

CARMINES RESTAURANT

ENTREE

Tasting platter

Smoked salmon & dill pancakes

Mini smoked salmon Wellingtons with dill aioli

Vol-au-vents—blue cheese & chives

Vol-au-vents—chicken & asparagus

MAIN COURSE

Pollo Pistachio

Chicken breast fillet pan-fried, sautéed with bacon, pistachio nuts, garlic, white wine, cream & spring onions served with scallop potato.

Salt & pepper squid

Fresh SA squid coated with salt & pepper then deep fried & served on a bed of mixed lettuce with roasted capsicum strips, semi sun dried tomato strips & finished with a balsamic vinegar dressing.

DESSERT

Tira misu

Or

Continental cakes

Tea or coffee

Platters of cheese & greens