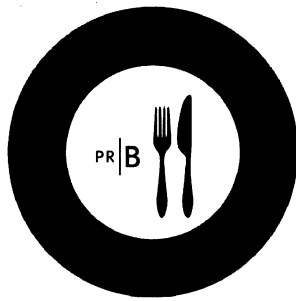


Housemade bread 5.50



Creamed goats cheese, grissini and tapenade. 10.50

Olives 7.50

• Today's shellfish.

19.50/29.50

• Whole house-smoked sardine with horseradish cream, red onions, capers and dill. 19.50

• Roasted feta, date, chicons and mint salad with a Beluga lentil - coriander seed dressing. 19.50

• Turkish lamb meatballs baked in a tomato sauce and yoghurt, herb salad & our flatbread. 19.50

• Salad of prosciutto, salami, confit of garlic, Sardinian crisp bread, rocket & aged Balsamic. 19.50

• Chicken liver pâté with chutney & toast. 18.50

Main Courses

• Market fish.

29.50

• A seafood, pork belly, chorizo and chickpea cazuela with aioli and lemon. 36.50

• Roasted free-range chicken half on spiced potato & caramelised onion hash, quince purée. 35.50

• Sautéed veal on baked polenta with spinach, porcini, Masala cream. 35.50

• Pizza - Four cheese with black olives, chilli & rocket. 25'

• Chargrilled steak with chunky chips and a parsley-garlic butter - scotch eye fillet 29.50 35.50

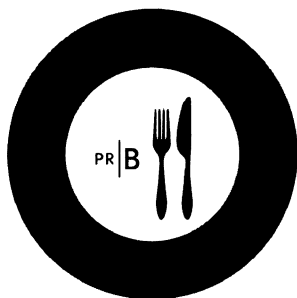
sides

• baby broccoli with Sevesin's lemon oil.

• butter-braised carrots with bay.

• chunky chips with aioli.

• bistro salad.



Puddings

all at
\$14⁵⁰

- Tiramisu.
- Pumpkin pie with orange zest-whipped cream and candied pecans.
- A warm Valrhona chocolate pudding with chocolate sauce & crème fraîche.
- Today's sorbet. \$10⁵⁰
- Affogato \$11⁵⁰
- A little plate of sweet treats. \$11⁵⁰
- A glass of vin santo with home-baked cantuccini. \$12⁵⁰

The cheese selection is written up on the blackboard.

\$15⁵⁰ - single serve (60g)

\$32⁰⁰ - cheeseboard: (3x40g)

Please refer to the winelist for dessert wine, sherry, port and liqueurs.

Gift vouchers are available at reception.