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## ENTRÉE

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### EGG SALMON \$18

Almond crusted egg. Smoked salmon soldiers

### CHICKEN SOUP \$18

Matzo balls, carrots, egg noodles

### CHICKEN LIVER \$18

Onion jam, olives, crostini

### TOMATO TARTE TATIN \$18

Tomato, basil, cashew cheese

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## PASTAS

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### PAPPARDELLE \$25

Seasonal mushrooms, thyme

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## SALADS

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### SPICED CHICKEN \$25

Cauliflower baby spinach eggplant dates, tahini

### AVOCADO V GF \$25

Sweet potato noodle, leek, zucchini

### CHEFS GARDEN SALAD V GF \$20

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## MAINS

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### FLAT IRON STEAK AND FRIES \$38

### NEW YORK BEEF AND PASTRAMI BURGER AND FRIES \$28

### CRISPY SKIN BARRAMUNDI GF \$38

Tomato basil salsa and mash

### CHICKEN BREAST \$28

Panko herbed crumbed, chips

### TO SHARE FOR 2 PEOPLE \$120 FLEISH FEAST

Chicken schnitzel, steak, kofta, boerewors,  
lamb sosatie, chicken peri peri,  
pap arancini, bredie sauce

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## SIDES

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### STEAMED GREENS GF \$11

### ROASTED CARROTS GF \$8

### CHIPS GF \$8

### EGGPLANT CHIPS, ARTICHOKE AIOLI \$15

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## DESSERT

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### CARAMEL DATE GINGER PUDDING \$18

### CHOCOLATE CAKE WITH SALTED

### CARAMEL SORBET \$18

### LEMON TART WITH PASSIONFRUIT \$18

### SELECTION OF TEAS

