

JUNE (SEASONAL SPECIALS)

APPETIZERS

Stuffed Mushrooms

Grilled mushrooms, stuffed with Danish fetta, sundried tomato, olive pesto

Victorian Mussels

Stuffed mussels with kadayif & goats cheese

MAIN COURSES

Anatolian Lamb

Slow cooked lamb(18 Hours) drizzled with fig jus, roasted vegetables & pearl cous cous

Seafood Claypot

Atlantic salmon, king prawns, clams, mussels & scallops slow cooked with salca and nested on pilaf rice

Yellow Fin Tuna

Medium Rare yellow fin tuna wrapped in vine leaves, nested on potato parmesan discs broccoli, then drizzled with creamy Raki Sauce

DESSERT

Poached Pear

Pear Carpaccio with shiraz and cherry reduction topped with vanilla bean ice cream

Chocolate Fudge

Thick dark chocolate fudge, mixed with roasted chestnuts and walnuts, nested with fresh pomegranate

