

# M I I K A I N I (O)

*Eat. Love. Laugh. Enjoy'*

## 3 COURSE SET MENU

### ▪ ENTREE

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- Mikano Crab Lasange, Lemon Butter Sauce and Watercress Shoots
- Slow cooked Duck Ravioli with Guacamole & Romesco Sauce
- King Garlic Prawns, Tomato, Parsley, Crouton & Confit Shallots
- Deep Fried Goat Cheese on Pepper Artichoke, Green Beans, Olive Salad

### ▪ MAINS

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- Roasted Lamb Rump in Green Chermoula w Parsley Couscous Salad and Pomegranate Dressing.
- Chargrilled Sirloin, Potato Rosti, Café de Paris Butter and Madeira Sauce.
- Kiwi Snapper Wrapped in Prosciutto w Garlic Mash Potato & Parsley Cream Sauce.
- Roasted Chicken Breast in Red wine w Semolina Gnocchi and Mushroom Sauce

### ▪ DESSERTS

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- Apple Crumble w Vanilla Ice Cream.
- Fresh Blueberries jelly, Whipped Cream, Broken Meringues and Vanilla ice cream.
- Passion Fruit Semifreddo w Kiwi Fruit.
- Crème Brulèè w Biscotti.