

a la carte menu

Welcome! We appreciate you joining us today. Please kindly note that our food is cooked fresh to order which may result in a short wait during busy periods. If you have any particular dietary requirement, please let us know prior to ordering. Thank you.

STARTERS

MOROCCAN CHICKEN SOUP 55

tomato | spices | apricot | coriander & mint

CHICKEN & BACON CAESAR 115 | 145 vegetarian option 75

cos lettuce | poached egg | pecorino | anchovies | croutons

BEEF FILLET TAGLIATA 125

pecorino | tomato | onions | rocket | balsamic reduction

PRAWNS 105

choice of lemon butter or peri peri | baby leaf salad

CALAMARI 95 | 145

grilled or fried | rocket | lemon oil | aioli
(triple cooked fries with main course option)

CHEDDAR & LEEK TART 70

baby leaves | lemon garlic dijon vinaigrette

DESSERTS

BAKED LEMON CHEESECAKE 65

fresh berries

GINGER INFUSED MALVA PUDDING 65

brandy crème anglaise

HOUSE-MADE APPLE TART 65

ginger soil | vanilla ice cream

CHEESE BOARD 95 / 165 to share

chef's selection of cheeses | fruit chutney | nuts | biscuits

MAINS

SLOW ROASTED LAMB SHANK 185

sweet potato mash | seasonal vegetables | red wine jus

GRILLED KINGKLIP 180

rustic fries | tartar | lemon | baby leaves

PAN FRIED NORWEGIAN SALMON 195

coconut infused beurre blanc | roasted summer vegetables

PAN ROASTED CHICKEN 145

spinach | thyme | potato purée | toasted pine nuts | chicken jus

GRILLED KING PRAWNS 175

triple cooked fries | lemon butter | garden salad

TAGLIATELLE NAPOLITANA 115 v

buffalo mozzarella | olives | basil pesto | wild rocket

From the Grill

CHARGRILLED BEEF SIRLOIN (250g) 145

CHARGRILLED BEEF FILLET (250g) 195

choice of triple cooked fries, seasonal roasted vegetables, or garden salad

GOURMET BEEF BURGER 120

caramelised onion | avocado | cornichons | brie | crispy bacon | rocket | triple cooked fries

SAUCES 30

peppercorn | mushroom | red wine jus

SIDE ORDERS

Triple Cooked Fries 35

Garden Salad 35

Seasonal Roasted Vegetables 35