

# Portuguese Degustation

FRIDAY 30 NOVEMBER | 5 COURSES \$65PP  
WINE MATCHING ONLY \$25PP

## Starters

**Pastel de Bacalhao**  
Salted cod potato fritters  
with a garlic confit &  
smoked paprika aioli.

**Tosta de escabeche de cogumelos**  
Preserved mushroom and watercress  
on toast topped with fried leeks  
& red pepper coulis.

**Vieiras e morcela na chapa**  
Seared scallops with grilled  
Portuguese black pudding,  
apple preserved and parsley  
oil.

## Entree

**Almofada de queijo de cabra**  
Goats cheese strudel with a summer  
leaf salad of pears grapes and walnuts  
and lemon vinaigrette.

## Mains

**Gaspacho "Alentejano"**  
Portuguese tomato cold soup with an  
octopus salad, asparagus, quail egg  
and coriander emulsion.

**Chanfana de borrego**  
Red wine lamb roast  
served with cumin baby  
carrots and mint yogurt

## Dessert

**Bolo de azeite e mel** - Honey, olive oil  
cake, honeycomb and candied lemon

**Tarte de amendoa** - Almond tart, port  
poached plum and cinnamon cream

**Salame de chocolate** - Chocolate chorizo,  
mint white chocolate sauce, cacao soil