



Valentines Menu

\$99 P/H

Entrees

Moroccan Seafood B'stilla:

Oven Baked Crispy Filo Seafood Parcel with Prawn Bisque.

Prawn Mango:

**Chargrilled Garlic Prawns on Summer Mango,
Cucumber and Coriander Salsa.**

Ratatouille Quinoa Salad:

**Avocado, Heirloom Tomato stack topped with Quinoa,
dice Vegetables and Pomegranate dressing.**

Chermoula Scallops:

Seared Scallops over Parsnip puree' and green Chermoula.

Mains

King Fish:

**Grilled Fish Fillet on Leek, Crab Meat Potato smash
and Saffron threads sauce Vierge.**

Moroccan Lamb Mbakher:

**Steamed Marinated Tender Lamb Shoulder served with
Pickled and Roast Vegetables and Smoked Zaalouk.**

Eggplant Roulade

**Chargrilled Eggplant rolled with Goat cheese, Roast Capsicum,
Spinach, Olive tapenade, with home made olives, Rosemary Bread.**

Corn Fed Chicken:

**Roast stuffed Chicken Supreme with Mushroom, Truffle paste on
Roast Pumpkin, Watercress, Garlic, Thyme creamy sauce.**

Desserts

Assorted Dessert Plate:

Fruits Pudding with Vanilla Bean Ice Cream.

Chocolate Basket filled with Minted Chocolate Mousse topped with Pistachio Floss.

Moroccan Honey and Almond Briouates.

Please note, we are BYO Strictly (Wine Champagne and Beers) \$4 P/H corkage