



ATLANTIC

RESTAURANT

MENU



Salads & Starters

SMOKED SALMON SALAD ¢ 105.00

Inhouse smoked salmon served with cream cheese, beetroot chips and micro herbs

BLACK PEPPER FILLET ¢85.00

Seared beef fillet infused with cracked black pepper, thinly sliced served with rocket, sun blushed tomatoes and parmesan shavings

CLASSIC CAESAR SALAD ¢60.00

Crisp lettuce, soft boiled egg, croutons, parmesan shavings and home-made Caesar dressing

Add: Chicken

¢35.00

Bacon

¢45.00

GREEK SALAD ¢85.00

Traditional Greek salad with a twist, served with bread crumbed feta cheese balls

CHICKEN LIVER ¢65.00

Home style chicken livers in a coriander cream resting on a toasted bruschetta

TEMPURA PRAWNS ¢125.00

Prawns in a light crisp batter served on pumpkin puree

KETO BOWL ¢115.00

Crisp lettuce, tomato, cucumber, onion rings, keto fruit, charred chicken breast, bacon and crumbled cheese

SPINACH AND SQUASH RAVIOLI

¢80.00

Homemade ravioli filled with creamed spinach and roasted squash served with a pumpkin puree and red chili oil

Soups

All soups are prepared with the freshest ingredients and served with bread roll and butter

MINISTRONE SOUP

¢ 85.00

Served with croutons

CONTINENTAL SOUP OF THE DAY

¢65.00

Ask your waiter for the soup of the day

GHANAIAN SOUP OF THE DAY

¢75.00

Ask your waiter for the soup of the day

Pasta Dishes

PASTA CARBONARA

¢95.00

Creamy pasta dish with mushrooms and bacon topped with parmesan shavings

TAGLIATELLE BOLOGNAISE

¢95.00

Egg pasta ribbons with bolognaise sauce topped with parmesan shavings and fresh herbs

SEAFOOD PASTA

¢165.00

Pan-fried seafood tossed in a rich tomato and basil sauce resting on a bed of spaghetti topped with parmesan shavings

Vegetarian Dishes

ROASTED VEGETABLE PASTA ¢ 95.00

Charred vegetables tossed in ribbons of pasta topped with parmesan shavings

ORIENTAL STIR FRY NOODLES ¢65.00

Oriental noodles, seasonal vegetables, soy sauce, oyster sauce fried in our wok

Main Dishes

PAN FRIED GROUPE ¢135.00

Served with fried plantain (or side dish of your choice), tomato, mango salsa and hand-picked herb cream sauce topped with butterfly king prawn

250G BEEF SIRLOIN ¢200.00

Char-grilled to your liking served with roasted bone marrow, hand cut chips and mushroom sauce

BRAISED SHORT RIB OF BEEF ¢200.00

Slow braised beef short rib in red wine sauce and vegetable chiffonade

PAN-FRIED PORK CHOPS ¢115.00

Sautéed in rosemary butter served with glazed apple and fennel resting on a bed of seasonal vegetables

<i>GRILLED SALMON</i>	¢245.00
Marinated with lemon zest and coriander, grilled and served on buttered green beans	
<i>BUTTER CHICKEN</i>	¢95.00
Creamy tomato curry with chicken served with rice or Indian bread	
<i>LAMB CHOPS</i>	¢165.00
Char-grilled served with seasonal vegetables, mint lamb jus, roasted cherry tomato's topped with micro greens	
<i>STUFFED CHICKEN</i>	¢115.00
Chicken breast stuffed with oyster mushroom and herb mousse, roasted and served with charred vegetables	
<i>ATLANTIC MIXED GRILL FOR TWO</i>	¢385.00
Perfectly seasoned and prepared lamb chops, pork chops, chicken thigh and sausage served with chips and mixed salad	
<i>ALISA SPECIAL FRIED RICE</i>	¢120.00
Fried rice with shrimps, chicken, beef and seasonal market vegetables	
<i>SEAFOOD PLATTER</i>	¢400.00
Grilled lobster, prawns, calamari, mussels, fried fish served with parsley potatoes, assorted vegetable and lime hollandaise	

African Dishes

AKOSOMBO GRILLED TILAPIA *¢125.00*

BBQ grilled whole tilapia fish with sliced onions, tomato and green pepper with your choice of side dish

