A la Carte



Harissa King Prawns 10 De-Shelled then Sautéed with Shallots, Harissa Butter & Chives

**Braised Beef Croquettes 12** 12-hour Braised Beef Brisket Breadcrumbed & Served with **Chilli Dipping Sauce** 

Lobster Risotto 12 Diced Lobster Risotto Lobster Bisque & Chives

**Bocconcini** Tomato Salad (V) 9

Bocconcini, Halved Cherry Tomatoes, Avocado Purée, Green Pesto & **Balsamic Glaze** 

Starters

King Scallops 13 Pan-fried King Scallops, Creamed Asparagus & Parmesan Crisp

Fig, Walnut & Honey Bake (V) 12

Figs & Walnuts Drizzled in Honey then Baked & Served with Honeycomb

### 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)

Wild Mushroom

Burrata (V) 10 Green Pesto, Preserved Lemon, **Basil Oil & Roasted Almonds** 

**Homemade Wild** Mushroom Ravioli (V) 12 Celeriac Purée Topped with Homemade wild Mushroom, Spinach & Feta

Duck Rillette 11 Slow-Cooked Duck Leg, Shredded then Set with Duck Fat. Served with Warm Bread

> Char-Grilled Octopus 15 Braised then Flashed on Open Coals Dressed with Olives, Sun-Dried Tomatoes, Red

> > Chilli & Preserved Lemon

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

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

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

## Salmon Supreme 24

Baked in Thyme & Rosemary Placed Upon White Bean & Lemon Purée, Beet Quinoa & Basil Dressing

Honey Harissa Marinated & Served with Charred Peach, Sautéed Spinach & Pine Nut Topping

Baked in Garlic Butter, Sweet Potato

Sea Bass Fillet 24 Oven-Baked then Served with Creamed Asparagus, Potato Hash, Ballooned Cherry Tomatoes &

Mediterranean Cod en Papillote 25

Poached with Butter in Parchment Paper with Olives, Sun-Dried Tomatoes, Garlic, Asparagus & Sweet Potato Fondant

#### Lobster Thermidor 40

Half a Baked Lobster in Thermidor Sauce Topped with Parmesan Cheese, Potato Hash, Grilled Asparagus & Ballooned Cherry Tomatoes

**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

> Add Half a Baked Lobster in Garlic Butter 20

# **Prime Scottish Ribeye**

Steak 35 Served with Chunky Chips, Dressed Salad, Peppercorn Sauce & Ballooned **Cherry Tomatoes** 

# Mains from the Sea

Grilled Swordfish Steak 21

Rock Lobster Tail 55

Fondant, Creamed Asparagus, Ballooned **Cherry Tomatoes & Caviar** 

Mains from the Grill

**Roasted Baby Turnip** 

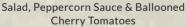
Duck Confit 28

Slowly Cooked Duck Leg in Infused

Duck Fat, Sweet Potato Fondant, Honey

Pecan Nuts, Crispy Kale & Blackberry

**Red Wine Jus** 



Prime Scottish Fillet Steak 38 Served with Chunky Chips, Dressed

Sides

**Grilled Asparagus 6** 

Sweet Potato Fondant 5

**Dressed Side Salad 4** 

Chunky Chips 4

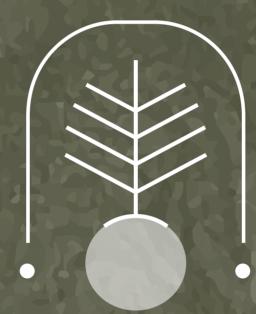
Bread 3.5

**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

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