

# M E C C A

## Chancery

\$60pp set menu for all 3 courses

\$52pp for 2 courses

**starters** served at the bar and at your table pre dinner

**mixed meze plate** with olives and feta, chicken and lemon skewers, garlic prawns, fresh hummus and crostini

**tasting plate** a selection of appetizers to delight the palate including white pesto, prosciutto, feta stuffed pepperdews, Greek olives, marinated eggplant and sigara boregi with bread

### **mains**

**baked chicken** breast of chicken filled with pinenuts, spinach and mozzarella on kumara mash with a mustard cream sauce

### **scotch fillet**

char-grilled to your liking and served with parmesan mash, roasted pumpkin, sautéed greens, green peppercorn sauce and shiraz glaze

**pan fried snapper** on a lemon mash, fresh rocket leaves, and hollandaise sauce topped with a red capsicum salsa

**roasted pumpkin salad with chickpeas and feta** wedges of roasted buttercup pumpkin with green beans, vine tomatoes, spinach, toasted almonds and dates with an olive oil and balsamic dressing

### **dessert**

**rhubarb and strawberry mascarpone cheesecake** made with luscious Italian double cream cheese, served with strawberry coulis

**dark chocolate pots** decadence itself, rich, velvety chocolate cream served with biscotti

*coffee and tea to finish*