



Culinaria Brunch
Menu \$25 (August 2024)

STARTERS

Frites by the Cone (g)
avocado, lardon bacon, iceberg lettuce, cherry tomato, pickled red onion, hardboiled egg, gouda cheese, gouda ranch dressing

ENTRÉE

(all with choice of frites or side salad)

Oyster Mushroom Omelette (g,d)
oyster mushrooms, roasted cherry tomatoes, gouda
or

Mako's Bacon Cheeseburger (g,d)
6oz angus patty, bacon, smoked garlic aioli, shrettuce, tomato, house pickles, sharp cheddar cheese, housemade poppyseed brioche
or

Fried or Grilled Chicken Sando (g,d)
pickle brined chicken thigh, golden raisin hot sauce, housepickles, smoked garlic aioli, wild rocket greens, toasted house made poppyseed brioche bun

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 Culinary Dinner Menus

\$45 Menu

STARTERS

Watermelon Mint Gazpacho

*cucumber, mint, jalapeno, sherry vinegar, evoo,
pickled watermelon rind*

or

Small Gouda Ranch Wedge Salad (d)

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

ENTRÉE

Paprika & Citrus Herb Beef Bavette Steak (d)

*7oz cut grilled, turmeric turnip purée, hot honey
glazed carrots, oyster mushrooms, turnips and
radishes, marchand de vin*

or

Orange and Juniper Cured Trout (d)

*7oz pan seared filet, pearl couscous, zucchini,
heirloom tomatoes, summer radishes, chives,
wild rocket greens, roasted tomato vinaigrette*

DESSERTS

Port Wine Poached Pear (n,d)

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

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Semolina Almond Cake (g,n,d)

coffee-creme anglaise & almond brittle

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\$55 Menu

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Melon Salad

*watermelon, honey dew, cantaloupe, heirloom
cherry tomatoes, red onions, chives, feta cheese,
radishes, red mustard frills, orange emulsion*

or

Shrimp Campechana (g)

*avocado, cucumber, capers, red onions, celery,
michelada sauce on wild rocket greens
w/tostadas*

ENTRÉE

Pan-Seared Diver Scallops on Risotto (d)

*3 U10 scallops, fire roasted corn and roasted
cherry tomato, risotto, chives, grilled
broccolini, beet pickled turnips*

or

Chef's Paella

*saffron risotto, scallop, shrimp, mussels,
chicken, smoked andouille sausage, sun-dried &
roasted tomatoes, english peas, fennel*

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coffee-creme anglaise & almond brittle

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