

Bar Snacks

Kalamata Olives (GF)(V) Smoked Almonds (GF)(V)	5 5	Padron Peppers (GF)(V) Hummus & Bread (V)	7 7	Fried Chicken Herb Butter & Bread (VE	7 G) 5
Starters					
Burrata (VEG)(GF) with black olive paste, grapefruit, orange, honey and coriander	14	Beetroot Salad (V)(GF) with pomegranate, pine nuts and balsamic dressing	14	Tahini Aubergine (V)(GF) with miso glaze, pomegranate sesame seeds and pistachio	
Beef Carpaccio (GF) with chimichurri sauce, parmesan and balsamic dressing	14	Crab Salad (GF) with avocado and lemon basil dressing	19	Octopus Ceviche (GF) with avocado, sweet potatoes and cherry tomatoes	19
Salmon Tartare (GF) with guacamole and apple sauce	18				
Mains					
Basil Risotto (VEG)/(V)(GF) with homemade pesto and parmesan	18	Cauliflower Steak (V)(GF) with tomato hummus and chimichurri	20	Ribeye Steak (GF) with shimeji mushrooms on peppercorn sauce	30
Chicken Supreme (GF) with Bok Choy, samphire, sour cream and garlic sauce	22	Black Truffle Pizza (VEG) with truffle paste, cheddar, mixed mushrooms and rocket	26	Truffle Burger 2 smashed beef patties, cheddar, mixed mushrooms, onion, Japanese mayo	22
Seabass (GF) with virgin oil sauce, tomato, zucchini, sauteed spinach and lemon sauce	26			and truffle paste	
Sides					
Fries	5	Sweet Potatoes Fries	6	Mashed potato	6
Tenderstem Broccoli	7	Asparagus	8	Truffle Fries	9
Desserts					
Lemon Meringue Cheesecake	9	Triple Chocolate Mousse	9		
Ice Cream 3 Scoops vanilla (V), chocolate (V) coconut sorbet, mango sorbet (V)	9	Affogato	5		