & Louisiana hot sauce

(GF)(DF)

300g CUBAN JUJU SIRLOIN SLIPPER STEAKS

Victorian prime grain-fed sirloin slipper steaks BBQ'd with exotic Juju-Cubano spice rub-served with avocado salsa

(GF) (DF)

BUZZARD CURRY

This delicious recipe originated in a remote bush café stylishly called Café de Paris; en route to a jungle safari in an area where one is never quite sure what meat is used chicken or buzzard. That night we weren't eating chicken-tonight you are!

(GF)(DF)

MOZAMBIQUAN TIGER PRAWNS PIRI PIRI

The perfect marriage of tiger prawns & spicy Portuguese flavours, found anywhere on the coast near Lourenco Marques in Mozambique

Served with a squeeze of lemon, smoky roast garlic mayonnaise

(GF)(DF)

TURMERIC & COCONUT RICE & COUSCOUS COMBO

(VGN)(DF)

KERALA RAITA SALAD OF TOMATO, CUCUMBER, ROAST PUMPKIN & MINT YOGHURT with nigella seeds

(GF)(VGN&DF swap yoghurt for tangy mustard seed dressing)

WHOLE TABLE ONLY or NOTHING; NO SWAPPING or CHANGING; PLEASE DON'T ASK!

\$58.95 per person*

VEGETARIAN \$54.95 per person*

8 people or more ORDERING À LA CARTE; a minimum charge of \$58.95 per person for FOOD applies
~10% surcharge Sundays 15% Public Holidays~BYO Sunday & Monday ONLY bottled wine; 8.95pp charge~cageage 4.5pp charge~
~table of 8 or more people 10% service charge added to bill~**SPLIT BILLS "ONLY" IN EQUAL AMOUNTS**~

RADIO CAIRO

SET KITCHEN MENU 2

CHEF'S CHOICE BELOW

for 2 people or more

BELOW MENU IS FOR 4 PEOPLE

Group bookings of 8 people or more; either set menu is required or minimum charge \$57.95 on food applies

AFRO FRIES

Hand broken crispy spice dusted jacket potatoes & allioli

"best things in life are fries"

(GF)(DF)(VGN swap allioli for mango sweet chilli dipping sauce)

.....Small Share.....

KINGSTON'S ROAST EGGPLANT & YOGHURT DIP

Pomegranate drizzle & pappadum shards

(GF)

LIMPOPO CROCODILE WINGS

Tender tangy char-grilled chicken wings with African peach dipping sauce; "have you ever tried to pluck a crocodile?!"

(GF)(DF)

BBQ CHILLI BEEF BETEL LEAF

Toasted peanut, fresh coconut, golden onion & palm sugar

(DF)

CAJUN POPCORN

New Orleans style seasoned shrimp & spicy apricot sauce

(GF)(DF)

.....Larger Share.....

SRI LANKAN DORY FILLET & CLAM 'MOLEE'

John Dory fillet & clams braised in a turmeric root, chilli, fresh curry 'kara pincha' leaves, lime & coconut milk sauce

(GF)(DF)

'JAMAICAN in NEW YORK' BBQd JERK PORK RIBS

This is my Jamaican New Yorker's version of the classic Jamaican jerk made from pimento berries.

Finger lick'n' BBQd pork ribs with New York 'sweet' & Jamaican 'spicy' jerk sauce rub

(GF)(DF)

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Served with a squeeze of lemon, smoky roast garlic mayonnaise

(GF)(DF)

TURMERIC & COCONUT RICE & COUSCOUS COMBO

(VGN)(DF)

KERALA RAITA SALAD OF TOMATO, CUCUMBER, ROAST PUMPKIN & MINT YOGHURT with nigella seeds

(GF)(VGN&DF swap yoghurt for tangy mustard seed dressing)

WHOLE TABLE ONLY or NOTHING; NO SWAPPING or CHANGING; PLEASE DON'T ASK!

\$62.95 per person*

VEGETARIAN \$54.95 per person*

8 people or more ORDERING À LA CARTE; a minimum charge of \$58.95 per person for FOOD applies
~10% surcharge Sundays 15% Public Holidays~BYO Sunday & Monday ONLY bottled wine; 8.95pp charge~cakeage 4.5pp charge~
~table of 8 or more people 10% service charge added to bill~**SPLIT BILLS "ONLY" IN EQUAL AMOUNTS**~