



## Starters



- Roasted Asparagus with Parmesan Truffle Vinaigrette - \$10  
Creamy Mushroom Risotto with Basil Oil (V) - \$10  
Thinly Sliced Smoked Nyanga Trout Salad with Watermelon Caviar - \$12  
Seared Prawns with Chimichurri, Coconut Shrimp, and Pineapple Salsa - \$15  
Roasted Tomato and Sweet Potato Bisque (V) - \$8  
Naija Chicken Pepper Soup - \$8  
Spinach and Feta Spring Rolls with Honey Dressing and Summer Tomatoes (V) - \$10

## Mains



- Charred Sweet Potato on Chickpeas, Tomato, and Garlic Herb Drizzle - \$16  
West African Chicken Groundnut Stew - \$22  
Pork Chops with Caramelised Pears - \$20  
Five Spice Oxtail on Creamy Mashed Potato - \$25  
Pan Seared Tilapia with Cous-cous and Corn Salsa - \$20  
Thai Seafood Curry - \$28  
Seared Salmon Fillet with Pecan Crumble and Creamy Hollandaise - \$30  
Prime Dry Aged-Beef (250g) - \$26

## Sides



- Seasoned Polenta Fries - \$8  
Hummus and Baba Ghanoush with Quinoa Tabouleh and Pitta Bread - \$8  
Fresh Garden Leaf Salad with Lemon Vinaigrette(V) - \$8  
Chilli and Peanut Beef Tsire Skewers (3) - \$10

## Dessert



- Sticky Toffee Pudding - \$7    Amaretto Affogato - \$8  
Salted Caramel Gelato with a Ginger Snap - \$8  
Sesame Meringue, Dark Chocolate, Tahini Honey Cream - \$8  
Carla's Platter

*Berry Pavlova, Mini Cheesecake, Double Choc Cake, Sweet Potato Mousse Tart - \$12*