

Valentine's Day 2019

Graham Beck Brut or Rosé MCC 750ml

Amuse Bouche



Bread & Dips Course

**selection of dips with bread rolls, and
fried brinjals** crisp deep-fried slices of aubergine with skordalia dip



Appetizer Course

- Choice of one of the following -

greek dakos salad tomatoes, capers, red onion, cretan rusks,
kalamata olives, oregano, red wine vinegar, extra virgin olive oil

beef carpaccio rocket, crisp fennel, marinated mushrooms,
extra virgin olive oil, mustard vinaigrette, Grana Padano

new zealand mussels garlic, smoked paprika,
chilli & cream, country-style bread



Palate Cleanser Sorbet Shot



Main Course

- Choice of one of the following -

kingklip lemon, dill, white wine & caper sauce,
black rice, garlic green beans

lamb kleftiko vine leaves, feta, rosemary mushrooms,
creamed spinach, greek lemon potatoes

flat-grilled chicken lemon & herb or peri-peri, deboned,
organic, rocket & cherry tomato salad, greek lemon potatoes

ribeye riganato creamy mushroom, lemon & oreganum sauce,
parmesan garlic green beans, greek lemon potatoes



Dessert Course

- Platter of the following -

galaktoboureko greek milk tart, custard, phyllo pastry, honey syrup, and

chocolate mousse dark chocolate, white chocolate, berry coulis, and

baklava roasted nuts, phyllo pastry, honey syrup



Petit fours

handmade jack rabbit chocolates with surprise boozy centre

