



STARTER SHARING

Smoked Salmon Roll x 2

Cream cheese, avocado, cucumber, and sesame seed.

Fresh shucked on premise, Sydney Rock Oysters x 4

With lime, ginger, and a touch of coriander dressing.

ENTREE SHARING

Andalucía Grilled Tiger Prawn

2 butterflied Grilled prawns with fresh herbs, garlic, and baba ghanoush served in a house-made tart.

Seared Sashimi-Grade Tuna Loin

Coated with sesame seeds, served with wasabi and a mild Moroccan spice sauce.

Moroccan-Spiced Grilled Lamb Backstraps

4 pieces of lamb backstrap marinated with Moroccan spices, served with mixed elk on a couscous base.

MAINS SHARING

Marrakech Confit Duck Maryland

Slow-cooked duck Maryland served with sweet corn purée and aromatic spices, infused with burnt orange sauce and segments.

Half Lobster with Garlic Butter Sauce

Accompanied by roasted baby potatoes and a Moroccan salad.

DESSERT

House Surprise Moroccan Dessert Platter

VEGETARIAN OPTION

House dips.

Casablanca Marinated Mushrooms

Sautéed with garlic, herbs, and white wine.

Catalano Artichoke Heart Special

Prepared with confit garlic, olive oil, fresh herbs, cherry tomatoes, and aged butter-white wine sauce.

The "Moroccan Lentil and Potato Cake Balls"

a delightful vegetarian dish a blend of lentils and mashed potatoes seasoned with Moroccan spices, shaped into bite-sized balls, fried for a crispy exterior.

\$150 p.p

**A TRAVEL JOURNEY BETWEEN
MOROCCO AND SPAIN**

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