

B

LUNCH MENU

PIATTI PIÙ PICCOLI

SMALLER PLATES



FLATBREAD	9
-GARLIC & PARMESAN	
-OLIVE & ANCHOVY	
ADD BACON (4)	
SOUP OF THE DAY	14
W/ TOASTED CIABATTA & HERB BUTTER	
CREOLE FRIED CHICKEN	14
W/ A SWEET CHILLI, JALAPENO JAM & CHIPOTLE MAYO (GF)	
PULLED PORK CROQUETTES	14
W/ HORSERADISH CREAM	
ARANCINI BALLS	14
OF RED PEPPERS, SPINACH & MOZZARELLA SERVED WITH GARLIC AIOLI (V)	
DUCK, ORANGE & BACON PARFAIT	16
WITH BEETROOT JAM & TOASTED CIABATTA (GF)	

INSALATE

SALADS

MOROCCAN GRILLED CHICKEN SALAD	21
DRESSED GREENS, CARROT JAM, FETA, CONFIT ONION & BABY BEETROOT	
W/ A MILD CHILLI & CITRUS VINAIGRETTE (GF)	
FRIED HALLOUMI SALAD	21
ROASTED PEPPERS, OLIVES, TOASTED CASHEWS & DRESSED GREENS (V) (GF)	
ADD BACON (4) ADD CHICKEN (5)	
CANTERBURY LAMB SALAD	22
SOUS VIDE CANTERBURY LAMB, CHARGRILL	
FINISHED ON A BED OF DRESSED GREENS WITH FETA, OLIVES, TOMATO,	
CUCUMBER & CONFIT RED ONION FINISHED WITH HORSERADISH MAYO (GF)	

PASTA

MUSHROOM RISOTTO SPINACH & BLUE CHEESE, TOPPED WITH A PARMESAN CRISP (V) (GF) ADD BACON (4) ADD CHICKEN (5)	21
CHICKEN TAGLIATELLE HAZELNUT, CHILLI, SUNDRIED TOMATO, GARLIC & SPINACH WITH LEMON & SHAVED PARMESAN	22
PROSCIUTTO LINGUINE PROSCIUTTO, MUSHROOMS, OLIVES, RED PEPPERS & PARMESAN IN A LIGHT PESTO CREAM SAUCE	21
PRAWN & SALMON FARFALLE BROCCOLI & CHILLI IN A LIGHT GARLIC CREAM SAUCE TOPPED WITH SHREDDED PECORINO	23

PIZZA

MARGHERITA TOMATO, MOZZARELLA & HERBS (V)	20
VEGETARIAN ROASTED PEPPERS, MUSHROOMS, OLIVES & SPINACH (V)	20
CHORIZO OLIVES, MOZZARELLA & ONION JAM	20
FUNGI MUSHROOM, BACON, MOZZARELLA & BBQ SAUCE	20

PIATTI DI CARNE

MEAT DISHES

OPEN STEAK SANDWICH SOUS VIDE RUMP STEAK W/ BACON, LETTUCE, ONION RINGS, TOMATO & CHEDDAR ON TOASTED CIABATTA TOPPED WITH AIOLI WITH A SIDE OF FRIES	21
CRISPY PORK BELLY ON CREAMY MASH WITH APPLE SLAW & CIDER JUS (GF)	20



(V) VEGETARIAN

(GF) GLUTEN FREE