GHANAIAN PEPPER CHICKEN *¢85.00*

Grilled spicy marinated chicken with your choice of side dish

PALAVA SAUCE *¢75.00*

Green leaf stew (Nkontomire) with choice of beef or fish served with boiled yam or plantain

OKRO STEW *¢90.00*

Tomato based stew with palm nut oil, onions, spices, okro and your choice of beef, goat, tilapia or chicken served with your choice of side dish

GRANDMA'S FREE RANGE CHICKEN STEW *¢120.00*

Old fashioned spiced tomato-based chicken stew with vegetables and your choice of side dish

Ask your waiter for our local special of the day

SIDE ORDERS *¢25.00*

Potato chips, fried plantain, yam chips, rice, Fonio grain, mashed potato, banku, eba, neat fufu, mealie-pap/ ugali, coconut rice, jollof rice, fried rice

Desserts

BAKED CHEESE CAKE ¢65.00

House baked cheese cake served with mixed berry compote

CHOCOLATE FONDANT ¢60.00

Chocolate cake with a soft runny center filling served with vanilla ice cream

MALVA PUDDING ¢55.00

Traditional Southern African sponge cake served with custard

FRESH FRUIT SALAD ¢45.00

Selection of fruits served with vanilla ice cream and berry compote

TRIO OF ICE CREAM ¢45.00

Served with a biscuit and chocolate topping

CRÈME BRULEE ¢65.00

Egg custard dessert with a crisp sugar topping

CHOCOLATE BROWNIES ¢45.00

Warm chocolate brownies served with chocolate sauce and vanilla ice cream

DESSERT OF THE DAY

Ask your waiter for the chef's dessert of the day

Kiddies



ENTREES MENU

Fish Goujons ¢90.00
Breaded strips of fish served with French fries and mini salad

Kiddies BBQ Chicken Wings ¢65.00
Smokey BBQ marinated chicken wings served with choice of side dish and mini salad

Tomato Pasta ¢65.00
Tagliatelle pasta tossed in a fresh herb tomato sauce with shavings of parmesan cheese

Mini Burger ¢65.00
Classic cheese burger served in a toasted bun served with French fries and mini salad

Side Orders ¢20.00
Potato chips, fried plantain, yam chips, rice, mashed potato, coconut rice, jollof rice, fried rice

SWEETS

Ice Cream ¢25.00
Vanilla ice cream served with a waffle cone and chocolate sauce drizzle

Rainbow Salad ¢25.00
Assortment of seasonal fruits served with vanilla ice cream

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Room Service

 Menu 

ALL DAY BREAKFAST OPTIONS

*ENGLISH BREAKFAST****

¢85.00

Two Eggs of your choice, Bacon, Sausage, Tomato, Mushrooms, Toast and Assorted Fruits

*CONTINENTAL BREAKFAST****

¢75.00

Freshly Baked Croissant, Danish Pastries or Pan Cakes, Toasted Bread, Jam and Butter

All Breakfasts served with Tea/Coffee/Juice

SOUPS *

CONTINENTAL SOUP OF THE DAY

¢65.00

TRADITIONAL SOUP OF THE DAY

¢75.00

SALADS*

CLASSIC CAESAR SALAD

¢60.00

Crisp lettuce, soft boiled egg, croutons, parmesan shavings and home-made Caesar dressing

GREEK SALAD

¢85.00

Traditional Greek salad with a twist served with bread crumbed feta cheese balls

KETO BOWL

¢115.00

Crisp lettuce, tomato, cucumber, onion rings, keto fruit, charred chicken breast, bacon and crumbled cheese

SALAD TOPPINGS

<i>CHICKEN</i>	¢35.00
<i>SHRIMPS</i>	¢45.00
<i>SALMON</i>	¢45.00
<i>BACON</i>	¢45.00

SANDWICHES**

<i>CLUB SANDWICH</i>	¢75.00
Chicken, Bacon, Egg, Mayonnaise, Lettuce and Tomato	
<i>TUNA SANDWICH</i>	¢75.00
Tuna flakes, Green Pepper, Gherkins and Mayonnaise	
<i>VEGGIE SANDWICH</i>	¢50.00
Mushroom, Sliced Tomato and Cheese	

