

M e c c a V i a d u c t

Dinner Set Menu

\$44 per person for two course
\$56 per person for three course

Entree

Meze Platter selection of appetizers to delight the palate with marinated eggplant puree, mixed olives, thick yoghurt with feta, rocket pesto, sigara boregi, hummus and marinated mushrooms, served with warm Turkish bread

Main

Choice of:

Baked Chicken breast filled with pinenuts, spinach and mozzarella on kumara mash with a creamy pernod sauce

Lamb Shank slow simmered with tomato, rosemary and thyme served on garlic mash with caramelized onion

Char-grilled scotch fillet, parmesan mash, seasonal vegetables, roasted vine tomatoes, bearnaise sauce and Shiraz glaze

Pork Fillet wrapped with pancetta and oven roasted, served on kumara mash with wilted spinach, pomegranate roasted grapes and jus

Oven baked eggplant filled with spicy lamb and mushrooms served with minted yoghurt and salad

Spanakopita, creamy spinach mushrooms and feta wrapped in filo parcel with rocket salad and plum chutney

Snapper fillets, lemon mash, rocket, lime hollandaise & red pepper & fennel salsa

Crisp Skin Salmon Fillet on new season herb potatoes and roasted vegetables, rocket, tomato chermoula dressing and avocado oil

Warm chicken salad w balsamic marinated chicken strips, field mushroom, crispy bacon, brie cheese, baby cos lettuce and mustard, mayonnaise

Dessert

Choice of:

Tiramisu, espresso, chocolate and kahlua layered in a rich smooth cheesecake

Rich chocolate mud cake w a light mousse topping w a hazelnut fudge sauce & vanilla bean ice-cream

Pistachio ice cream smothered in chocolate sauce and pistachio crumb

Coffee / Tea

%15 surcharge applies on public holidays