

Join us for our Spanish A-La-Carte Dinner Experienceat Café *Lagarto*

Now
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**No BYO
Please**

Friday 7th February 2020 - seating from 6pm

3 courses for \$65; 2 courses (entrée & main) \$50; Main only - \$35

Entrees

Prawn, chorizo & capsicum skewers

w smoky saffron Spanish rice, green peas, jalapeño tapenade & Romesco sauce

Blackened chicken w flatbread crisps

charred corn, tomato, olive, roast peppers & basil salsa, grilled lime & mojo Verde sauce

Mains

Grilled spiced swordfish

w rosemary & manchego polenta chips, eggplant, acelga, mixed olive crumb & Emperador con salsa.

Spanish pork cutlet

w berenjenas con miel, bitter charred radicchio, roasted parsnips, grilled peaches & pedro ximenez sauce.

Desserts

Churros

w dulce de leche caramel, grilled brandy bananas & smokey vanilla paprika sugar.

Spanish egg custard flan

w poached peaches, licor 43 cream & sweet capsicum praline.

If you are vegetarian, please let us know and Chef will make you something special.....

Bookings Essential - Ph. 3289 3550

Seating limited to 40 persons