

# Set Menu Options

## Two - Course Set Menu

**\$35.00 for shared mezze & one main course  
followed by Moroccan mint tea**

### Mezze:

**Chef's selection of his favorite mezze items**  
(approximately four items per person)

### Main:

50/50 drop of the following dishes:

- ☞ **Lamb Tagine** with almond pilaf
- ☞ **Tahini & yoghurt roasted chicken Maryland** with cucumber, spinach & parsley salad

\*Vegetarian options available on request.

## Moroccan Vegetarian Banquet: \$35.0 per head

Green olives with preserved lemon, cumin spiced falafels, honey roasted pumpkin with smoked pepitas, Hummus, smoky lentils, Berber pumpkin filo pastry triangles

Grilled veg couscous royale with labne and harissa  
Fattoush salad

***Moroccan Vegetarian Banquet including dessert 40.0***

## Moroccan Banquet \$40.0 per person

Green olives with preserved lemon, cumin spiced falafels, hummus, Grilled calamari with cumin cayenne & lemon, rabbit brik with harissa

Lamb and date tagine  
Fattoush salad

***Moroccan Banquet including dessert 45.0***

## Moroccan Feast \$50.0 per person

Green olives with preserved lemon, cumin spiced falafels, hummus,  
Sugar cured salmon with chermoula & mint, sumac prawns with saffron aioli

Lamb and date tagine OR tahini and yoghurt roasted chicken  
Fattoush salad, kosherie salad, cucumber salad

***Moroccan Feast including dessert 55.0***

