



STARTERS

Agadir Feast: A Moroccan Feast "must":

\$ 18 small/\$26 large

A combination of 4/6 salads & dips, made daily, selected by us
from the following:

Spinach salad, made with Moroccan Feast's special spice recipe

Lentil salad with capsicum, lemon & fresh herbs

Casablanca Carrot, cooked with Moroccan herbs, served chilled.

Fez Matbuh, tangy, rich marinade of tomato, capsicum, chilli & garlic.

Home made Moroccan Pickle mix.

Eggplant dip, seasoned with garlic, lemon & salt.

Tangier Beetroot, seasoned with the Chef's spice mix, served cold.

Cabbage salad with coriander and fresh herbs.

Chickpea salad, made with Moroccan Feast's special spice recipe

Spicy meat Moroccan Cigars with Tahini : 6 pieces - \$ 12

Vegetarian Moroccan Pastilles with garlic sauce: 6 pieces - \$ 12

Rolled Eggplant stuffed with seasoned minced beef &
topped with Tahini: 3 pieces - \$ 15

Duck pâté served on a crunchy pita base - 5 pieces \$ 11

Seasonal soup of the day - \$ 11 (served with bread)

Delicious Special pita bread for dipping - \$ 1.80 a piece

Yummy Extras...

Extra Salad (Top up) - \$ 4.5

Moroccan chili paste \$3 Moroccan Tahini dip - \$4.5



MAINS

All mains served in a traditional Moroccan Tajine with Cous cous on the side

- Moroccan Shakshuka – Slow cooked tomatoes, capsicum & chili with freshly cooked eggs on top - \$19.50 Eggplant/zucchini Opt.
- Fez Capsicum: Stuffed with vegetables, herbs & rice in red sauce - \$22
- Veggie Lover's bliss : Rich slow cooked mixed vegetables : It's the classic Veggie dish - \$22
- Tender premium beef cooked with artichoke hearts & saffron in a light lemon sauce - \$24.00
 - Moroccan Moussaka (dairy free): Layers of eggplant, beef mince & potato , baked in our tomato & chili sauce - \$24
 - Marrakesh Chicken (on the bone) cooked with paprika, tomato & Moroccan spices served with cooked olives on the side - \$23
- Lamb Tajine with caramelised onion, slow cooked prunes, sultanas, almonds & cinnamon - \$ 27
- Meat Balls – made with premium beef, slowly cooked in Moroccan Feast's home made tomato sauce, served with olives - \$23
- Prawn Tajine - Tiger Prawns cooked in tomato and garlic sauce with a touch of saffron & ground pimento - \$26
- Fish : Moroccan style Barramundi fillet with chick peas in a moreish reduction of chili, coriander, turmeric, garlic & paprika oil - \$26
 - Spicy home made Merguez sausages served on a bed of couscous with Tahini sauce on top - \$23
- Chicken Kourdass - seasoned & cooked in homemade preserved lemons & lime leaves with fresh mushrooms & touch of Saffron - \$23

Ask us about our daily special



LUNCH SPECIAL

Tuesday - Sunday 12:00-14:00

Minimum of 10 people by booking only

\$ 21.90 pp for two course meal

● Salads & dips, made daily, selected by us with pita bread

● A choice of one main from our mains menu :
All mains served with side serving of Cous cous

We cater for all occasions.

Banquet menu available for 8 people or more.

Christmas, private & corporate event available at our
magnificent private dining room.

We sell our own products such as Eggplant jam, tomatoes
jam, Moroccan biscuits, imported spices and more.



SOMETHING SWEET

- MIXED AUTHENTIC MOROCCAN SWEETS OF THE DAY
(3 pieces per person)

Our selection of mixed traditional pastries & cookies served with Moroccan Mint Tea

Mixed Serving for 2 - \$10 Mixed Serving for 4 - \$18

- Divine Chocolate Soufflé
The heavenly rich fix is served with vanilla ice cream- \$9
- Trio mousse – Symphony of white, milk & dark chocolate- \$8.50
- Cinnamon Gaufre waffle, served with vanilla ice cream- \$8.50
- Sumptuous apple & cinnamon pie served with ice cream - \$8.50

\$2 Cakeage per person.
2.5% surcharge on Amex & Diners

BYO \$4 Wine corkage per person
10% surcharge on Saturday, Sunday, public holidays & groups of 8 or more may apply.

We cater for all occasions.
Banquet menu available for 9 people or more.

Parties, private & corporate events welcome in our magnificent private Moroccan dining room upstairs.



MOROCCTAILS

(Drinks Menu)

WHITE

House White- chardonnay/ semillon 2009
\$4.50/ \$13

Sauvignon Blanc-SA Wolf Blass 2009 \$6/\$19

Chardonnay- Rosemount 2009 \$20
by the bottle only

RED

House Red- Cab shiraz SA 2008 \$5.50/\$15

Rosé- Rosé DanJou France 2008- \$6.50/\$22

Cabernet Merlot - Tempus Two 2009- \$7/\$22

Shiraz- Annie's lane 2008- \$6.50/\$22 Sparkling

Wine - Riccadonna Italian ASTI \$20 by the bottle only

BEER

Heineken , Crown Lager, Peroni , Corona - \$6

Cascade light, Carlton draught- \$5

SPIRITS

Whisky - Red label scotch or Jack Daniels - \$7

Vodka - Smirnoff premium- \$7

Tequila - Jose Cuervo Gold- \$7

Dry Gin- Gordon's - \$7

Mixers - lime & soda, Sprite, Coke, Lemon bitter

SOFT DRINKS

Home made fresh mint lemonade \$4 Glass /\$16 Jug

Coke, Sprite, Solo, Diet Coke, Zero, Lemon Lime Bitter
- \$3.50

HOT DRINKS

Traditional Moroccan mint tea - \$3.50

Stove cooked black coffee with cardamom- \$3.50

Hot apple cider with cinnamon stick \$3.50