

SALADS



Tuna Tataki

Mesclun salad, seared tuna, feta cheese, cherry tomatoes with lemon dressing, served with spicy mayo sauce.

\$19



Fresh Mozzarella & Parma Ham

\$16

Mesclun salad, cherry tomatoes and mozzarella cheese topped with finely sliced Parma ham, quail eggs, olives, oregano, olive oil, balsamic vinegar.



Parma Ham

Rocket salad, Parma ham, shaved parmesan, olive oil, balsamic vinegar.

\$13



Niçoise

\$15

Mesclun salad, seared tuna, green beans, potatoes, cherry tomatoes, anchovies, quail eggs, olives, vinaigrette dressing.



Greek

Mesclun salad, feta cheese, cucumber, tomatoes, Kalamata olives, shallots, oregano, lemon dressing.

\$13



Caesar

\$10

Romaine lettuce, crispy bacon, shaved parmesan, croutons, caesar dressing.

ADD CHICKEN: \$2


PLATTERS



Mixed Platter \$38

Our selection* of imported cheese and cold cuts served with condiments and bread basket.



Cheese Platter 

\$19

Our selection of imported cheese*: Tomme de Savoie, Saint Nectaire, Brie de Meaux, Bleu d'Auvergne (all with raw milk) and paprika goat cheese, served with condiments and bread basket.



Cold Cuts Platter

\$19

Our selection of cold cuts*: Bresaola, Parma ham, Rosette, Paris ham, Chorizo, served with condiments and bread basket.



Parisian Platter

\$12

Brie de Meaux cheese (raw milk), Paris ham, cornichons, toasted bread.



Smoked Salmon

\$15

Wild Norwegian salmon, capers, dill cream sauce, toasted bread.

Extra Bread

\$4

*Subject to change

PIZZA



Margherita 
Mozzarella, tomato base, oregano.


\$12



Ham & Mushroom
Paris ham, mushrooms, mozzarella, tomato base, oregano.

\$16



4 Cheese 
Mix of four selected cheeses, tomato base, oregano.

\$16



Hawaiian
Paris ham, pineapple, mozzarella, tomato base, oregano.

\$14

Extra Toppings

\$3 EACH

PASTA



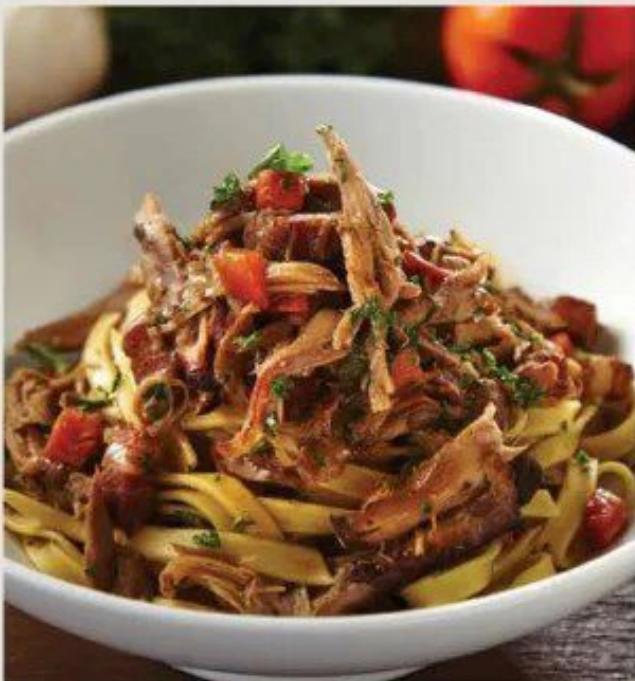
Truffle & Mushroom Fettuccine

Fettuccine with black truffle cream sauce and king mushrooms.

\$18 Chorizo Fettuccine

Fettuccine, spicy chorizo, shaved parmesan, capsicum, cream sauce.

\$16



Duck Fettuccine

Slow cooked duck sauteed in our homemade red wine sauce, tossed together with fettuccine.

\$20 Mozzarella & Spinach Ravioli

Ravioli filled with spinach and mozzarella, shaved parmesan, tomato sauce, basil.

\$16



SEAFOOD



Moules Marinières

Mussels in a creamy white wine sauce, served with French fries and garlic mayo sauce.

\$19



Seared Sea Bass Fillet

Served with roast vine tomatoes, mashed potatoes, roasted vegetables.

\$25



Grilled Salmon Fillet

Served with mashed potatoes, mesclun salad and white wine sauce.

\$26



Fish & Chips

Battered halibut, French fries, tartare sauce.

\$17

APPETISERS



Beef Carpaccio \$18

Thinly sliced Angus Beef with black truffle paste and shaved parmesan cheese, served on rocket salad.



Spanish Style Gambas

Sauteed shrimps cooked in garlic and dusted in paprika, olive oil and chili.




\$15 Layered Eggplant 

Grilled eggplants, zucchini, crumbled feta cheese, black olives, tomato salsa, basil.

\$15




Fresh Burrata 

125 gm fresh burrata cheese, truffle oil, roasted cherry tomatoes, rocket salad, olives, balsamic reduction.

\$21



Mushroom Soup 

With grilled mushrooms and croutons.

\$7