WRAPS**

<i>MUSHROOM FAJITA AND HUMUS</i>	¢75.00
Tortilla wraps with spicy mushrooms, lettuce, hummus and griddled onions	
<i>CHICKEN BURRITO WRAP</i>	¢75.00
Char-grilled lemon marinated chicken wrapped in flour tortilla bread with salad and a chef's special sauce	
<i>BEEF KAFTA SKEWERS WRAP</i>	¢75.00
Beef skewers hot off the griddle, in tortilla wraps with green salad and tzatziki relish	

SNACKS*

SAMOSA AND SPRING ROLL PLATTER ¢75.00

Crisp samosa and spring rolls to share with a trio of dips

BUFFALO WINGS ¢75.00

Classic Spicy OR BBQ Chicken Wings

CALAMARI RINGS ¢95.00

Crispy fried calamari rings with Cocktail Sauce and chili aioli

MEAT LOADED PIZZA ¢125.00

Pepperoni, beef, chicken, bell peppers, olives

SEAFOOD PIZZA ¢185.00

Cheese, tomato, onion, shrimp, calamari, flaked tuna and green pepper

MARGARITA PIZZA ¢95.00

Sliced fresh tomato and mozzarella cheese

BURGERS**

WAKE UP BURGER ¢95.00

Char-grilled beef burger pate with melted cheese, grilled bacon, homemade pickled gherkins and soft fried egg served with potato chips

SPICE IS NICE ¢95.00

Char grilled beef burger pate with spicy brinjal relish, cucumber and yogurt raita and crisp onion rings served with potato chips

CRUMBLED CHICKEN ¢95.00

Double crumbed chicken breast topped with melted cheese served with potato chips

MAIN DISHES*

FISH AND CHIPS **¢135.00**

Beer Battered Fish fillet served with potato chips and a classic citrus aioli dip

FUSILLI CHICKEN PASTA **¢95.00**

Fusilli pasta, grilled chicken tenders, vegetables, onion cream sauce, tomatoes and Parmigiana

LAMB CHOPS **¢165.00**

Char-grilled lamb served with seasonal vegetables, mint lamb jus, roasted cherry tomatoes, topped with micro greens

GRILLED PORK CHOPS **¢115.00**

Glazed Pork Chops, steamed vegetables, cherry tomatoes and dollops of Peach Mustard Sauce

250G BEEF SIRLOIN **¢200.00**

Char-grilled to your liking served with roasted bone marrow, hand cut chips and mushroom sauce

CHOW MEIN (STIR-FRIED NOODLES) **¢75.00**

Oriental noodles, Chicken or Beef with Vegetables, Soy Sauce and Oyster Sauce

ROASTED VEGETABLE PASTA **¢95.00**

Charred vegetables tossed in ribbons of pasta topped with parmesan shavings

PALAVA SAUCE **¢75.00**

Beef OR Fish Palava sauce with boiled yam or plantain

GRILLED SPICY CHICKEN **¢85.00**

Grilled spicy marinated chicken with Jollof rice or fried rice and vegetables

DESSERTS*

FRESH FRUIT SALAD *¢45.00*

Assorted market fresh fruit pieces served with ice cream of your choice

ICE CREAM TRIO *¢45.00*

Scoops of vanilla, strawberry and chocolate ice cream served with biscuit and topped with chocolate sauce

CARROT CAKE *¢45.00*

Moist frosted carrot cake with crème fraiche and fruit coulis

ZUBZZ.COM

Kindly note menu items marked and times they are available

(*) Available 11:00AM - 10:00PM

(**) Available 24 Hours

(***) Available 06:30AM – 10:30PM

Call to place an order

Complimentary breakfast is served only in the restaurant

Room Service Tray Charge GH¢20



Menu

The Rocking Burgers

All burgers are 200g 100% beef served with French fries and spiced coleslaw

All burgers are served in a charcoal infused or plain bun topped with sesame seeds

WAKE UP BURGER ¢95.00

Char-grilled served with melted cheese, grilled bacon, homemade pickled gherkins and soft fried egg.

