

## STARTERS

Cream of parsnip and ginger soup topped with caramelised red onions and Bleu cheese.

Classic prawn cocktail & avocado served with homemade mary rose sauce and balsamic pears.

Haloumi sticks topped with sesame and honey, dip fried then baked, served with pomegranate and crispy greens.

Moroccan lamb meat balls served with homemade hummus, pitta bread and crispy salad.

## AUSTRALIAN BLACK ANGUS CUTS

Cooked to your preference

Rib eye 300 gms Fillet 260-280 gms Sirloin 280-300 gms Veal steak 250 gms (extra 4€)

SAUCES: Pepper, Diane, Danish blue cheese, Garlic, Tomato/Garlic

## ALTERNATIVES

Fresh sea bass fillets with olive oil and lemon dressing. Frenched lamb rack with brandy and comandaria reduction.

## DESSERTS

Lemon tart & vanilla ice cream.

Mint and chocolate chip ice cream.

American pancakes with blueberries, cream and vanilla ice cream.

PRICE 35€