

SEASONAL FRUIT BOWL (V) 50
House Granola, Greek Yogurt

CHIA SEED & COCONUT PARFAIT (VE) 80
Mango, Pistachio Iced Young Coconut

BUTTERMILK PANCAKES 70
Roasted Strawberries, White Chocolate Yogurt, Salted Cashews

EGGS YOUR WAY 60
Poached, Scrambled Or Fried, Roasted Tomato, Toasted Sourdough

SHAKSHUKA (V) 80
Baked Eggs, Spiced Tomato Sauce, Roasted Peppers, Labneh, Toasted Sourdough

BOREK 75
House Filo Pastry Baked With Spinach And Feta Cheese, Cress Salad

AVOCADO TOAST (V) 75
Poached Eggs, Grilled Haloumi, Avocado Hummus, 'seven' Spiced Dressing, Sunflower Seed Dukkha

CHILI SCRAMBLED EGGS 100
Tiger Prawns, Harissa, Chervil, House Brioche

EGGS BENEDICT 85
Shaved Leg Ham, Spinach, Hollandaise Sauce, House Brioche

ROLLED ROTI 120
Pulled Lamb Shoulder, Egg, Grated Parmesan, Smoked & Spiced Tomato

BIG BREAKFAST 100
Poached Eggs, Bacon, Chicken Chipolatas, Roasted Tomato, Hash Browns, Garlic Mushrooms, Toasted Sourdough

EXTRAS

½ Avocado 25
Mushrooms 15
Roasted Tomato 15
Hash Brown 15
Whipped Feta Cheese 25
Leg Ham 25
Grilled Bacon 25
Chicken Chipolatas 25
Smoked Salmon 40

LUNCH

12:00pm – 5:00pm



(V) – VEGETARIAN
(VE) – VEGAN
(GF) – GLUTEN FREE

TAPAS

FIRE ROASTED EGGPLANT DIP (V) 65
Greek Yogurt, Za'atar, Grilled Flat Bread

BRUSCHETTA (V) 55
*Stracciatella, Smoked Tomato, Romesco, Walnut
Parmesan, Toasted Sourdough*

TUNA TARTARE (GF) 80
Charred Leek Dressing, Black Garlic Yogurt, Za'atar

SALT N PEPPER SQUID 70
Top Shelf Spice Salt, Capers & Herb Mayo

CRISPY FRIED CHICKEN WINGS 65
Secret Spiced Hot Sauce, Aioli

SPICED BEEF MEAT BALLS 110
Red Sauce, Pickled Cabbage, Labneh, Grilled Flat Bread

SALADS/BURGERS

CHOPPED KALE TABOULEH (VE) 70
*Asparagus, Pomegranate, Parsley, Almonds, Sumac
Dressing*

GREEK SALAD (V) (GF) 80
*Heirloom Tomato, Cucumber, Bell Pepper, Oregano,
Olives, Feta*

GRILLED CHICKEN SALAD (GF) 85
*Baby Romaine, Parmesan, Walnuts, Roasted Red
Peppers, Tahini Dressing*

ROASTED LAMB & GRAINS SALAD 130
*Pulled Lamb, Ancient Grains, Raisins, Sumac Onions,
Sunflower Seed Dukkha, House Dressing*

FALAFEL FLAT BREAD (V) 80
Herbed Tahini, Harissa, Sumac Onions, Parsley Salad

PULLED LAMB SHOULDER BURGER 140
Slaw, Tzatziki, Zhoug Hot Sauce, Milk Bun

ANGUS BEEF BURGER 120
*Red Cheddar, Pickles, Onions Rings, Iceberg, Mustard
Mayo, Milk Bun*

