

## JUNE (SEASONAL SPECIALS)

### *APPETIZERS*

#### **Stuffed Mushrooms**

Grilled mushrooms, stuffed with Danish fetta, sundried tomato, olive pesto

#### **Victorian Mussels**

Stuffed mussels with kadayif & goats cheese

### *MAIN COURSES*

#### **Anatolian Lamb**

Slow cooked lamb(18 Hours) drizzled with fig jus, roasted vegetables & pearl cous cous

#### **Seafood Claypot**

Atlantic salmon, king prawns, clams, mussels & scallops slow cooked with salca and nested on pilaf rice

#### **Yellow Fin Tuna**

Medium Rare yellow fin tuna wrapped in vine leaves, nested on potato parmesan discs broccoli, then drizzled with creamy Raki Sauce

### *DESSERT*

#### **Poached Pear**

Pear Carpaccio with shiraz and cherry reduction topped with vanilla bean ice cream

#### **Chocolate Fudge**

Thick dark chocolate fudge, mixed with roasted chestnuts and walnuts, nested with fresh pomegranate

