

# Menu

Smoked lamb meatballs with tomato sauce and Italian-style cheese	14
Burrata with roasted tomatoes, truffle ham and pesto	16
Goat cheese gratin with portobello truffle aioli and juicy artichoke filling	16
Scallop tartare on a crunchy chickpea crisp with marinated rhubarb and trout roe	18
Spicy beef tartare on brioche with crispy capers and horseradish	18
Duck confit salad with filleted grapefruit and pine nuts	18
Tiger prawns with spicy herb ghee	20
Antipasti	20

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Cauliflower steak with tomato hummus, semi-dried tomatoes and crispy enoki mushrooms	20
Spicy tomato seafood casserole	20
Beef rigatoni in a creamy wine sauce	23
European seabass fillet with Jerusalem artichoke and smoked spinach yoghurt	24
Spicy corn-fed chicken with strained lime yoghurt and spicy sweet pepper sauce	25
Octopus with roasted almond potatoes and pimentón aioli	28
Beef tenderloin with gremolata, rocket and parmesan	33
T-bone steak with truffle & garlic spread	60

## **SIDES**

Cauliflower roasted with turmeric and ghee	8
Sweet potato chips/ Steak house chips	8
Fresh salad	8

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Gelato Trio with honeycomb and fresh berries	8
Feta cheese in crispy filo pastry with roasted cape gooseberry & passionfruit jam and pistachios	8
Tiramisu	8

Ask a member of staff about allergens.