

STARTERS

Garlic bread	5
Butter, confit garlic (V)	
Caramelized onion bread	7
Mozzarella cheese (V)	
Manaeesh bread	10
Za'atar, cucumber, tomato	
Seasonal Soup (V)	10
Served with homemade bread	
Prawns	16
Sesame oil, lime, chilli	
Buffalo Mozzarella (GF)	16
Basil, tomato, chilli, extra virgin olive oil	
House Falafel (vegan) (GF)	13
Tahini dressing, salad (3 pieces)	
Beef Carpaccio	18
Cured beef, mesclun, parmesan	

PASTA

Carbonara	19
Bacon, mushroom, white sauce, parmesan cheese	
Bolognese	18
Basil, parmesan cheese	
Cannelloni (V)	23
Spinach, ricotta cheese, marinara sauce	

MAIN

Shoulder of Lamb	33
Slow cooked, potatoes, vegetables	
Eye Fillet of Beef 220 gm (GF)	38
Pumpkin puree, vegetables, chimmi churri, potato	
Chargrilled Chicken Thigh	27
Pilaw, grilled tomato, coriander sauce	
Pan Fried Tarakihi	34
Chardonnay sauce, potatoes, vegetables	
Fish and chips	20
Panko crumbed, tartar sauce	
Fish of the Day <i>waitress will advise</i>	
Chicken Filo Parcel	24
Diced chicken, creamy lemon tarragon sauce, fries, salad	
House Falafel (vegan)	22
Tahini dressing, green salad (6 pieces)	
Chicken Schnitzel	25
Served with fries and salad	
Sirloin Skewer	34
Wrapped with bacon, grilled tomato, caramelized onions, potato, peppercorn sauce	
Curry of the Day	23
With rice	

SIDES

Seasonal Vegetables	8
Fries	5
Green Salad	6
Quinoa salad	7
Bread	3

All Day Menu