

- 1*Set Menu Selections \$85 pp (including dessert)**
- 2*Set Menu Selections \$80 pp (excluding dessert)**
(minimum 4 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 \$65pp (minimum 4 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**)

Sauteed 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

