

MENU

BREAKFAST

A SELECTION OF PASTRIES AND MUFFINS

Various prices

GREEK YOGURT PARFAIT

Crushed Berries, Canded Nut Crumbs

6

OVERNIGHT OATS AND CHIA SEEDS

Blueberry and Almond

6

EGG BAKES *with Salsa Verde | Tortilla Chips*

Caramelized Onion, Feta and Spinach **or** Bacon Cheddar and Tomato

6

BREAKFAST WRAP

Scrambled Egg, Beef Chorizo, Fresh Salsa, Feta, Pickled Onions and Cilantro

9

MENU

ROASTED CHERRY TOMATO BRUSCHETTA

Roast garlic, Basil, Focaccia Toast

10

SUMMER GREEN SALAD

Seed Cluster, Goat Cheese, Strawberries, Balsamic Vinaigrette

11.50

GRILLED HALLOUMI VEGETABLE SANDWICH

Tomato, Arugula, Cucumber, Avocado, Pickled Onion, Green Herb Mayo, Sourdough

13

HOISIN BARBECUE CHICKEN WRAP

White Meat, Kimchi Slaw, Brown Rice, Flour Tortilla, Holsin Barbecue Dip

13

WATERMELON POKE BOWL

Cucumber, Avocado, Edamame, Mint & Cilantro, Sesame Brown Rice, Nori, Miso Wasabi Vinaigrette

Add Raw Ahi Tuna +\$1

15

STEAK AND QUINOA SALAD

Roasted Corn, Summer Squash, Feta, Mint & Parsley, Lemon Tahini Dressing

17

THEN TRIO DUO

Burnt Eggplant Raita, White Bean & Roast Garlic, Muhammara (Walnut-Roast Pepper), Pita, Crostini, Fresh Crudite

17

MEAT AND CHEESE PLATTER

Mustard, Chutney, Pickles, Grapes, Crostini

25

VEGAN PLATTER *Selection of Vegan Cheeses*

Chutney, Grapes, Crostini

25

SIDES

MARINATED OLIVES

4

FOCACCIA AND OLIVE OIL/ BALSAMIC

5

SOMETHING SWEET

FRUIT SALAD

6

A SELECTION OF DESSERTS

Various prices