

STARTERS

🌱	WATERMELON & FETA SALAD Cucumber, mint, basil, lemon dressing	85K
🌱	CROQUETAS Spanish Chorizo or Spinach, with black garlic aioli, parsley oil	55/45K
🌱🌱	PROVOLETA Baked provolone picante, chimichurri, paprika, bread selection	130K
🌱🌱	DIP PLATTER Baba Ganoush, hummus, grilled veggies & bread selection	100K
	CHICKEN LIVER PARFAIT With caramelized onions, pickled shallots, hazelnut, watercress, sourdough	100K
	OKA Polynesian Ceviche, market fish, coconut milk, cucumber, plantain chips	120K
	GRILLED SCALLOPS Local moon scallops, miso butter, parsley, lime	120K
	GARLIC PRAWNS Local prawns, olive oil, sourdough	135K
🌱	GNOCCHI Potato gnocchi with zucchini crème	95K
	CHICKEN LARB LETTUCE CUPS Thai chicken stir fry, mint, coriander, green leaves and soy glaze	90K
	BBQ PORK BELLY SKEWERS Green papaya salad, peanuts	90K
🌱	BURRATA AND TOMATO ESCALIBADA Tomatoes, roasted capsicum, capers, crispy bites	185K

MAINS

JERK CHICKEN	150K	Ø JACKFRUIT TACOS	120K
Green plantain patacones, citrus yoghurt, lime		Braised jackfruit, pickled onions, salsa verde on corn or wheat handmade tortillas	
Ø GREEN ASPARAGUS RISOTTO	160K	BEEF SOBA	150K
Leek, tomato pesto, pecorino (optional vegan version)		Cold soba noodles, beef, scallions, mushrooms, capsicum (optional VEG OPTION)	
SEAFOOD LINGUINI	190K	GRILLED PORK CHOP	200K
Local tiger prawns, Venus clams, squid manis, grana padano, lemon, gremolata, parsley		Cabbage, black fungus & shitake slaw, sesame dressing, chilli oil	
PAN SEARED MARKET FISH	180K	LAMB TAGINE	260K
Parsley beurre blanc, confit potatoes, asparagus		Moroccan lamb stew, olives, almonds, grilled flatbread	
STEAK AND CHEESE SANDWICH	220K	STEAKS	
150gr medium rare wagyu, emmental cheese, caramelized onion, dijon mustard, wasabi and black radish cream		PLEASE ASK US ABOUT OUR AVAILABLE CUTS OF THE DAY	
BEEF TACOS	130K		
Braised beef, grilled scallions, salsa verde, lime crema on corn or wheat handmade tortillas			

SIDES & SALADS

Ø HANDCUT FRIES AND AIOLI	65K	Ø COS LETTUCE HEARTS	75K
Optional vegan aioli		Parmesan dressing, bread crumb gremolata, radish, grana padano	
Ø BBQ BROCOLLI	75K	Ø BEETS & GOAT CHEESE SALAD	85K
Lime, spiced yoghurt, chilli oil		Goat cheese, walnuts, caramelized onion, balsamic	
Ø MASHED POTATO	60K	✓ Ø COUS COUS SALAD	80K
Potatoes, cream, butter		Grilled vegetables, mixed leaves, parsley, mint, raisins, lemon dressing	
✓ FRESH GREEN LEAF SALAD	70K		
Passionfruit & mustard vinaigrette			



DESSERTS

CHOCOLATE MOUSSE TART	90K
Dates and hazelnut crust, earl grey gelato, cacao nibs, orange biscotti	
GRILLED PINEAPPLE CAKE	90K
Sponge cake, spiced rum, coconut gelato	
CREPES SUZETTE	90K
with vanilla ice cream	
BERRIES PANNA COTTA	90K
Berries coulis, coconut tulle	
ICE CREAM	40K
Ettore Gelato chocolate, vanilla, earl grey	

KIDS MENU

	FISH & CHIPS	80K
	Grilled or battered fish of the day with handcut fries	
✓	CLASSIC TOMATO SPAGHETTI	75K
	Tomato sugo with spaghetti, optional gluten free pasta +10k	
	CHEESEBURGER	90K
	Australian beef patty, with cheese, tomato sauce, side of handcut fries	