

Lunch (Available from 11:30am till 3pm)

Light meals

Trio of seasonal dips , fresh rosemary & sea salt pita bread (v*) (g*).	9
Warm salad , roasted pumpkin, haloumi, baby spinach, slow roasted tomatoes & pine nut (g) (v).	16
Calamari salad , smoked paprika dust, chorizo, roquette, manchego cheese, picada aioli (g).	16
Open beef souvlaki , marinated beef, Greek salad, mint yoghurt (g*).	16
Veal burger , prosciutto, balsamic onions, bocconcini, tomato, mesculin, aioli & fries.	19

Pasta & Risotto

Rigatoni pasta , slow cooked beef ragout, salsa verde.	Sml15/lrg19
Spaghetti , chicken, roquette, mushrooms, fennel, aglio e olio sauce (v*).	Sml15/lrg19
lamb risotto , roasted pumpkin, semi-dried tomato, baby spinach, rosemary (g) (v*).	Sml15/lrg19

Mains

Ratatouille Mediterranean vegetable ragout, gnocchi alla romana, basil pesto (v).	19
Crispy battered fish fillets , mixed leaf salad, shoestring fries, tartar sauce.	20
Eye fillet café de Paris , herb butter, shoestring fries & leaf salad (g).	26
Twice cooked chicken breast , Lyonnais potatoes, slow roasted tomato & thyme jus (g).	24
Pork schnitzel German potato salad, sauerkraut & pan jus.	22

Sides

Shoestring fries with aioli/ Roquette & parmesan salad/ Mixed leaf salad	6.5 each
Fresh Bread , olive oil & balsamic, roasted garlic butter.	1.5 each

Dessert

Crema Catalana Spanish version crème brulée, saffron poached pear, pine nut financier (g*).	14
French Lemon Tart set lemon curd tart, cointreau ice cream.	13
Gelati trio (<i>ask waiter for flavours</i>), Biscotti, chocolate sauce (g*).	12
Oscar torte Flourless chocolate and hazelnut torte, crème Chantilly (g).	12
Assorted cakes available upon request	3.5-7

(g) Gluten free (g*) gluten free upon request (v) vegetarian (v*) vegetarian upon request

2% Surcharge applies when paying with American express

10% Surcharge applies on public holidays