

SHARING DISHES

F & F TASTING PLATE

FEATURING LOCAL PRODUCE AND DELICACIES, FOR 2 PEOPLE

28

PRAWNS

DEEP FRIED SCHOOL PRAWNS WITH LEMON AIOLI

12

FRITTERS

CAULIFLOWER FRITTERS WITH TOMATO RELISH

14

BUFFALO MOZZARELLA

CHAR-GRILLED SHAW RIVER BUFFALO MOZZARELLA WRAPPED IN ISTRA PROSCUITTO

12

ROASTED MUSHROOMS

ROASTED FIELD MUSHROOMS WITH TALEGGIO

12

SAGANAKI

PAN FRIED KEFALOGRAVIERA CHEESE WITH CARROT AND CARDAMON JAM

14

CHARCUTERIE PLATE

FEATURING ASSORTED LOCAL, SOURCED AND CURED MEATS

15

OLIVINIS

DEEP FRIED GREEN OLIVES STUFFED WITH VEAL AND HERBS, SERVED WITH LEMON

9



EXTRA'S

- FRIED CHATS WITH GARLIC & ROSEMARY
- ROASTED BEETROOT AND ROCKET SALAD
- MINTED GREEN PEAS WITH CRISPY BACON
- BROCCOFLOWER WITH TOASTED ALMONDS
- SHREDDED RADICCHIO, ICEBERG, SMOKED ALMONDS AND TALEGGIO SALAD

9 EACH

SWEETS

DOUGHNUTS WITH LEMON SYRUP

CHOCOLATE POACHED PEAR WITH CHESTNUT CREAM

NEOPOLITAN GELATI TRIO

10.50 EACH

REGULAR DISHES

CHICKEN

SLOW COOKED CHICKEN MARYLAND IN RIESLING WITH FENNEL, SAGE AND GARLIC

25

FISH

PAN SEARED KINGFISH FILLET WITH CELERIAC REMOULADE

26

STEAK

GRILLED HOUSE AGED PORTERHOUSE, LEMON AND BEETROOT PICKLE

28

BRAISED MEAT

BRAISED OX TAIL WITH TOMATO AND WINTER VEGETABLES

25

PASTA

PASTA DISH OF THE DAY

20