

Lunch

Fresh Market Oysters (df/ng) POA

served au naturelle, shallot/rosé vinaigrette, fresh lemon

House Gaspacho (ng) 12.5

*roasted heirloom tomato, capsicum,
cucumber, croutons*

Roasted Chicken Caesar 31.5

*boiled egg, lettuce, tomato, shallot,
endive, lemon, olive oil, croutons*

Haloumi Quinoa Salad (v/ng) 28.5

*black olive, cherry tomato,
red onion, parsley
(substitute Halomi for Tofu (vg) + 1.50)*

Minute Steak (ng) 32.5

*skin-on shoestring fries,
chimichurri*

Courgette Lasagne (v) 29

mushrooms, mozzarella, bechamel

Southern Bluefin Tuna Sashimi 27.5

*toasted ciabatta, avocado, sriracha
japanese mayo, lemon oil*

Bruschetta

Caprese (v) 14.5

*burrata, heirloom tomato, basil, olive oil,
toasted ciabatta*

Tuna 16.5

*black olives, cherry tomato, shallot,
parsley, toasted ciabatta*

Prosciutto 14

*stracciatella, anchovies, lemon zest,
toasted ciabatta*

Ricotta (v) 16

*edamame, pea, mint, thyme, olive oil,
toasted ciabatta*

Sharing (2 - 4 persons)

Resort 'Tapeo' Board 74.5

*selection of meats including smoked french saucisson, coppa italiana & spanish prosciutto,
brie & comte cheese, toasted sourdough, marinated olives, gherkin*

v - vegetarian / vg - vegan / ng - not prepared with gluten / df - dairy free

