



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 with Basil Oil ~ \$10
 - Sticky Roasted Aubergine, Yoghurt Tahini Dressing ~ \$10
 - Seasoned Polenta Fries with Garlic Aioli ~ \$6
 - Amanzi Platter ~ Baba Ganoush & Hummus, Marinated olives, Quinoa Tabbouleh ~\$15

Mains



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- Ciabatta Toasties: 3 Cheeses, Bacon and Cheese, Spicy Chicken ~ \$12
 - Open Ciabatta Toasties: Spinach & Feta, Beef & Camembert, Bacon and Avo ~ \$15
 - Vegetarian Falafels with Crispy Zucchini and Nemo Bean Hummus ~ \$15
 - Sicilian Style Tagliatelle ~ \$16
 - Creamy Chicken, Mushroom, Parsley Tagliatelle ~ \$18
 - Zambezi Battered Tilapia \$18
 - West African Chicken Groundnut Stew \$22
 - 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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- Sticky Toffee Pudding ~ \$7 Blueberry Frangipane Tart ~ \$8
 - Sesame Meringue, Dark Chocolate, Tahini Honey Cream ~ \$9
 - Coconut & Lemon Cheesecake ~ \$10