



Starters



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- Courgette Fritter, Tempura Patty Pan, Ricotta and Olives - \$8
 - Naija Chicken Pepper Soup \$8
 - Sunshine Halloumi Salad - \$10
 - Creamy Mushroom Risotto and Basil Oil - \$10
 - Fresh Nyanga Trout Ceviche, Garden Waldorf Salad - \$10
 - Funky Berbere Prawn Cocktail - \$12
 - Seared Patagonia Calamari Chilli Garlic Butter - \$12

Mains



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- Ricotta and Cavalo Nero Ravioli, Walnut Pesto - \$18
 - Grilled Tilapia, Butter Caper, Ginger Sauce - \$20
 - West African Chicken Groundnut Stew - \$22
 - Asian Sliced Pork Chop Teriyaki - \$23
 - Mozambique Peri Peri Prawns on Risotto - \$25
 - Slow Roast Shoulder of Moroccan Harissa Lamb - \$25
 - Prime Dry Aged-Beef (250g) - \$26

Sides



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- Chargrilled Sweet Potato with Saffron Cream - \$6
 - Seasoned Polenta Fries - \$6 Quinoa Tabouleh - \$6
 - Baba Ganoush & Hummus with Ciabatta Bread - \$6

Dessert



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- Baked Lemon Cheesecake - \$8 Sticky Toffee Pudding - \$8
 - Blueberry Frangipane Tart - \$10 Amaretto Affogato - \$10
 - Sesame Meringue, Dark Chocolate Pot, Tahini Honey Cream - \$10