

Valentines menu
\$85 P/H

Spanish Bread

Natural Oysters:

Freshly Shucked Sydney Rock Oysters
topped with pomegranate and Mint dressing

Chilli Prawns

Grilled Whole Prawns on bed of pastry case with smoked eggplant

Safi Octopus

Slow cooked octopus in olive oil, garlic, chilli,
shallots, tomato sugo and soft polenta

Calamari

Moroccan stuffed calamari with shakshouka

Falafel stuffed mushroom

Oven baked filled mushroom with falafel,
tahini and chermoula dressing

Artichokes

Artichokes heart olive oil,
garlic Moroccan herbs, and cherry tomato

Haloumi

Haloumi, rocket, mix berries puree,
english mustard and pine nuts

Lamb Brochettes

Marinated Moroccan Spiced on bed of pita bread

Briouats

marinated chicken orange blossom water ,cinnamon, and saffron threads.

Perfumed Bites

Dessert Platter

Mint tea