

The

**LUNCH
MENU**

served from 12:00 to 16:30

FLATBREADS

Tomato , Olive, Feta, Feta Onion, & Basil Flatbread	125
Prosciutto, Blue Cheese, Onion Marmalade & Truffle Oil Flatbread	155

CAESAR SALAD

Grilled Chicken Breast, Bacon, Croutons & Cos Lettuce dressed in an Anchovy & Lemon Dressing finished with a soft poached Free Range Egg & shaved Pecorino	185
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THAI BROCCOLI & PEANUT SALAD [V]

Broccoli, Tomato, Cucumber, Cos Lettuce, Avocado & Red Onion dressed in Lime, Coriander & Sesame Oil finished toasted Peanuts, julienned Carrots, Green Papaya & fresh Herbs	160
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OPTIONAL ADD - ONS:

- Chicken Breast **35**
- 100g Beef Sirloin **60**

SHOYU SALMON POKE

Fresh Norwegian Salmon dressed in Soy, Sesame, Red onion & toasted Macadamia Nuts with Avocado, pickled Vegetables, Japanese Mayo & Crispy Umami Onions	230
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PRAWN, CHORIZO, SUN-DRIED TOMATO & BASIL SCAMPI 235

Homemade Tagliatelle tossed with Prawns, Chorizo, Sun-dried Tomato, Red Onion & Garlic sautéed in Olive Oil deglazed with White Wine and finished with a confit Garlic, Pecorino & Basil Butter

CASHEW CHICKEN BOWL 195

Free Range Chicken flash fried and tossed in Cashew & Coconut Sauce with toasted Peanuts, Broccoli & Pineapple topped with Chili Peanut Crunch, crispy Vermicelli, julienned Vegetables, fresh Coriander & Mint

CRISPY SQUID 185

150g Squid Tubes & Tentacles, smoked Squid Ink Aioli, Avocado & Lime Purée, Heirloom Baby Tomatoes & Cucumber dressed in Curry Oil, fresh Lime, Coriander & Mint

ADD Soy & Sesame Fried Rice 30

THAI GREEN CURRY 175

Aubergine, Baby Marrow, Baby Corn & Bamboo Shoots cooked in a Thai Green Curry Sauce with fragrant Coconut & Palm Sugar Rice, tempura Baby Pak Choi, Green Papaya, fresh Herbs & Pandan Oil

OPTIONAL ADD - ONS:

- Chicken **35**
- 4 Prawns **60**
- Naan **30**

CHICKEN & BUTTERNUT CURRY **195**

Free Range Chicken & Butternut cooked in a Tomato & Coconut based Curry Sauce finished with our house blend Tamarind Curry Paste, Turmeric Rice, Curry Leaves, crispy fried Onions & Garlic Butter Naan

SMOKED LAMB NECK CURRY **235**

Braised & smoked Lamb Neck in a spiced Tomato & Cream based Curry Sauce finished with our house blend Tamarind Curry Paste, Turmeric Rice, Curry Leaves, crispy fried Onions, Garlic Butter Naan & Coconut Yoghurt

ADD: Chili **10**

ASIAN CRUNCH WRAP [V] **130**

Daikon, Carrot, Cabbage, Cucumber, Red Onion & Avocado dressed in Soy & Szechuan with crystalized Ginger, toasted Sesame Seeds & fresh Herbs wrapped in a toasted Tortilla brushed with smoked Japanese style Mayo

ADD : PULLED LAMB 40

CHICKEN & AVOCADO WRAP **135**

Toasted Tortilla, grilled Free Range Chicken, Avocado, smoked Japanese style Mayo, Cos Lettuce, Tomato, Gherkins & Red Onion

BANTING BURGER

190

200g Beef Chuck & Brisket Patty, Bacon, 18 month Matured Cheddar, Avocado, smoked Japanese style Mayo, Red Onion Marmalade, Cos Lettuce, Tomato & a soft fried Free Range Egg with Hand-cut Chips or Skinny Fries

BACON, MATURED CHEDDAR & RED ONION MARMALADE BURGER

185

Toasted house baked Sesame Milk Bun, 200g Beef Chuck & Brisket Patty, Bacon, 18 month Matured Cheddar, smoked Japanese style Mayo, Red Onion Marmalade, Cos Lettuce & Tomato with Hand-cut Chips or Skinny Fries

145

PULLED PORK & CRACKLING BURGER

Toasted house baked Sesame Milk Bun, 160g Pulled pork Shoulder, Carolina Vinegar & Mustard BBQ Sauce, smoky Cabbage & Carrot Slaw, Tomato, pickled Cucumber, Red Onion & Crackling

185

BEER BATTERED FISH & CHIPS

Beer battered Hake with hand cut Chips, Ranch Mayo & Lemon

SEARED SALMON

260

Pan Seared & Butter basted Norwegian Salmon, Pomme Puree, roasted Baby Vegetables, Citrus Beurre Blanc & shaved Fennel

BEEF SIRLOIN & GNOCCHI

265

Pan seared & Butter Basted Beef Sirloin, Gnocchi Parisienne, Butternut Puree, Mushrooms, Peas & Jus

STEAK, EGG & CHIPS

Your choice of Beef Fillet or sirloin, soft Free Range Egg, Béarnaise & hand cut Chips with Sea Salt

- 200g Beef Fillet **285**
- 200g Beef Sirloin **225**

OPTIONAL EXTRAS

SOY & SESAME FRIED RICE 30

HAND- CUT CHIPS 40

SKINNY FRIES 40

ROASTED SEASON VEG 45

SIDE SALAD 50