

CALAMARI

Autumn ALC menu 2024

Starter

Wooden board | Medium tapas dish | Blue striped paper | Ramekin

9 each

Pre - Breaded squid rings
pinch of salt & pepper

15ml

Garlic oil **SR**

1 pinch

Parsley - Chiffonade

40g

Provençal mayo **DK**

1 each

Lemon wedge **H2**



PREP JOBS

1. Cut lemon wedges
2. Garlic oil
3. Parsley Chiffonade

METHOD

1. Deep fry calamari at 180°C until golden brown
2. Place calamari in a bowl with garlic oil, parsley, salt & pepper then mix
3. Serve as per photo with Provençal mayo & lemon wedge



SAFETY STEPS

1. Keep calamari in the freezer until order.
2. Place the calamari in the fish fryer only.
3. Use a designated bowl for mixing the calamari