

Culinaria Brunch
Menu \$25
Jan 18 & 25, 2024

STARTERS

Lentil Soup

*onions, garlic, carrots, celery, tomato sauce,
coriander, red wine vinegar, extra virgin olive oil*
or

Gouda Ranch Wedge (d)

*avocado, lardon bacon, iceberg lettuce, cherry
tomato, pickled red onion, hardboiled egg, gouda
cheese, gouda ranch dressing*

ENTRÉE

Eggs Porky (g,d)

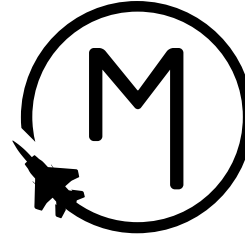
*braised pork shoulder, calabrian chili hollandaise,
sous vide eggs, chives & calabrese oil, served on
puffy potato cakes*

DESSERTS

Semolina Almond Cake (g,n,d)
coffee-creme anglaise & almond brittle
or

Port Wine Poached Pear (n,d)
*spiced custard, port wine reduction, Brindle's True
Vanilla ice cream and walnut dukkah*

contains: g = gluten, n =nuts, d = dairy
No substitutions please
No discounts



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Mako's on the Creek Culinaria Dinner Menus

\$45 Menu

STARTERS

Deep Fried Brussels (g,n,d)

golden raisin hot sauce, garlic chips, toasted sesame seeds & house ricotta

or

Small Market Salad (d)

salt roasted red and yellow beets, grilled halloumi cheese, charred orange segments, roasted lemon feta mousse, grilled little gem lettuce, shaved fennel, marinated tomatoes, beet chips, walnut dukkah. extra virgin olive oil, sherry vinegar

ENTRÉE

Paprika & Citrus Herb Beef Bavette Steak (d)

7oz cut grilled, roasted carrot muhammara, poached fennel in wine & evoo, honey glazed carrots & turnips, roasted mushrooms, marchand de vin sauce

DESSERTS

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spiced custard, port wine reduction, Brindle's True Vanilla ice cream and walnut dukkah

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coffee-creme anglaise & almond brittle

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\$55 Menu

STARTERS

2 Grain Tabouleh Salad

bulgur wheat, quinoa, parsley, tomatoes, cucumbers, red onions, lemon juice, extra virgin olive oil, crispy quinoa, preserved lemons

or

Salmon Tartare (g)

salmon toro, shallots, tomatoes, avocado, chives, salmon chicharron, ladolemono, pickled jalapeños, radish, fried pita

ENTRÉE

Lentil Crusted Salmon (d)

6oz filet, quinoa, braised lentils, chives, endives, roasted shiitake mushrooms, caper meunière sauce

DESSERTS

Semolina Almond Cake (g,n,d)

coffee-creme anglaise & almond brittle

or

Chocolate Cheesecake (g,d)

macerated blueberries, chocolate meringue flakes

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