

Chef's Table

TASTE OF THE MIDDLE EAST!

Let Cabo take you on a culinary journey!

Our elegant tasting menu created by our talented Chef showcases our South Coast produce with the finest seasonal ingredients.

Amuse Bouche

Broadbean, mint and smoked rainbow trout falafel, labne & lemon

Paired with Lost Farm Sparkling

Salad

Roast spiced cauliflower, nectarine, pickled onion, fried chick peas, eggplant crisps, cucumber ribbons, tahini

Paired with R&R Chardonnay

Starter

White fish kofta, tarator sauce, pickled cherry tomato salad, flatbread, almonds, parsley and dukkah

Paired with Wicks Estate Riesling

Main

Roasted Baharat scotch fillet, pea, asparagus and baby zucchini tabouleh, skordalia, lemon jus

Paired with Family Crest GSM

Dessert

House made pistachio, walnut and rose baklava, honeycomb, chocolate ice cream

Paired with Villa Jolanda Prosecco

\$80^{PP}

**5 COURSE MEAL
OPTION OF
OPEN BAR**

\$110^{PP}

**5 COURSE MEAL
WITH BEVERAGE
PACKAGE**

Choose any three of our eleven beers to pair with your meals

Minimum of 10 people per table, Maximum room capacity of 20 people per evening, includes pick up & drop off from your home. *Conditions apply

GERRINGONG BOWLING CLUB | 02 4234 1414 | GERRINGONGBOWLO.COM.AU 