

LUNCH MENU

LIGHT BITES

CRISPY CHICKEN TACO \$12

WITH SRIRACHA MAYONNAISE, CREAM CHEESE, LETTUCE, AND SALSA

BBQ PORK TACO \$12

MIXED SLAW, CUCUMBER PICKLE, AND CRISPY SHALLOTS

VIETNAMESE FRESH SPRING ROLLS \$8

FILLED WITH LEAFY GREENS, HERBS, CARROT, CUCUMBER, AVOCADO (SEASONAL AVAILABILITY) AND PEANUT SAUCE

TOASTED CHICKEN SANDWICH \$12

HONEY MUSTARD MAYONNAISE, FRENCH FRIES AND SALAD

TUNA TATAKI \$16

PICKLED VEGETABLES AND SOY CAVIAR

GAZPACHO \$8

BRUSCHETTA AND MICRO HERBS

FRENCH FRIES \$5

LEMON AND GARLIC AIOLI

SALADS

ROASTED VEGETABLE AND LOCAL GRAINS SALAD \$14

SORGHUM, FETA CHEESE, LEAFY GREENS, SALTED MARULA NUTS AND BALSAMIC DRESSING

RARE ROAST BEEF SALAD \$16

ROCKET, ONION, PARMESAN, SEA SALT, OLIVE OIL AND RASPBERRY VINEGAR

CLASSIC CAESAR SALAD \$12

COS LETTUCE, CROUTONS, PARMESAN SHAVINGS, AND CAESAR DRESSING WITH A CHOICE OF BACON OR GRILLED CHICKEN

GREEK SALAD \$8

LETTUCE, TOMATOES, CUCUMBER, OLIVES, FETA, AND LEMON AND HERB DRESSING

MAIN DISHES

PAN FRIED ZAMBEZI BREAM \$17

PEAS, SWEETCORN, ZUCCHINI, WARM BARLEY SALAD, AND BAOBAB AND SHALLOT BUTTER

CHEESE BURGER \$18

TOMATO AND RED ONION CHUTNEY AND FRENCH FRIES

DUCK, PORK AND CHICKEN TERRINE \$16

APPLE CHUTNEY, MICRO GREENS AND BRUSCHETTA

RIB-EYE STEAK \$20

CRUMBED MUSHROOMS, FRENCH FRIES, SALAD AND PEPPERCORN SAUCE

HOUSE MADE TAGLIARINI \$12

CHERRY TOMATOES, BASIL, PARMESAN CHEESE, AND LEMON ZEST

TERIYAKI PORK MEATBALLS \$15

EGG NOODLES, TOASTED SESAME, GREEN ONION, CORIANDER, PICKLE GINGER AND KEWPIE MAYONNAISE

DESSERTS

SELECTION OF SORBETS \$6

VANILLA WAFFLES \$8

SALTED CARAMEL ICE CREAM, CARAMELIZED APPLE, AND HONEYCOMB

MARULA NUT PIE \$8

ORANGE ICE CREAM VANILLA CRUMBLE

AMARULA AFFOGATO \$8

A SHOT OF AMARULA LIQUEUR, SINGLE ESPRESSO, AND MILK ICE CREAM



Vegetarian



Vegan



Gluten Free



Contains Nuts