



Sonara Restaurant

Starters

Gazpacho with papad toast *V Veg G*

Cold tomato & cucumber soup topped with Indian sourdough crackers

Tropical coconut ceviche *F*

Local fish filet marinated in coconut milk and fresh herbs with vegetable escabeche

Pink hummus *S N*

Colourful and flavourful dip made with tahini, chickpeas, olive oil, beetroot and lemon juice

Baba ghanoush *V Veg D*

Bell pepper & smoked aubergine dip with sumac crusted crouton

Chicken caesar salad *D F G E*

Grilled chicken tenderloin salad with baby sucrine lettuce topped with parmesan, capers, charcoal brioche croutons and anchovy yogurt dressing

Bell pepper & feta salad *D N Veg*

Bell peppers with Taiglaches olives, pickled onion, oregano, feta cheese, balsamic glaze and pine seeds

Main Course

Herb crusted lamb rack *G*

Roast rack of lamb with rosemary, thyme & mustard crust served with jus

Bayaldi prawns papillote *SF*

Fire grilled prawns infused with lemon, black olives, red onion, coriander & tomato

Black angus beef tagliata

Firewood grilled black angus oyster blade with demi-glazed sauce and chimichurri

Sides

Grilled vegetables *V Veg*

Perfectly grilled zucchini, eggplant, pepper and cauliflower seasoned with tangy chimichurri sauce

Vegetable primavera risotto *D Veg S*

Creamy rice dish made with edamame, peas, asparagus, parmesan cheese and pesto

Potato and gherkins salad *V Veg*

Tangy potato salad made with chopped pickles, red onion, fresh dill & creamy dijon mustard dressing

Desserts

Hazelnut dacquoise *D N G E*

Chocolate crèmeux with mascarpone chantilly & raspberries sorbet

Assorted mignardises *D N G E*

Served with seasonal fresh fruits

V - Vegan *Veg* - Vegetarian *G* - Gluten *D* - Dairy *N* - Nuts
S - Sesame Seeds *F* - Fish *SF* - Shellfish *E* - Egg