

# LUNCH MENU

## LITE BITES

### SWEET POTATO WEDGES \$6

WITH MISO MAYONNAISE, CARAMELIZED PEANUTS, PICKLED CARROT AND CORIANDER

### MEDITERRANEAN OPEN SANDWICH \$14

BRIOCHE BREAD, MARINATED CHERRY TOMATOES, GOATS CHEESE, ROCKET, PECANS AND BASIL PESTO

### CHICKEN SHAWARMA \$13

SPICED GRILLED CHICKEN, HUMMUS, LABNEH, PICKLED ONION, CUCUMBER AND LETTUCE SERVED IN A HOT FLAT BREAD WITH HOUSE MADE WEDGES

### FRENCH FRIES \$4

WITH GARLIC AIOLI

## SALADS

### CONFIT LAMB SALAD \$16

CONFIT LAMB, CABBAGE, CARROTS, QUINOA, CRANBERRIES, ALMOND FLAKES, FETA CHEESE AND A POMEGRANATE DRESSING

### GREEK SALAD \$7

LETTUCE, TOMATOES, CUCUMBER, OLIVES, MARINATED FETA CHEESE, ROASTED ONION, PICKLED PEPPERS WITH A HERB AND LEMON DRESSING

### VIETNAMESE RICE NOODLE BEEF SALAD \$14

LEMONGRASS BEEF, RICE NOODLES, CARROT, CUCUMBER, HERBS AND CRISPY SHALLOTS TOPPED WITH ROASTED PEANUTS

### ROASTED BUTTERNUT SALAD \$12

WITH NYMO BEANS, MIXED SEEDS, SPINACH, WHIPPED YOGHURT AND HONEY MUSTARD DRESSING

## MAIN DISHES

### PAN FRIED TILAPIA \$14

WITH A PEA, CORN AND ZUCCHINI WARM BARLEY SALAD, TOPPED WITH SHALLOTS AND LEMON BUTTER

### BEEF BURGER \$14

WITH CHILLI CAPSICUM JAM, PICKLED ONION, CHEDDAR CHEESE AND FRIES

### CHICKEN SATAY \$14

WITH COCONUT RICE, TOPPED WITH A CUCUMBER AND RADISH SALAD

### HOUSE MADE SPAGHETTI \$12

OLIVE OIL, CHERRY TOMATOES, BASIL, LEMON ZEST TOPPED WITH PARMESAN CHEESE

## DESSERTS

### SELECTION OF SORBETS \$4

### ESPRESSO AFFOGATO \$5

ESPRESSO GRANITA, COFFEE FOAM AND COCOA TUILLE

### MARULA NUT TART WITH POACHED PEARS \$6

MARULA TART WITH HIBISCUS POACHED PEARS, DARK CHOCOLATE COCONUT SAUCE AND COCONUT CRUMBLE

 Vegetarian

 Vegan

 Gluten Free

 Contains Nuts