

# maestro & co

# FOOD

1\*Set Menu Selections \$70pp (including dessert)  
2\*Set Menu Selections \$65 pp (excluding dessert)  
(minimum 6 people)

## \*Dips & Bread/ Tapas

**Zaatar bread** | ( *vegan & gf available on request*)

**Maestro trio of dips** | *v vegan (gf on request)*

**Harissa prawns** | shark Bay (WA) prawns cooked in fresh herbs, garlic | *gf*

**Beetroot falafel** | labneh, coriander, cumun chilli | *gf v (vegan available)*

**Haloumi** | honey mustard, pine nuts, berry sauce vinaigrette | *v gf*

**Moroccan meat balls** | marinated beef mince with paprika cumin garlic, in tomato chermoula sauce | *gf*

## \*Mains

**Chicken Tagine** | cooked in preserved lemon saffron tread & olives | | *gf*

**Sweet lamb tagine shoulder** | slowly simmered in honey, ginger & aromatic spices, pomegranate molasses, garnished with prunes & caramelized onions | *gf*

**Cous cous or saffron rice** | *vegan*

**Maestro chefs special dessert**

3\*Set Menu Tapas Selections \$55pp (minimum 6 people)

## \*Dips/Tapas

**Maestro trio of dips** | *v vegan (gf available)*

**Harissa prawns** | shark Bay (WA) prawns cooked in fresh herbs, garlic | *gf*

**Beetroot falafel** / labneh, coriander, chilli | *v gf (vegan on request)*

**Sauted zaatar button mushrooms** | with fresh herbs and garlic | *v gf*

**Cauliflower salad** | served warm with caramelised onions, tahini, pine nuts | *vegan gf*

**Grilled haloumi** | pine nuts, berry sauce vinaigrette | *v gf*

**Moroccan meat balls** | marinated beef mince with paprika cumin garlic, cooked in tomato chermoula sauce | *gf*

**\*We can accommodate dietary requirements, please inform floor staff.**

10% surcharge on Sunday & public holiday

