

Small Dishes

F & F tasting plate for two people	28
Shaved Istra prosciutto with melon pickle, holy goat fromage frais and grissini	14
Baked spring bay scallops with basil mayonnaise gratin and tomato coulis	18
Saganaki, panfried kefalograviera cheese with carrot and cardamon jam	16
Panfried baby calamari with capers, parsley and lemon	16
Crispy quail with fragrant sea salt	18

Main Courses

Crispy fried zucchini flowers filled with spiced vegetables, served with asparagus and lentil salad, and yoghurt dressing	29
Roasted duck breast with cherry crumble and beetroot carpaccio	36
Spice crusted, roasted lamb back strap with eggplant and tomato timbale, and radish and herb salad	37
Pan seared Atlantic salmon fillet with seaweed and salmon pearl risotto, tomato and green olive salsa	36
Char-grilled, house aged sirloin with confit potato, bagnet verd and spinach puree	38

Side Dishes

Steamed asparagus with truffle oil and lemon	9
Crushed and fried chat potatoes with rosemary and garlic	9
Beetroot and blood orange salad	9
Mizuna and baby rocket salad with parmesan	9

Desserts

Doughnuts with lemon and vanilla syrup and nougat gelati	16
Mango and vanilla yoghurt panna cotta with dried banana and mango gelati	16
Passionfruit curd tart with Italian meringue and passionfruit gelati	16
Sour cherry and white chocolate pudding with almond infused clotted cream	16
Affogato; vanilla gelati and espresso with liquor	15
House made gelati trio	13
Cheese Plate: 100gm Taleggio with lavosh and fruit	18