

## Moroccan Mimouna Feast

### Lechem | Bread

House made Frena bread

### Salatim | Salads

Grandma Rosa's pickles *seasonal vegetables*

Eggplant & capsicum piquant *Yarra Valley goat's cheese*

Baby carrots *fresh turmeric, coriander*

Tomato & chilli matbucha *lebanese cucumber*

*Vino Volta 'Different Skins' Gewurtztraminer Fronti, 2020, Swan Valley, WA*

### Marak | Soup

Harira Soup *chicken & lemon pasta, lentil*

*Disznoko Dry Furmint, 2017, Tokaji, Hungry*

### Dagim | Seafood

Slow cooked Moroccan snapper *spiced capsicum sauce, coriander*

Spiced chickpeas & silverbeet *schultz yoghurt*

*Chateau Musar Rose, 2018, Bekka Valley, Lebanon*

### Besarim | Meat

Lamb neck tagine *pumpkin & dried apricot*

Baby cos lettuce *pickled garlic, date dressing*

*Alian Graillet Syrocco Syrah, 2018, Zenata, Morocco*

### Kinoach | Dessert

Chebakia *sesame ice cream*

Mufletta *orange & honey butter*

Date & Pistachio cigar *cinnamon sugar*

Moroccan Mint Tea

*Yarden Heights Wine Gewurtztraminer, 2017, Galilee, Israel*