

A la Carte



Starters

- Harissa King Prawns 10**
De-Shelled then Sautéed with Shallots, Harissa Butter & Chives
- Lobster Risotto 12**
Diced Lobster Risotto, Lobster Bisque & Chives
- King Scallops 13**
Pan-fried King Scallops, Creamed Asparagus & Parmesan Crisp
- Burrata (V) 10**
Green Pesto, Preserved Lemon, Basil Oil & Roasted Almonds
- Duck Rilette 11**
Slow-Cooked Duck Leg, Shredded then Set with Duck Fat. Served with Warm Bread
- Braised Beef Croquettes 12**
12-hour Braised Beef Brisket Breadcrumbs & Served with Chilli Dipping Sauce
- Bocconcini Tomato Salad (V) 9**
Bocconcini, Halved Cherry Tomatoes, Avocado Purée, Green Pesto & Balsamic Glaze
- Fig, Walnut & Honey Bake (V) 12**
Figs & Walnuts Drizzled in Honey then Baked & Served with Honeycomb
- Homemade Wild Mushroom Ravioli (V) 12**
Celeriac Purée Topped with Homemade wild Mushroom, Spinach & Feta
- Char-Grilled Octopus 15**
Braised then Flashed on Open Coals Dressed with Olives, Sun-Dried Tomatoes, Red Chilli & Preserved Lemon
- Minced Chicken Kebab 12**
Chicken Thigh & Breast Mince, Fresh Chilli, Red Onion, Garlic & Spices from the Mediterranean Served with Fresh Garlic Aioli

Mains from the Garden (V)

- Mediterranean Flatbread 18**
Homemade Flatbread Topped with Hummus, Sun-Dried Tomatoes, Spinach, Olives, Shallots & Feta
- Chilli Buttered Baby Corn 17**
Baby Corn, Shallots, Pine Nuts & Chives Sautéed in Chilli Butter with Lime Zest Cream Cheese
- Wild Mushroom Penne 18**
Sautéed wild Mushroom, Asparagus Shards, Tossed in Creamy Garlic Sauce & Truffle Oil
- Mediterranean Orzo Pasta Salad 18**
Orzo Pasta Mixed with Roasted Red Pepper, Olives, Crispy Kale, Sun-Dried Tomatoes, Feta Cheese & Drizzled in House Truffle Dressing
- Roasted Cauliflower Steak & Chickpea Cassoulet 18**
Succulent Roasted Cauliflower Steak Embedded within Rich Creamy Slow-Cooked Coconut, Spinach & Chickpea Cassoulet

Mains from the Sea

- Seafood Linguine 18**
King Prawns, Baby Squid, NZ Green-Lipped Mussels Tossed in Squid Ink Tomato Sauce & Topped with a Whole Grilled Langoustine
- Scallop & Monkfish Spaghetti 21**
Pan-fried Scallops & Monkfish Tail Tossed in Creamy Garlic Spaghetti
- Grilled Swordfish Steak 21**
Honey Harissa Marinated & Served with Charred Peach, Sautéed Spinach & Pine Nut Topping
- Sea Bass Fillet 24**
Oven-Baked then Served with Creamed Asparagus, Potato Hash, Ballooned Cherry Tomatoes & Roasted Baby Turnip
- Mediterranean Cod en Papillote 25**
Poached with Butter in Parchment Paper with Olives, Sun-Dried Tomatoes, Garlic, Asparagus & Sweet Potato Fondant
- Salmon Supreme 24**
Baked in Thyme & Rosemary Placed Upon White Bean & Lemon Purée, Beet Quinoa & Basil Dressing
- Rock Lobster Tail 55**
Baked in Garlic Butter, Sweet Potato Fondant, Creamed Asparagus, Ballooned Cherry Tomatoes & Caviar
- Lobster Thermidor 40**
Half a Baked Lobster in Thermidor Sauce Topped with Parmesan Cheese, Potato Hash, Grilled Asparagus & Ballooned Cherry Tomatoes

Mains from the Grill

- Creamy Tuscan Chicken Penne 18**
Tuscan Spiced Chicken Thigh Meat, Tossed in a Spinach & Creamy Garlic Sauce
- Black & Blue Chicken 21**
Flame-Charred Chicken Supreme, Grilled Asparagus, Potato Hash & Blue Cheese Sauce
- Lamb Rack 24**
Sliced into Cutlets then Served with Sweet Potato Fondant, Baby Roasted Turnip & Red Wine Jus
- Duck Confit 28**
Slowly Cooked Duck Leg in Infused Duck Fat, Sweet Potato Fondant, Honey Pecan Nuts, Crispy Kale & Blackberry Red Wine Jus
- Prime Scottish Ribeye Steak 35**
Served with Chunky Chips, Dressed Salad, Peppercorn Sauce & Ballooned Cherry Tomatoes
- Prime Scottish Fillet Steak 38**
Served with Chunky Chips, Dressed Salad, Peppercorn Sauce & Ballooned Cherry Tomatoes
- Add Half a Baked Lobster in Garlic Butter 20**

Sides

- Grilled Asparagus 6
- Sweet Potato Fondant 5
- Dressed Side Salad 4
- Chunky Chips 4
- Bread 3.5
- Buttered Baby Corn 4
- Bread & Olives 5

Food Allergy or Intolerance?

Kindly notify your server about any allergies or intolerances before placing your order. While not all ingredients are listed on the menu, we can provide detailed information about the fourteen legal allergens upon request, regrettably, information about other allergens may not be available. Your understanding is appreciated.
All prices include VAT.



HUNGRY
OLIVE