

# MENU

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## Mains.

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### Fresh Taameya Salad 32

fresh salad of avo, cherry tomatoes, croutons, cheese flake, pickled beetroot, candied walnuts, carrot and tahini gf, vegan on request

### Mushroom Risotto 35

portobello mushroom, baby spinach, candied nuts, goats cheese, horesradish gremolata gf, vegan on request

### Hey Malbec Grilled Ribeye 49

tenderloin fillet with fine herbs in a malbec reduction w potato gratin, bechamel and salad gf

### Roast Lemon Salmon 45

parsnip and pear puree, roasted broccoli, baby carrot and cherry tomato gf

### Stout Braised Pork Steak 46

rustic smash cheddar, corn and spring onion, toasted almonds gf on request

### Slow Cooked Chicken 42

with portobello mushroom, baby spinach, broccoli, leek, cream and rustic potatoes gf

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## Appetizer.

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### Four Cheese Fondue 18.5

four cheeses, baby spinach, malbec reduction crisp gf on request

### Cereal Crisp Chicken 19.5

crumbed chicken tenders on fresh salad w house made bbq sauce

### Bruschetta 19.5

prosciutto, avocado, hummus and candied tomatoes vegan, gf on request

### Antipasto Platter *min 4 people* 38

selection of meats, cheese, pickled vege's, bread, dips and relish vegan on request

**Ask for Our Chef's Specials.**

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## Desserts.

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### Quick Brown Fox Brownie 18

vanilla ice-cream, mascarpone, coffee liqueur

### Flambéed Apple Crepes 17

vanilla ice-cream, caramel sauce, turrón

### Tiramisu 16

with chocolate sauce and espresso shot

### Affogato 19

ice-cream served with espresso and turrón served with coffee liqueur