



August 2020 Two Course Menu

Main Meal

* All meals served with bread and butter

Choice of:

Chicken Tagine

Chermoula roasted free range chicken, cous cous, preserve lemon, almonds, coriander

Beef Cheek

Gently braised beef cheek, roasted shallot, baby carrots and baked polenta

Spiced Pumpkin (vegan)

Slow roasted pumpkin, harissa, tahini, spiced pepitas, and cashews

Dessert

Included in your meal will be:

Chocolate Crèmeux

Silky chocolate cream, chantilly and hazelnut crumble.

Wine Options

Choice of:

Chardonnay

Shiraz

Sparkling

Menu exclusively designed by

CURTIS STONE
EVENTS



GET IN TOUCH WITH *Lily*
hello@lilianasanelli.com.au

 /lilianasanelli  @lilianasanelli  /lilianasanelli

#cravingconnection — #thepperfectconnector