



# Darna

RESTAURANT & BAR

by out of africa

## BANQUET #1

\$58pp

HOUSE DIPS with warm za'atar bread *ask for today's selection* gfo vgo

CALAMARI sumac salt & pepper seasoning with squid ink aioli gfo

BRIOUATS Cigar pastries with spiced marinated chicken, glazed onion, almonds & orange blossom with a sweet saffron sauce

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SWEET LAMB TAJINE shank cooked with caramelised onions, almonds & prunes served with egg gf df

VEGE COUS COUS seasonal vegetables served with sweet chickpeas & a vegetable broth v

Saffron Rice

HARISSA gf v

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MOROCCAN CHOCOLATE CAKE warm flourless with dates, almonds & vanilla ice-cream gf



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## BANQUET #2

\$62pp

MEZZA assortment of marinated & roasted capsicum, eggplant, carrot and beetroot with warm bread gfo vo

SARDINES marinated in chermoula & harissa, lightly pan-fried with a rich tomato sauce gf df

BRIOUATS Cigar pastries with spiced marinated chicken, glazed onion, almonds & orange blossom with a sweet saffron sauce

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CHICKEN TAJINE with olives, preserved lemon, spiced onion & saffron potatoes gf df

LAMB COUS COUS BIDAOUI tender marinated lamb & veg served with sweet chickpeas & a vegetable broth df

DARNA'S FATTOUSH SALAD tomato, cucumber, parsley, quinoa, red onion, mint & crispy pita with a buttermilk vo gfo

Saffron Rice

