

# Cake & Whisky

presents  
its first themed dinner

## Moroccan Nights

Moroccan cuisine has taken its influences from neighbouring countries and cultures over hundreds of years, and we have created a Moroccan style menu that reflects some of those key flavours and ingredients. Enjoy.

### STARTERS

#### Dukkah

Dukkah is a blend of crushed nuts and spices, served with crusty bread and olive oil. The bread is dipped first in the oil and then into the dukkah. \$6.50

#### Double Dip

A serving each of garlicky hummus and baba ganoush (eggplant dip) with pita bread for dipping. \$6.50

### MAINS

#### Moroccan Chicken

A spicy, full flavoured chicken dish served with rice or cous cous, garnished with coriander and parsley. \$17.50

#### Lamb Tagine

This tomato based tagine marries lamb with chick peas and green olives. Served with rice or cous cous, garnished with mint leaves. \$17.50

#### Cous Cous with Seven Vegetables

A twist on a traditional recipe, this hearty vegetable dish is served on a bed of cous cous with a blue cheese kick. \$15.00

#### Sweet Potato, Carrot and Chick Pea Soup

Warming, with a hint of lemon, this soup is served with crusty bread. \$8.00

### DESSERTS

#### Cheesecake

Baked cheesecake atop a pistachio biscuit base, drizzled with rose petal syrup. \$8.00

#### Orange and almond cake

This moist cake contains whole cooked oranges for a burst of citrus flavour. \$8.00

*Tea, coffee and a selection of soft drinks available. BYO*



*Please be aware there is no children's menu available at the Moroccan Night.*