



Breakfast (all day)

Rustic Seafood Fritters of Prawns, Sea Scallops, Alaskan Crab & Herbed Quinoa, served with a Poached Egg, Spicy Yuzu Drizzle & side Aioli with a Rocket Salad 22

Moroccan Paprika Meatballs & 2 Eggs

Baked in a Spicy Tomato Broth & Sprinkled Parmesan & Turkish Toast 18

Spanish Baked Eggs (2) in a rich Tomato Broth, with Chorizo, Sprinkled Goat's Cheese and Turkish Toast (No Chorizo Optional) 18

LUNCH (from 12pm)

Prawn Udon Noodle Soup With Seaweed, Asparagus, Spinach, Cherry Tomato and poached egg 19
(Vegetable Udon Upon Request 16)

Pot Roasted Prawn & Octopus in Coz Lettuce Boats with Lemon, Herb, Garlic & Chilli Dressing and side Quinoa, Asparagus & Cherry Tomato Salad 26

Wayu Sirloin Beef on Smashed Potato Rosti With Asparagus, Spinach & Crushed Mushroom & Lemon Sauce 26