

Fez Menu

To Share



Simos Platter

A Selection of king prawns, calamari, marinated mussels, Briouats, Dolmades, eggplant, artichoke, sundried tomatoes, feta cheese, olive oil, Dukkah & assorted house made dips served with Moroccan flat bread.

Complimentary Palette Cleanser

Mains



Traditional Lamb Tagine

Slow cooked in special spices served with roasted artichoke, Moroccan chutney & crispy almonds

or

Ambassador Chicken

Crispy skin roasted baby chicken served with jeweled cous cous & saffron butter

or

Seafood Tagine

Marrakech Style Fish Tagine topped with scallops, tomato & saffron broth, sweet carrots and olives

or

*Smoked Barley Risotto*Vegetarian*

Pumpkin, mushrooms & artichoke risotto in an aubergine sandwich with slow roasted tomatoes & hazelnut pesto. Freshly shaved parmesan

Dessert



*Almond & Chocolate Torte, Fig & Mandarin compote
with crème fraiche*Gluten free*

or

Hazelnut and Pistachio Baklava

Orange & mint salad, cinnamon ice cream

or

Chocolate stuffed Figs

Served with rose petal ice cream & candied peel

& Complimentary Mint Tea with Turkish Delight

\$65.00 per person

Priority Privilege and Entertainment Cards are not applicable with this menu.