SPICE IS NICE ¢95.00

Char-grilled with spicy brinjal, cucumber and yogurt raita and crisp onion rings

MEXICAN TOP HAT ¢95.00

Char-grilled with melted cheese topped with nachos, smashed avocado and feta

COMES IN THREE ¢125.00

Trio of mini beef, chicken & fish burgers topped with cheese, sun dried tomato, onion marmalade and deep-fried vegetable wafers

OVER THE TOP ¢140.00

400g Burger, char-grilled served with melted cheese and tomato relish

CRUMBLED CHICKEN ¢95.00

Double crumbed chicken breast topped with melted cheese

PLANT BASED ¢85.00

Homemade plant base burger enriched with beans, sweet potato and mixed vegetables topped with vegan cheese

Pizza

<i>MARGARITA PIZZA</i>	¢95.00
Sliced fresh tomato, mozzarella cheese and herbs	
<i>CHICKEN TIKKA PIZZA</i>	¢120.00
Tender spiced chicken, mozzarella cheese	
<i>SEAFOOD PIZZA</i>	¢185.00
Shrimps, calamari, flaked tuna, green pepper, tomato, onion and mozzarella cheese	
<i>MEAT LOADED PIZZA</i>	¢125.00
Pepperoni, beef, chicken, bell peppers, olives and mozzarella cheese	
<i>STICKY PORK</i>	¢125.00
BBQ pork with cream cheese and coriander	
<i>MEDITERRANEAN</i>	¢125.00
Roasted vegetables with herbs and mozzarella cheese	
<i>ADDITIONAL TOPPINGS - Each</i>	¢25.00
Sausage, chicken, ham, beef, bacon, pepperoni, roasted vegetables	

Flat Breads

Mozzarella, Tomato and rocket with a hint of basil pesto	¢25.00
Roasted pepper, artichokes and sun-blushed tomato	¢25.00
Spicy chicken, cucumber yogurt and tomato coriander salsa	¢25.00

Healthy Salads

CEASAR SALAD

¢60.00

Crisp lettuce, garlic croutons, soft boiled egg, parmesan cheese and garlic dressing.

Add chicken ¢35.00, Add crisp bacon bites ¢45.00

GREEK SALAD

¢85.00

Mixed lettuce, tomato, cucumber, black olives and feta cheese with a mint yogurt dressing

SALMON NIÇOISE

¢105.00

Poached salmon fillet resting on salad niçoise

Something To Share

SAMOSA AND SPRING ROLL PLATTER

¢75.00

Crisp samosa and spring rolls to share with a trio of dips

FISH BASKET

¢250.00

Deep fried calamari, tempura prawns, battered piece of fish served with basket of French fries and dips

WINGS TWO WAYS

¢120.00

Duo of BBQ and spicy chicken wings, crudites and side dish of your choice

BRUSCHETTA SELECTION

¢ 65.00

Toasted garlic olive oil with selection of toppings

Sandwiches

BEEF SANDWICH ¢ 65.00

Pan-fried beef fillet with balsamic glazed red onions

VEGETABLE SANDWICH ¢ 50.00

Roasted vegetables, pesto and rocket

CLUB SANDWICH ¢ 75.00

Egg mayo, bacon, chicken, tomato and lettuce

BLT SANDWICH ¢ 75.00

Bacon, lettuce and tomato

Bread Choices: Brown bread, White bread, Charcoal Bread, Ciabatta, Flat Bread and Tortilla Bread

Wraps

MUSHROOM FAJITA AND HUMUS ¢ 75.00

Tortilla wraps with spicy mushrooms, lettuce, hummus and griddled onions

CHICKEN BURRITO WRAP ¢ 75.00

Char-grilled lemon marinated chicken wrapped in flour tortilla bread with salad and a chef's special sauce

BEEF KAFTA SKEWERS WRAP ¢ 75.00

Beef skewers hot off the griddle, in tortilla wraps with green salad and tzatziki relish

(All sandwiches and wraps are served with French fries)

SIDE ORDERS ¢ 25.00

Potato chips, fried plantain, yam chips, rice, mashed potato, coconut rice, jollof rice, fried rice