PLATES/GRILLS

SPINACH GNOCCHI (V) 90
Blue Cheese Sauce, Spiced Hazelnuts, Truffled Honey

MOULES FRITTES 130
Pot Steamed Black Mussels, Hawajj Spiced Broth, Fries, Aioli

PAN ROASTED BARRAMUNDI (GF) 120
Escabeche, Spiced Red Pepper Butter, Lemon

SKILLET ROASTED ½ CHICKEN (GF) 110
Smoked Skordalia, Green Chermoula

**280G AUSTRALIAN BLACK ANGUS RIB
FILLET (GF) 500**
Paprika & Anchovy Butter, Smoked Beetroot Tarator

SIDES

Baby Romaine Salad (VE) (GF) 50
Sumac Onions, Parsley, House Dressing

Charred Carrots (V) (GF) 50
Brown Butter Yogurt, Harissa

Fried Potatoes (V) (GF) 50
Mustard Aioli, Parmesan

French Fries 50

SWEETS

MANGO & COCONUT TRIFLE 60
*Frozen Mango Yogurt, Mango Mahlabi, Whipped Mango &
Cardamom Cream, Pistachio Brittle*

**WHITE CHOCOLATE & YOGURT PANNA
COTTA 60**
Sable Biscuit, Raspberry Sauce

BALINESE DARK CHOCOLATE BAVAROIS 60
*Whipped Turkish Coffee & Condensed Milk Cream, Salted
Cashews*

TAPAS

FIRE ROASTED EGGPLANT DIP (V) 60
Greek Yogurt, Za'atar, Grilled Flat Bread

BRUSCHETTA (V) 55
*Stracciatella, Smoked Tomato, Romesco, Walnut
Parmesan, Toasted Sourdough*

TUNA TARTARE (GF) 80
Charred Leek Dressing, Black Garlic Yogurt, Za'atar

Greek Salad (V) (GF) 80
*Heirloom Tomato, Cucumber, Bell Pepper, Oregano,
Olives, Feta*

GRILLED HALOUMI (V) (GF) 70
Charred Red Pepper Salsa, Wild Honey, Oregano

SALT N PEPPER SQUID 70
Top Shelf Spice Salt, Caper & Herb Mayo

CRISPY FRIED CHICKEN WINGS 65
Secret Spiced Hot Sauce, Aioli

CHOPPED BEEF TARTARE 85
Harissa, Brown Butter Yogurt, Lavash Crisps

SPICED BEEF MEAT BALLS 110
Red Sauce, Pickled Cabbage, Labneh, Grilled Flat Bread

SIDES

BABY ROMAINE SALAD (VE) (GF) 50
Sumac Onions, Parsley, House Dressing

CHARRED CARROTS (V) (GF) 50
Brown Butter Yogurt, Harissa

FRIED POTATOES (V) (GF) 50
Mustard Aioli, Parmesan

FRENCH FRIES 50

PLATES

BBQ CAULIFLOWER (V) (GF) 80
Truffled Cauliflower Crema, Isot Pepper & Pistachio Butter

SPINACH GNOCCHI (V) 90
Blue Cheese Sauce, Spiced Hazelnuts, Truffled Honey

MOULES FRITTES 130
Pot Steamed Black Mussels, Hawaii Spiced Broth, Fries, Aioli

PAN ROASTED BARRAMUNDI (GF) 120
Escabeche, Spiced Red Pepper Butter

GRILLED SKIPJACK TUNA (GF) 150
Smoked Tomato, Caper & Herb Velouté, Lemon

SAGANAKI TIGER PRAWNS 150
Fresh Tomato & Chili Sauce, Feta, Toasted Sourdough

SKILLET ROASTED ½ CHICKEN (GF) 110
Smoked Skordalia, Green Chermoula

ANGUS BEEF BURGER 120
*Red Cheddar, Pickles, Onions Rings, Iceberg, Mustard Mayo,
Milk Bun*

**280G AUSTRALIAN BLACK ANGUS RIB
FILLET (GF) 500**
Paprika & Anchovy Butter, Smoked Beetroot Tarator

SWEETS

MANGO & COCONUT TRIFLE 60
*Frozen Mango Yogurt, Mango Mahlabi, Whipped Mango &
Cardamom Cream, Pistachio Brittle*

**WHITE CHOCOLATE & YOGURT PANNA
COTTA 60**
Sable Biscuit, Raspberry Sauce

BALINESE DARK CHOCOLATE BAVAROIS 60
*Whipped Turkish Coffee & Condensed Milk Cream, Salted
Cashews*