



FOOD MENU

SMALL BITES

Fresh Lombok oysters, al la gercque vinaigrette and fresh lemon 6/12 pcs	70 / 125
Flame cooked flat bread, 3 dips, warm chilli olives.	55
Charred whole sardines, basil olive grilled crostini, rocket, lemon.	100
Calamari, herb aioli, tossed bitter greens, semi dried tomato.	70
Grilled split whole king prawns, garlic butter, lemon.	150
Burrata, beetroot tapenade, rocket, dried roma tomatoes, olives, sour dough	150
3 mini-fish taco, chipotle corn salsa, shredded cos, herb sour cream.	90
Cantonese five spice crispy chicken wings, sticky hot and sour sauce, Asian salad	80

LARGE BITES

Spanish pincho plate (dips, lamb shoulder, chorizo and chicken skewers, pork belly, calamari, grilled flat bread).	250
Panko fish fillets, truffle oil and and parmesan fries, dill tartare, tomato relish	75
Mini ciabatta steak sandwiches, tomato, cos, truffle oil and parmesan fries, tomato relish.	125
Harissa basted blackened chicken, herb coleslaw, lemon, and yoghurt.	125
Cheese board - warm prosciutto brie, dukkah crusted goats cheese, saporito shards, grapes, balsamic pair chuckey, crackers	240

VEGAN

Chickpea tabbouleh, cous cous, orange, fennel and coconut yoghurt	75
Steamed quinoa, almond, orange and roast vegetables salad, with fresh herbs and grilled tomato.	75
Pan roasted asparagus, baba ganoush, toasted hazelnut pangrattato, vegan feta.	75

EXTRAS

Chips with truffle oil and parmesan.	40
Grilled asparagus, balsamic tomatoes.	65
Garden salad.	50

DESSERTS

Baked mango, passionfruit and coconut cheesecake, Oreo crumble, Macerated berry	75
Vanilla and cardamom pannacotta, pistachio biscotti, mixed berry compote	75
Dark chocolate fondant, white chocolate sauce, vanilla ice cream, almond praline	75
Espresso and honey Brulee, whipped minted mascarpone, baked honey biscuit	75