

# 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.