

Inman River Café

Tunisian Night



Tunisian cuisine is a blend of Mediterranean and desert dweller's culinary traditions. Its distinctive spiciness comes from neighbouring Mediterranean countries and the many civilisations who have ruled Tunisia: Phoenician, Roman, Arab, Turkish, French, and the native Berber people.

Tunisian cuisine is the perfect food to enjoy in the colder Autumn Weather. Instead of lots of small and light courses like the summer menus there will be hearty dishes to celebrate the change in seasons!

Soup

Lablabi – creamy free range chicken and chickpea soup

Entrée

Kefta - Spicy flathead fish kefta with preserved lemon aioli

Main

Marqa rharbi - Braised Hay Valley Lamb Shanks with baby onions, mint and harissa
Served with vegetable cous cous

Dessert

Rang Igali - Moist orange and almond cake with spiced citrus syrup and jersey cream