The Sweet Side

BAKED CHEESE CAKE *¢ 65.00*

House baked cheese cake served with mixed berry compote

MALVA PUDDING *¢ 55.00*

Traditional Southern African sponge cake served with custard

FRESH FRUIT SALAD *¢ 45.00*

Selection of fruits served with vanilla ice cream and berry compote

TRIO OF ICE CREAM *¢ 45.00*

Served with a biscuit and chocolate topping

CHOCOLATE BROWNIES *¢ 45.00*

Warm chocolate brownies served with chocolate sauce and vanilla ice cream

DESSERT OF THE DAY

Ask your waiter for the chef's dessert of the day



PATRONE
LOUNGE

Menu

THE ROCKING BURGERS

All burgers are 200g 100% beef served with French fries and spiced coleslaw
All burgers are served in a charcoal infused or plain bun topped with sesame seeds

WAKE UP BURGER ¢ 95.00

Char-grilled served with melted cheese, grilled bacon, homemade pickled gherkins and soft fried egg.

SPICE IS NICE ¢ 95.00

Char-grilled with spicy brinjal, cucumber and yogurt raita and crisp onion rings

MEXICAN TOP HAT ¢ 95.00

Char-grilled with melted cheese topped with nachos, smashed avocado and feta

COMES IN THREE ¢ 125.00

Trio of mini beef, chicken & fish burgers topped with cheese, sun dried tomato, onion marmalade and deep-fried vegetable wafers

OVER THE TOP ¢ 140.00

400g Burger, char-grilled served with melted cheese and tomato relish

CRUMBLLED CHICKEN ¢ 95.00

Double crumbed chicken breast topped with melted cheese

PLANT BASED ¢ 85.00

Homemade plant base burger enriched with beans, sweet potato and mixed vegetables topped with vegan cheese

Pizza Oven Is On For

MARGARITA PIZZA *¢ 95.00*

Sliced fresh tomato, mozzarella cheese and herbs

CHICKEN TIKKA PIZZA *¢120.00*

Tender spiced chicken, mozzarella cheese

SEAFOOD PIZZA *¢185.00*

Shrimps, calamari, flaked tuna, green pepper, tomato, onion and mozzarella cheese

MEAT LOADED PIZZA *¢125.00*

Pepperoni, beef, chicken, bell peppers, olives and mozzarella cheese

STICKY PORK *¢125.00*

BBQ pork with cream cheese and coriander

MEDITERRANEAN *¢125.00*

Roasted vegetables with herbs and mozzarella cheese

ADDITIONAL TOPPINGS - Each *¢25.00*

Sausage, chicken, ham, beef, bacon, pepperoni, roasted vegetables

Healthy Salads

CAESAR SALAD ¢60.00

Crisp lettuce, garlic croutons, soft boiled egg,
parmesan cheese and garlic dressing

Add Chicken ¢35.00

Add Crisp Bacon Bites ¢45.00

GREEK SALAD ¢85.00

Mixed lettuce, tomato, cucumber, blackolives and feta cheese
with a mint yogurt dressing

SALMON NIROISE ¢105.00

Poached salmon fillet resting on salad nigoise

Sandwiches

BEEF SANDWICH ¢65.00

Pan-fried beef fillet with balsamic glazed red onions

VEGETABLE SANDWICH ¢50.00

Roasted vegetables, pesto and rocket

CLUB SANDWICH ¢75.00

Egg mayo, bacon, chicken, tomato and lettuce

BLT SANDWICH ¢75.00

Bacon, lettuce and tomato

BREAD CHOICES

Brown bread, White bread, Charcoal Bread, Ciabatta,
Flat Bread and Tortilla Bread

Wraps

MUSHROOM FAJITA AND HUMUS

¢75.00

Tortilla wraps with spicy mushrooms, lettuce, hummus and griddled onions

CHICKEN BURRITO WRAP

¢75.00

Char-grilled lemon marinated chicken wrapped in flour tortilla bread with salad and a chef's special sauce

BEEF KAFTA SKEWERS WRAP

¢75.00

Beef skewers hot off the griddle, in tortilla wraps with green salad and tzatziki relish

All sandwiches and wraps are served with French fries

Light Meals and Nibbles

SPICY CHICKEN WINGS

¢75.00

With green chili pepper

NACHOS

¢75.00

Loaded with tortilla chips, tomato salsa, melted cheese, sour cream and avocado (seasonal)

CREAMY CHICKEN LIVERS

¢65.00

Sauteed chicken livers cooked in garlic cream

CHICKEN SHISH KEBABS

¢85.00

Char-grilled juicy chicken, onion, capsicum served with choice of side dish and sliced Greek vegetables

