

# Valentines Day at Feriza's

## FOR THE TABLE

### **Sigara Borek**

Cheese and potato filled filo cigars with tzatziki (v)

### **Hummus & Falafel**

Pumpkin seeds and parsley (v)

### **Aftalos Meatballs**

With celeriac dip and manchego



## ENTREE

### **Watermelon Salad**

Feta and chilli parfait, walnut salsa, rocket and balsamic vinaigrette

### **King Prawns**

With orange fava, walnuts and harissa spice

### **Lahmajun Dumplings**

Tomato sauce, burnt carrots, raisins, pine nuts, harissa parfait, feta and sage



## MAIN

### **Beef Cheek Wellington**

Pumpkin puree, cipollini, pea salsa, dates, horseradish mascarpone, oregano and pan jus

### **Chicken Paris**

Chicken breast stuffed with ricotta, spinach and almonds, served with buttered tomato sauce, burnt carrots, sultanas and pine nuts

### **Pan fried Hapuka**

Brocollini, capsicum coulis, tangy cous cous, walnut and dill butter



## DESSERT

### **Ottoman Mousse**

Coffee mousse served with fig mascarpone

### **Loukumades**

Deep fried doughnut balls soaked honey syrup, served with chocolate sauce, walnuts and pistachio ice cream



# Cocktails

## **Istanbul #1**

Vodka and Raki meet mint and lime to deliver a fresh take on an Ottoman classic 18.0

## **Feriza's Espresso Martini**

Finlandia Vodka, White Crème de Cacao melted together with Feriza's own signature blend espresso coffee 18.0

## **Ottoman Margarita**

A Turkish twist on a classic.

Chilli infused Chilli El Jimador Tequila, ginger liqueur and lime 18.0

## **Bombay Runner**

Bombay Sapphire gin, the sweetness of strawberry and mango balanced with micro basil and a hint of tabasco 18.0

## **Feriza's Eldersour**

The botanicals of Tanqueray gin blended with elderflower and the delicate flavours of jasmine, lemongrass and bergamot 18.0

# Champagne & Sparkling

## SPARKLING

Mionetto Prosecco, Italy	12	52
Cloudy Bay Pelorus NV, Marlborough	16	79

## CHAMPAGNE

Veuve Clicquot, Champagne	25	130
Moët & Chandon, Champagne		140
Piper-Heidsieck, Champagne		150

