

Lemon Cafe Dinner Menu

Soup

Soup of the day \$7.00
Always a delightful surprise.

Salads

Grilled Chicken Salad \$13.00
Tender grilled chicken served with a tasty couscous-tabouli salad.

Greek salad \$11.00
Layered roasted vegetables with a side of onion confit

Three Bean Salad \$10.00
Three bean salad with red peppers, feta cheese and artichoke dressing.

Green Salad \$7.00
Mixed local greens salad with house balsamic dressing.

Cucumber Salad \$9.00
Cucumber salad with tomato, olives, pickled radish and fresh mint.

Tapas

Hummus \$9.00
Served with delicious pita bread.

Baba Ganoush \$9.00
Served with delicious pita bread.

Cucumber Mint Yoghurt \$7.00
Served with delicious pita bread.

Grilled Kabobs \$9.00
Tasty and tender chicken or beef kafta.

Chickpea Fritters \$10.00
Chickpea, date and sweet corn fritters w/cucumber mint sauce.

Grilled Calamari \$14.00
Grilled Calamari stuffed with harrissa spiced beef, olives and basmati rice.

Roasted Eggplant \$9.00
Roasted eggplant with onion confit and cherry tomato.

Stuffed pepper \$12.00
Stuffed pepper w/ seasoned rice, pine nuts and goat cheese on cucumber yoghurt.

Antipasto \$15.00
Hummus, baba ganoush, olives and feta, cucumber yoghurt.

Hot Antipasto \$20.00

Greek salad, fish cake, kafta kabob, grilled peppers.
Roasted Potato Wedges \$6.00
Roasted potato wedges served with harrissa aioli.

Main Dishes

Lamb Burger \$17.00
Lamb Burger with hummus and cucumber mint yoghurt served with roasted potatoes.
(Add Brie for \$2.50)

Fresh blackened Salmon/Grouper \$30.00
Fresh blackened Salmon or Grouper, served with roasted sweet mash (or) savory lentils.

North African Lamb Moussaka \$30.00
North African Lamb Moussaka, served with local greens salad or roasted potatoes.

Grilled Kabob Platter \$17.00
Grilled Kabob platter (chicken or beef) with basmati rice and cucumber salad.

Braised Lamb Shank \$35.00
Braised Lamb Shank with prunes and grilled sesame seeds and a side of couscous.

Chicken Tagine \$25.00
Chicken Tagine braised with preserved lemon and olives / couscous.

New Wild Mushroom Risotto \$22.00
Heavenly wild mushroom risotto.

Chicken Bastilla \$25.00
Layers of buttery phyllo pastrey filled with braised chicken, almonds and cinnamon served with local greens salad.

New Rib-eye Roast (for 2) \$65.00
Rib-eye sumac rubbed roast (for 2) with local greens salad and parsnip or sweet potato mash.

Desserts

French Lemon Tarts \$9.00
Buttery crust filled with tart lemon curd.

Chocolate Pie \$9.00
A perfect blend of dark and milk chocolate with a cake filling and a hint of mint, served with a side of vanilla ice cream.

Date Phyllo \$9.00
Date comfit with orange water, rolled in a phyllo pastry, drizzled with honey and topped with roasted almonds, served with a side of vanilla ice cream.