



Starters



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

Mains



- Ciabatta Toasties: Bacon and Cheese, Spicy Chicken, Spinach and Feta -\$12
Charred Sweet Potato on Chickpeas, Tomatoes, and Garlic Herb Drizzle (V) -\$16
Sicilian Style Tagliatelle with Bacon Bits (optional) (V) - \$16
West African Chicken Groundnut Stew -\$22
Pork Chops with Caramelised Pears -\$20
Pan Seared Tilapia with Cous-cous and Corn Salsa- \$22
Five Spice Oxtail on Creamy Mashed Potatoes-\$25
Prime Dry Aged-Beef (250g) - \$26

Sides



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