

TO SHARE

TRUFFLE FRIES

Parmigiano Reggiano

FALAFEL

Tzatziki

TUNA TATAKI

Sesame crust, lime & coriander, soy dressing

SHRIMP & CALAMARI

Garlic butter & parsley

GRILLED OCTOPUS SKEWERS

Smoked paprika & oregano, garlic butter

ITALIAN ANCHOVY

Avocado tartare, sun-dried tomatoes on baguette toast

CRISPY CHICKEN TENDERS

Sriracha

MINI TRUFFLE CROQUE-MONSIEUR

Ham, béchamel sauce & emmental

HAM CROQUETAS

Iberian ham, béchamel sauce & emmental

POKE BOWLS

Fresh, light & healthy

VEGGIE BOWL

Falafel, sushi rice, avocado, cucumber, carrot, cabbage, seeds & sesame dressing

PRAWN BOWL

Lime marinated prawns, sushi rice, mango, cucumber, cabbage & passion fruit dressing

TUNA BOWL

Marinated tuna, avocado, vermicelli, cherry tomatoes, cabbage & sesame dressing

CHICKEN BOWL

Grilled chicken, avocado, vermicelli, cherry tomatoes, cucumber, cashew nuts & sriracha mayo

BURGERS

Served with fries or green salad

VEGETARIAN

Potato cake, herb cream, grilled vegetable, tomato confit

CRISPY & CHIC

Crispy chicken, spicy mayonnaise, tomato, cheese, lettuce

CLASSIC

Australian beef, house sauce, onion, tomato, cheese, lettuce

BAKE

Australian beef, spicy sauce, bacon, tomato, onion, cheese, lettuce

KIDS

PACCHERI AL POMODORO

Basil, Parmigiano

CHICKEN BURGER

Crispy chicken, mayonnaise, tomato, cheese, lettuce, Fries

BEEF CHEESE BURGER

Australian beef, house sauce, onion, tomato, cheese, lettuce, Fries

STARTERS

ROASTED PUMPKIN

Eggplant hummus, goat's cheese, coriander, pomegranate

CRISPY TOMATO TART

Creamy burrata (75 g), basil & acacia honey

TUNA TARTARE

Sun-dried tomatoes, coriander, avocado guacamole

OCTOPUS CARPACCIO

Citrus marinade, piment d'Espelette

CRAB RAVIOLI

Leek fondue, crab bisque

ESCARGOTS DE BOURGOGNE X6

Garlic butter & parsley

BEEF CARPACCIO

Australian beef, Parmigiano Reggiano, pesto, salad

MAIN COURSES

SOFT HOMEMADE GNOCCHI

Wild mushrooms, Parmigiano Reggiano & truffle cream

PACCHERI RUMMO AL POMODORO & BURRATA

Basil, virgin olive oil

Gluten-free pasta available

SEAFOOD LINGUINE

Prawns & calamari, shellfish juice

Gluten-free pasta available

GRILLED CALAMARI

Lemon confit, garlic & smoked paprika, grilled vegetables

SEARED OCTOPUS

Grilled lime, oregano, carrot & cumin purée, olive oil

SEARED TUNA STEAK

Grilled polenta, spicy tomato jam, crispy fried leeks

SOLE FISH MEUNIERE

Vegetables, lemon butter sauce & grilled leeks

SEA BASS LOIN

Red pepper coulis, Mediterranean vegetables, lemon olive oil

GRILLED LIME CHICKEN SKEWERS

Creamy mashed potato, green salad & cucumber yogurt

LINGUINE CARBONARA

Bacon, egg yolk & Parmigiano Reggiano

Gluten-free pasta available

SLOW-COOKED AUSTRALIAN LAMB SHANK

Ras El Hanout spices, creamy mashed potato

AUSTRALIAN BEEF TENDERLOIN (200 g)

Crispy potato cake, smoked eggplant caviar

Choice of sauce: black pepper or red wine

DESSERTS

VANILLA CRÈME BRÛLÉE

1500

MANGO PANNA COTTA

1500

LEMON TART, ITALIAN MERINGUE

1500

PAVLOVA, EXOTIC FRUITS

1500

DARK CHOCOLATE MOUSSE

1500

AFFOGATO

Vanilla ice cream, espresso

2600

3200

2700

2100

3950

2700

4700

1900

1600

2600

1800

2200

1900

2200

2700

2700

2900

2900

2900

2900

2900

2000

2600

5300

5900

2000

2100

2900

2300

4400

4200

3800

4100

3800

4600

7500

3600

3900

6300

9300

1500

1500

1500

1500

1500

1000

All the prices are subject to 10% service charge