

Moroccan Degustation

FRIDAY 23RD MARCH | 5 COURSES | \$65 PP

WINE MATCHING ONLY \$25 PP

Starters

Persian meatball with dried cherries, coriander & pistachios
Spicy cauliflower & Almond meal falafel
Crispy Sesame Halloumi bite drizzled with warm honey

All served with a roasted garlic, beetroot,
cinnamon & pomegranate dip.

WINE: DRIFTWOOD OCEANIA SPARKLING BRUT

Entree

Moroccan lentil stuffed eggplant roll topped with
a whipped Almond ricotta and crispy chickpeas

WINE: DRIFTWOOD THE COLLECTION CLASSIC WHITE
SEMILLON SAUVIGNON BLANC

Mains

Grilled fish skewer marinated in a Moroccan spiced sun dried
tomato & chipotle sauce served over a bed of feta, pomegranate and
almond couscous with a dollop of minted yogurt for dipping.

WINE: DRIFTWOOD THE COLLECTION CHARDONNAY

Mini Moroccan Spiced Lamb & Pine Nut Open Pie
drizzled with a pomegranate molasses served with a Sweet potato
salad of candied walnuts tossed in a tangy maple dressing.

WINE: DRIFTWOOD THE COLLECTION CABERNET MERLOT

Dessert

An exotic Almond meal Persian Love Cake perfumed with orange,
vanilla and cinnamon. Served with a house made rose petal,
marshmallow and mango pistachio ice cream.

WINE: DRIFTWOOD CANE CUT SEMILLON