CHEF'SSPECIAL

GNOCCHLALA SORRENTINA

Homemade gnocchi oven baked in a cherry tomato basil sauce, Parmesan and bocconcini cheese.(\$32)



TURKISH EGGPLANT

Turkish Eggplant, Roasted with aromatic tomato and capsicum, served with couscous, chickpeas and tzaziki yoghurt(\$32)

ARANCINI

Arancini Limone, Leek and lemon infused risotto balls stuffed with mozzarella, served with grilled asparagus and a lemon Parmesan sauce (\$32)

SPANISH "MEATBALLS"

Spiced homemade veggie balls simmered in a tomato sauce with a of chilli, served with a choice of ciabbata bread or basamati rice.(\$29)

CHEF'S SPECIA SET MENU





SERVED WITH A GLASS OF FRESHLY SQUEEZED JUICE OR SMOOTHIES

\$65++



SERVED WITH A
GLASS OF
SHIRAZ OR ROSE

\$51++



SERVED WITH A 500 M SPARKLING OR STILL WATER

<u> A CHOICE OF STARTER:</u>







SOUP OR MESCLUN SALAD OR ADD \$6 PITA WITH HUMMUS

A CHOICE OF MAIN:









DESSERT:
VEGAN APPLE CRUMBLE SERVED
WITH COCONUTICE CREAM