BEEF SHISH KEBABS

¢85.00

Grass-fed char-grilled beef, onion, capsicum served with choice of side dish and vegetables

LAMB SHISH KEBABS

¢95.00

Tender and juicy lamb mince, onion, capsicum served with choice of side dish and sliced Greek vegetables

SIDE ORDERS

¢25.00

Potato chips, fried plantain, yam chips, rice, Fonio grain, mashed potato, banku, eba, neat fufu, mealie-pap/ ugali, coconut rice, jollof rice, fried rice

Something Sweet

BAKED CHEESECAKE

¢65.00

House baked cheesecake served with mixed berry compote

CHOCOLATE FONDANT

¢60.00

Chocolate cake with a soft runny center filling served with vanilla ice cream

MALVA PUDDING

¢55.00

Traditional Southern African sponge cake served with custard

FRESH FRUIT SALAD

¢45.00

Selection of fruits served with vanilla ice cream and berry compote

TRIO OF ICE CREAM

¢45.00

Served with a biscuit and chocolate topping

CHOCOLATE BROWNIES

¢45.00

Warm chocolate brownies served with chocolate sauce
and vanilla ice cream

DESSERT OF THE DAY

Ask your waiter for the chef's dessert of the day

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SKYBAR

-MENU-



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*The Earth gives us food to nourish our bodies and we prepare the food with love to feed our souls and we serve it with compassion to make us whole.”
~Le Tresor of Pistoulet~*

Complimentary chef's choice of amuse bouche

Starters

Skillet Tilapia Fillets €105.00

Tilapia fillet | Beetroot | Orange |
Creamy lemon sauce | Whole-wheat toast

Allergens:   

Recommended wine: Pinot Grigio

Spinach and Pickled Calamari Salad €140.00

Baby Spinach | Calamari | Orange segments
| Black seeds | BBQ Vinaigrette

Allergens: 

Recommended wine: Chardonnay

Smoked Watermelon & Feta Cheese €90.00


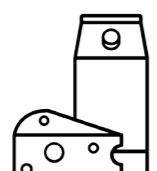
Watermelon | Feta Cheese | Balsamic Vinegar |
Chia Seeds | Mint | Olive tapenade

Allergens: 

Recommended wine: Dry Rosé


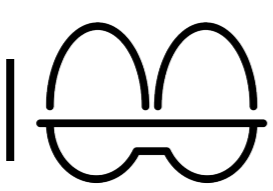
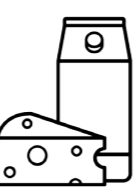


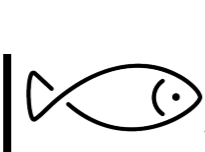

Anti Pasti €90.00

Quinoa tabouleh | Olives | Pickles | Grilled Aubergine |
Humus | Tomatoes | Tzatziki | Flat-bread

Allergens:  

Recommended wine: Pinot Noir

Complimentary sorbet of the day

Allergens Key:  Gluten |  Egg |  Dairy |  Nuts
|  Seafood |  Fish |  Soya Beans

Please be advised some of our dishes may contain the above stated allergens. Fish dishes may contain bones. Please speak to our associate when ordering if you have any allergy.

Main Course

Grilled Prawns €215.00


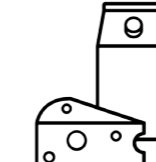
Prawns | Garlic Potato Puree | Tomato Confit
| Vegetables | Basil Oil | Coconut Foam | Lime | Saffron

Allergens:  

Recommended wine: Chardonnay

Beef Fillet €240.00

Beef fillet | Mushroom Duxelle | Onion Compote Paste
| Roast Jus | Spinach Vol-au-Vent

Allergens:  

Recommended wine: Cabernet Sauvignon

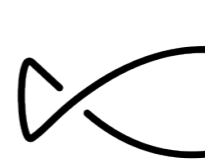

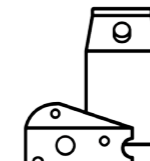
Chicken Espetada €135.00

Boneless Chicken | Colored Peppers | Brown Rice
| Vegetable Ribbons | Salsa


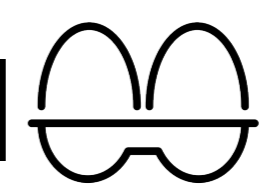
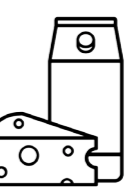


