



DINNER TAPAS MENU

BENTO BITES

Pao mini bun V

With spiced vegetables and salsa verde

Gazpacho V

Cold cucumber & tomato soup seasoned with olive oil and white balsamic vinegar

Beetroot hummus dip S

Chickpea and tahini dip flavoured with olive oil, beet juice and lemon juice

Baba ghanoush dip V

Smoked aubergine & bell pepper dip seasoned with olive oil and topped with pomegranate

Vegetable crudité V

Carrot, cucumber, fennel & local heirloom cherry tomatoes

V - Vegan G - Gluten D - Dairy N - Nuts

SF - Shellfish S - Sesame Seeds

FROM THE PLANCHA

Black Angus

Beef strip loin skewer glazed with chimichurri

Chicken

Grilled chicken legs marinated with lemon kefir

Fish kofta SF

Local fish infused with escabeche vegetables and turmeric

Vegetables S

Local mushroom and miso glazed eggplant skewer

DESSERTS

Coffee Eclair G D N

Mini chocolate & hazelnut tart G D N

Lemon pie with crunchy meringue G D N

Strawberry Swiss roll G D N

Seasonal assorted fruit V

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