

ABOUT ME

Eat. Drink. Don't Think.

SPECIALS

v Onion Soup Gratinée

Our vegetarian version of 'French Onion Soup' is topped with a cheddar crouton and gratinéed to perfection

850/-

v Mushroom Arancini

Golden fried Sicilian mushroom risotto balls with an oozy mozzarella centre ... served with marinara sauce

Individual portion: 1,000/-

Sharing portion 1,900/-

gf* Peri-Peri Chicken Livers with Olive Ciabatta Toast

Individual portion: 1,100/-

Sharing portion 2,100/-

gf 'Marry Me' Chicken

Chicken breast in a creamy sundried tomato, basil and parmesan sauce

Served with herby mashed potato and tender stem broccoli

2,500/-

v* Aromatic Vegetable Tagine

Chunky mixed vegetables gently cooked in Moroccan spices with apricots and chickpeas

Served with jewelled couscous and garnished with labneh, pomegranate seeds and flaked almonds

2,200/-

v Spinach and Ricotta Tortellini in a Tomato Cream Sauce

Served with garden salad

1,800/-

pb* Add Bacon

2,300/-

v* gf Roasted Pumpkin Risotto with Toasted Pepitas

Served with garden salad

1,800/-

Add Chicken

2,450/-

v* Dessert of the Week – Apple Crisp

A soft, sweet apple filling with a hint of cinnamon topped with a crumbly, crisp oat topping

Served with vanilla ice cream or custard

1,050/-

FROM THE BAR

Bloody Shiraz Gin and Tonic 1,200/-

Four Pillars Bloody Shiraz Gin . Tonic Water . Lemon

Coconut Dragon Martini 1,100/-

Vodka . Fresh Dragon Fruit . Coconut Cream . Lime Juice . Simple Syrup

Raspberry Paloma 950/-

Tequila Blanco . Raspberry Syrup . Grapefruit Cordial . Lime Juice . Salt Rim

Espresso Tiramisu Martini Dessert Cocktail 1,050/-

Vodka . Baileys . Kahlua . Espresso Coffee . Savoiardi Biscuit Garnish

v vegetarian, v+ vegan, v* vegetarian - vegan option available on request, gf gluten free, gf* gluten free option available on request
pb* pork bacon, beef option available on request, n contains nuts, n* contains nuts that can be excluded on request