

Moorish Blue Menu

Entree

<i>Chargrill Squid – w' chorizo sausages, Tunisian noodles and crispy greens</i>	23
<i>Chargrill Pepper Tuna - w' baby tomato, feta, cucumber & mint dressing</i>	24
<i>Moorish Roasted Cauliflower – w' turmeric puree, roasted almonds & feta V GF</i>	22
<i>Beef Kofta – w' baby cos lettuce, green pea puree and sumac fetta</i>	23
<i>Garlic Prawns - w' buckwheat and fennel croquettes, seeded mustard yoghurt</i>	25
<i>Moroccan Eggplant - w' poached fig and pomegranate salad GF</i>	21
<i>Halloumi Salad - w' minted fennel, green beans, honey and thyme dressing V</i>	22
<i>Moorish Dips - a selection of beetroot carrot humus served w' toasted pita bread</i>	21
<i>Tunisian Falafel - w' humus , broad beans & pita bread</i>	21

Main

<i>Tunisian Barramundi –w' broccoli puree, green beans and crispy kale</i>	37
<i>Vegetarian Pearl Couscous –w' broccoli, okra & tahini yogurt V</i>	32
<i>Grilled Salmon – w' moorish couscous salad, Tunisian black barley & chermoula spice</i>	37
<i>Moorish Braised Lamb Tagine - w' slow cooked lamb, green olives, Tunisian rice GF</i>	37
<i>Tunisian Chicken Tagine – w' potatoes, green olives, Tunisian rice GF</i>	35
<i>Moroccan Vegetarian Tagine – w' chickpeas, braised eggplant, Tunisian rice V GF</i>	32
<i>Couscous Royale- w' braised Lamb, Chargrilled chicken, Tunisian Kofta</i>	37
<i>Lamb Fillets- w' Tunisian couscous salad, harissa tahini, poached figs</i>	37
<i>Chargrilled Angus Beef Sirloin w' harissa dauphinoise potato & chargrilled broccoli</i>	38



Sides

<i>Broccoli & Roasted Almonds</i>	12	V GF
<i>Wok- fried green beans, harissa, mint</i>	12	V GF
<i>Rocket salad & Moorish feta</i>	12	V GF

Desserts

<i>Tunisian Orange Almond Cake</i>	15
<i>Rosewater Panna Cotta, Persian fairy floss</i>	14
<i>Turkish Coffee Tiramisu</i>	15
<i>Mediterranean Baklava</i>	13

