

# Loves Delight



## Starters

### Hummus

Chickpea & tahini

### Baba Ganouje

Chargrilled eggplant & tahini

### Marinated Olives

Green & kalamata, garlic, mixed herbs, lemon

### Tabouli

Parsley, cracked wheat, lemon vinaigrette

## Entrees

### Caramelised Haloumi

Grilled baby cos, honey, pomegranate reduction

### Sambousek

Minced lamb, pine nuts & onion, wrapped in pastry

## Mains

### Traditional Chicken Skewers

Chicken breast, seasonal vegetables, toum

### 11 Hour Slow Cooked 500gm Lamb Shoulder

Red currants, roasted cherry truss tomatoes, rosemary jus

### Roasted Chat Potatoes

Coriander pistou

## Dessert

Chef's selection

5PM-745PM \$89 PP

8PM-LATE \$119 PP

# Loves Feast



## Starters

### Hummus

Chickpea & tahini

### Baba Ganouje

Chargrilled eggplant & tahini

### Marinated Olives

Green & kalamata, garlic, mixed herbs, lemon

## Entrees

### Fatoush

Iceberg, nashi pears, mint, sumac vinaigrette,  
pomegranate, crispy flat bread

## Mains

### Seafood Platter For 2

Natural oysters, grilled prawns U8,  
moreton bay bugs, salt & pepper  
calamari, battered snapper fillets, shoestring fries

## Dessert

Chef's selection

5PM-745PM \$109 PP

8PM-LATE \$139 PP