



DINNER MENU

5PM – LATE

STARTER

PIKOPIKO GARLIC BREAD 13,9 GF

BREADS & DIPS 16.0 GF

BRUSCHETTA, with hummus, tomato, onion & feta, finished with herb oil. 16.0 GF

ENTREE

SOUP OF THE DAY 15.0 GF/V

PRAWNS WITH COCONUT CURRY, roti bread. 19.5

SOUTHERN FRIED CHICKEN, lemon slaw, pickled onions & chimichurri mayo. 19.5

LEBANESE FALAFELS, garlic hummus, garden salad, tzatziki, dressed. 18.5 GF/V

SPICY CALAMARI, cooked in garlic & sambel oelek, salad. 19.5 GF

MAINS

PRIME BEEF RIBEYE, mushroom sauce, garlic butter. 42.5 GF

CHARGRILLED CHICKEN, radish, almonds, pomegranate molasses 39.0 GF

LAMB RACK, apple & mint chutney, red wine jus. 44.0 GF

PORK BELLY, with apple and cinnamon chutney, red wine jus 38.9 GF

CEYLON CHICKEN CURRY, coconut curry, rice, papadum, coconut sambal 35.5 GF

FISH & CHIPS OR FISH OF THE DAY, fresh tomato concasse, herb oil. 34.9 GF

EYE FILLET, flambe with brandy, mushroom, pepper, red wine jus. 45.0 GF

POTATO GNOCCHI, tomato, spinach, parmesan, truffle oil 36.0 V

SIDES Fried eggs 5.0

Green salad 8.0

Fries 10.5

MAINS SERVED WITH SELECTION OF VEGETABLES AND POTATO OF THE DAY