

\$45 SET MENU

tapas/mezze platter

mixed dips: tzatziki, hummus, taramossiaata w/pita bread

chorizo and haloumi skewer: crispy traditional chorizo with haloumi, drizzled with balsamic reduction

salt n pepper calamari: sweet and tender calamari served with mixed leaves, roma tomatoes and garlic lemon aioli.

mains

chicken melitzana (free range) – cooked in a tomato, honey and cinnamon sauce served w/eggplant, haloumi cheese & roasted potatoes

lamb shoulder: slow cooked for seven hours, served on a bed of roasted mediterranean vegetables

Paella: w/prawns, mussels, calamari, scallops, peppers, chicken, chorizo in a tomato saffron sauce

desserts

dessert platters: a selection of superb homemade desserts.
served with ice cream or cream

tiramisu with espresso cream and coffee bean

sticky date pudding with whipped cream and butterscotch sauce

apple crumble with pear and rhubarb

poached cinnamon infused pear with a red wine syrup