

Valentine's Menu

Mezze To Share

Lobster Slider, Preserved Lemon Tatar, Butter Lettuce
Grilled Asparagus, Romesco Sauce, Chorizo, Corn Salsa *
Orange Miso Glazed Chicken Roulade, White Bean Puree, Za'atar *

Mains

Wood Fired Lamb Shoulder, Lamb Jus, Crispy Lemon Herb Potatoes, Barberries, Radish
Watercress Salad, Lemon Shallot Dressing *

OR

Crispy Skinned Barramundi, Persian Love Rice, Spiced Nut Puffed Rice Crunch,
Citrus Herb Salad, Verjuice Butter *

OR

Pumpkin Saffron Risotto, Grilled Zucchini, Sumac Roasted Pumpkin, Buttermilk Ricotta,
Almond Crumb, Tangy Herb Sauce V
(can be made GF upon Request)

Desserts

Tarte au Citron

Citron Tart, Goat Labneh, Orange Blossom Meringue, Pistachio Rose Crush

OR

Chocolate Mousse Entreme

Spiced Chocolate Mousse, Coconut Hazelnut Dacquoise, Raspberry Rose Gel,
Raspberry Sorbet *

OR

Trio House Made Ice Cream/Sorbet

Topped with a Turkish Delight Stuffed Doughnut, Persian Fairy Floss
(GF without fairy floss and doughnut)

Mint Tea To Finish

* Gluten Free

V - Vegetarian

Cost \$85 per person food only

With Sommelier wine matching \$130 per person

Deposit required on Booking

Please advise of any dietary requirements Anaphylaxis – Allergic reaction to nuts or other allergies. Some dishes contain ground nuts used for thickening traditional sauces. It is essential that you ask your wait person to check with the chef. Meeka cannot guarantee that cross contamination of nut or other products will not occur.