



BRUNCH | SUNDOWNER | NIGHTFALL

VEGETARIAN MENU

Corn on the Cob

Fresh corn, butter, and salt.

Steamed Vegetable Gyoza with Sweet Chilli Dip

Steamed dumplings filled with shallots, cabbage, carrots and mushrooms.
Serve alongside chilli oil or a chilli vinegar for incredible flavour.

Mushroom Arancini on Spicy Tomato Sauce

Mushrooms, shallots and fresh herbs are sauteed in butter and white wine,
and blended with rice and cheese

Deep Fried Falafel with Spiced Tahina Sauce

Dried chickpeas, fresh herbs (parsley, cilantro), onion, garlic, spices (cumin, coriander),
sauce is made from tahini paste, water, lemon juice, minced garlic, and salt.

Buffalo Mozzarella Skewers with Pesto Sauce

Small balls of fresh buffalo mozzarella, cherry or grape tomatoes, and fresh basil leaves
Pesto Sauce: fresh basil, garlic, pine nuts, salt, olive oil and hard cheese, traditionally Pecorino & Parmesan

NON-VEGETARIAN MENU

Beef Slider

Beef patty, Crispy turkey bacon, Chicken sausage, Cheese, Gherkins
Mushrooms

Chicken Slider

Shredded chicken with mayo, sour cream, and scallions.

BBQ Chicken Wrap

Cooked chicken, bbq sauce, cheese, onion, cilantro and tortillas.

Lemon Chicken Skewers

Chicken, lemon juice, oil (often olive oil), garlic, and salt and pepper as a base.

Fish Finger with Tartar Sauce

Firm white fish (like cod or haddock), flour, beaten eggs, and breadcrumbs for the fish coating.

PASTA STATION

Penne Pasta | Fusili Pasta | Bechamel Sauce
Tomato Sauce | Pesto Sauce