

OLÉ

MOTHER'S DAY

LUNCH & DINNER



TWO COURSE CHOICE MENU

MAINS (CHOICE OF)

PAN ROASTED CHICKEN BREAST, HEIRLOOM CARROTS,
MORCILLA & OAT CRUMBLE, MOJO ROJO (GFO, DFO)

ROASTED BARRAMUNDI, KING OYSTER MUSHROOM,
SAFFRON BONE SAUCE, SEAWEED (GF, DF)

GRILLED LAMB RACK, CONFIT EGGPLANT,
RAS EL HANOUT, CHIVE OIL, ROSEMARY JUS (GF, DF)

COCA DE RECAPTE; GOAT CHEESE &
CAMELISED ONION FLAT BREAD, HUMMUS,
MARINATED PEPPERS (V, DFO)

POSTRES (CHOICE OF)

CHURROS: CINNAMON SUGAR, DULCE DE LECHE (V)

TARTA DE QUESO QUEMADA: THE FAMOUS BASQUE
VANILLA CHEESECAKE W/ CREME FRAICHE
& MIXED BERRY COMPOTE (V, GF)

LA MADRE VERDE: WHITE CHOCOLATE MOUSSE,
TANGY PINE-LIME + BASIL CENTRE, GREEN GLAZE,
PINK MICRO SPONGE & BASIL GEL W/ TOASTED ALMOND
& COCONUT CRUMB (V, GF)

