

your menu

CHEF

Adel Abdel Samie

Taste of Australia

Canapes:

Burrata, tapenade olives, heirlooms tomato, basil pesto dressing V
VG = Bruschetta

Mushroom arancini, truffle Aioli V
VG = Stuffed mushrooms

Entrees:

Pumpkin risotto, leek, asparagus GF, VG

Lamb cutlets, Sicilian tapenade sauce, mint gremolata GF
VG = Eggplant

Mains:

Honey roasted Dutch carrots, yogurt dressing V, GF
VG = Tahini dressing

Moroccan chicken, Beurre Blanc sauce, Brussel sprouts
VG = Potato

Dessert:

Sicilian cannoli, smooth ricotta, pistachio
VG = pistachio crema

Cocktails:

Margarita, Tequila, Jalapeno, salt

Espresso Martini



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free