

Menu

Burrata with roasted tomatoes, truffle ham and pesto	11
Portobello gratinated with goat cheese with truffle aioli and juicy artichoke filling	11
Crispy polenta with Gorgonzola cream and Prosciutto ham	11
Beef tartare with chilli jam, capers, shallots, horseradish gelato and seed wafer	12
Tiger prawns with spicy herb ghee	14
Salad bowl with soy & honey sauce and crispy chicken/prawns	12/14
Antipasti	16
Selection of Cheese Kings cheeses	15

Ravioli with vegan béchamel sauce, spinach and crispy enoki	16
Rigatoni with slow-cooked duck, fennel and semi-dried cherry tomatoes	18
Truffle risotto with pan-fried oyster mushrooms and kale crisps	18
Duck fillet with carrot cream, 'drunk' plums, seasonal vegetables and Marsala wine sauce	21
European bass fillet with warm Jerusalem artichoke & caper salad and smoked spinach yoghurt	22
Octopus with roasted almond potatoes and pimentón aioli	24
Beef tenderloin with gremolata, rocket and parmesan	29
Grilled lamb rump with kale pesto and feta	29

SIDES:

Grilled vegetables	6
Sweet potato chips with Italian cheese and truffle aioli	6
Fresh salad à la R14	5

Gelato Trio with honeycomb and fresh berries	6
Chocolate mousse with cardamom and mascarpone cream	7
Plum and ricotta crisp with vanilla gelato and honeycomb	7
Tiramisu	7