

MOROCCAN DEGUSTATION

FRIDAY 3RD MAY 2019 | \$65 PP

STARTERS

Moroccan Spiced panko crumbed prawn served with avocado creme tahini roasted red capsicum

Portobello mushroom stuffed with Moroccan couscous, feta cheese, tomato, spring onion, olive and lemon juice

Red lentil Pate served with coriander flatbread

ENTREE

Moroccan Butternut Squash and Goat cheese soup drizzled with a coconut ginger cream and pistachios

MAINS

Pistachio Dukkah crusted barramundi served with a Moroccan salad of quinoa, blood orange, olives, Almonds and mint

Moroccan spiced lamb kofta meatballs with a minted yogurt stuffed in a pita pocket served with a side of shredded red cabbage, carrot and mint salad

DESSERT

Creamy Coconut and Grapefruit Gelee Pannacotta topped with a crunchy coconut cashew granola and fresh citrus segments.