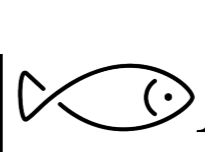

Recommended wine: Sauvignon Blanc

Grilled Salmon €245.00

Salmon Fillet | Sweet Chili | Lime | Tagliatelle | Pesto
| Chiffonade vegetables | Butter & Gin Emulsion

Allergens:   

Recommended wine: Pinot Noir

Allergens Key:  Gluten |  Egg |  Dairy |  Nuts
|  Seafood |  Fish |  Soya Beans

Please be advised some of our dishes may contain the above stated allergens. Fish dishes may contain bones. Please speak to our associate when ordering if you have any allergy.

Vegetarian Menu

Complimentary chef's choice of vegetarian amuse bouche

Starters

Carrot €75.00

Carrot and ginger velouté | apple | lime | garlic crostini

Allergens: 

Recommended wine: Chenin Blanc

Squash €90.00

Roasted pumpkin squash | Multi seeds
| Caesar dressing | Caramelized pecan nuts | Feta

Allergens: 

Recommended wine: Pinot Noir

Roasted Vegetables €80.00

Demi-tasse tomato velouté | Roasted Vegetables
| Carrot Puree | cinnamon dust

Recommended wine: Rosé

Main Course

Black Rice €95.00

Black Rice | Runner Beans | Tomatoes | Capsicum
| Roasted Sunflower Seeds | Mango Salsa

Recommended wine: Pinot Noir

Sprouting broccoli €95.00

Risotto of sprouting broccoli, parmesan cheese,
spring onion tempura

Allergens: 

Recommended wine: Chardonnay

Allergens Key:  Gluten |  Egg |  Dairy |  Nuts

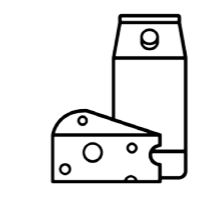
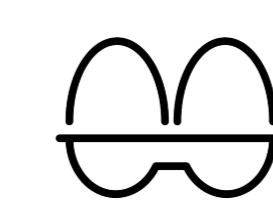


|  Seafood |  Fish |  Soya Beans

Please be advised some of our dishes may contain the above stated allergens. Fish dishes may contain bones. Please speak to our associate when ordering if you have any allergy.

Dessert

Chocolate €50.00

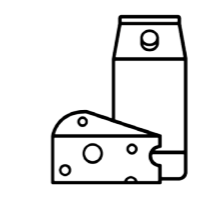
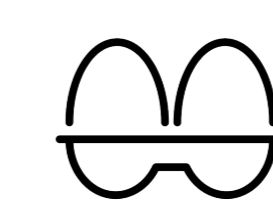


Dark chocolate soufflé, Nut-crusted ice cream

Allergens:    

Recommended wine: Cabernet Sauvignon

Strawberries & Custard €85.00

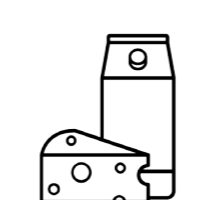
Baked custard tart, strawberries, wild water mint,
strawberry sorbet

Allergens:    

Recommended wine: Pinot Noir

Apple & Caramel €75.00

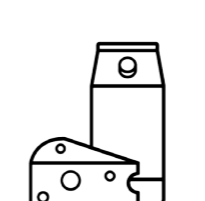


Wine-poached apples | salted caramel mousse
| caramelized puff pastry | vanilla ice cream

Allergens:  


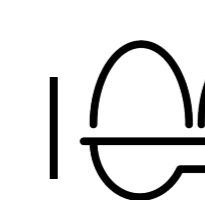
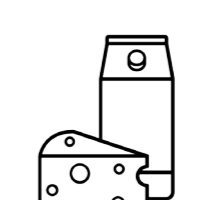

Recommended wine: Merlot

Fruit Platter €50.00

Assorted seasonal fruits | honeycomb | ginger Syrup
| Ice Cream

Allergens:   

Recommended wine: Champagne

Allergens Key:  Gluten |  Egg |  Dairy |  Nuts

|  Seafood |  Fish |  Soya Beans

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