

FRESH HOMEMADE PASTA

Pasta options: Penne, Fettuccine, Gnocchi, Zucchini Noodles (Vegan)

La Salsa (VEGAN) 152 Tomato based napolitana sauce prepared with garlic and Italian herbs with rosa tomatoes and black olives.

Butternut & Sage Pasta (V) 177 Butternut and onion sautéed in a sage and garlic infused butter with a splash of fresh cream. Topped with crumbled feta and cashew nuts. Prepared with pasta of your choice. (The chef recommends Gnocchi)

Carbonara Walnut Truffle 228 A creamy white wine and garlic sauce with crispy bacon bits, mushrooms, crushed walnuts, parmesan cheese and truffle oil.

Lemon Zest Poppy Seed Chicken 221 Tender chicken breast prepared with mushrooms, baby marrow and poppy seeds in a creamy white wine and garlic sauce infused with fresh lemon zest.

Pasta Scampi (SF) 282 Deshelled queen prawns prepared in a tomato based napolitana sauce with a splash of lemon and citrus cream cheese infused with garlic, baby marrow, carrots, parmesan cheese and fresh basil leaves.

Classic Bolognese 178 Our homemade recipe with savoury beef mince prepared with garlic, mixed peppers and a hint of chilli with a tomato based napolitana sauce.

Seafood Arrabbiata (SF) 320 Deshelled queen prawns, black mussels in the shell and calamari prepared in a spicy sundried tomato pesto napolitana sauce with a splash of lemon, chilli, butter and fresh cream.

Creamy Basil Pesto Pasta Choice of Beef **199** | Chicken **179**
Choice of meat in a creamy basil pesto sauce with garlic, onions, parmesan cheese. Topped with heirloom tomatoes and broccoli and fresh basil

Spinach & Ricotta Ravioli 189 Served in a choice of homemade creamy spinach and white sauce or our famous Neapolitan sauce garnished with fresh herbs and grated parmesan

BOULANGERIE

World Famous Cakes

Standard slice **87** Cheesecake combo slice **98**

Full Cakes from **1050** Combo Cakes from **1300***

When available. Please view our display to see what we have on offer today.

Sicilian Cannoli 93 Portion of two traditional Italian dessert made from crispy pastry shells filled with a creamy vanilla custard. One coated in chocolate chips and the other in pistachio nuts.

Assorted Cupcakes 45 Handcrafted gourmet cupcakes.
Please visit our display to see what flavours are available.

All Butter Croissants 54 Served with butter and preserves.
Add: Cheddar Cheese **30**.

Muffin 63 Ask your waiter what flavours have been freshly baked for the day. Served with preserves and butter. Add: Cheddar Cheese **30**.

English Scones 72 Two traditional English scones served with butter, cream and preserves.

Nutella and Almond Croissant 68 All butter French croissant topped with rich Nutella chocolate and almond flakes.
Traditional Italian Gelato (per Scoop) 48 French Vanilla Bean, Ferrero Rocher Chocolate, Strawberry Fragola Sorbet (50% Fresh Strawberries) **(Vegan)**

Gourmet Sauces 35

Dark Chocolate | Chocolate Hazelnut | Caramel | Amarena Cherry **(Vegan)**

HOT ARTISAN COFFEES

We use our very own blend of exclusively roasted Premium 100% Arabica beans.

Milk Options: Full Cream, Fat Free |Soya Milk | Almond Milk | Oat Milk | Coconut. **(Vegan) +12**

Americano 39

Cappuccino 44

Cafe Latte 44

Espresso 32

Double Espresso 39

Con Pana 47 Cappuccino with fresh cream

Flat White 45 Cappuccino with no froth.

Cortado 38 Short strong cappuccino

Sinful Cappuccino 58 Made with condensed milk

Dirty Chai Latte 58 Spiced Latte with a shot of espresso.

Nutella Cappuccino 58 Our mocha cappuccino made with Nutella

Liqueur Coffee 96

Kahlua, Amarula or Whiskey

TEA BOUTIQUE

Milk Options: Full Cream, Fat Free Soya Milk | Almond Milk | Coconut (Vegan) +12

Traditional 37

Rooibos 37

Earl Grey 44

Chamomile 41

Green 41

Fresh Peppermint 42 Made with a peppermint teabag and fresh mint leaves

Red Cappuccino 56 Cappuccino made with rooibos espresso

Spiced Chai Latte 56 Steamed milk infused with chai tea

GOURMET HOT DRINKS

Nutella Hot Chocolate 65 Steamed milk with melted Nutella chocolate topped with marshmallows.

Turmeric Golden Latte 65 Turmeric prepared with almond milk, honey and ginger, infused with cinnamon and cardamom.

Turkish Delight 65 Hot chocolate made from Nutella and infused with rose water syrup.

Milo 57 Prepared with milk and a dunked marshmallow.

GOURMET MILKSHAKES

Using real Italian Gelato Ice Cream

Strawberry Cheesecake 85 Fresh strawberries and cheesecake blended with creamy vanilla gelato.

Milk Tart 85 Traditional South African flavours of cinnamon, biscuit and condensed milk blended with creamy vanilla gelato.

Black Forrest 85 Amarena cherries and chocolate blended with creamy vanilla gelato.

Chocoholic 85 A life changing combination of Nutella and Ferrero Rocher, blended with creamy vanilla gelato.

Snowball 85 White chocolate and coconut blended with creamy vanilla gelato, topped with Raffaello chocolate.

Iced Coffee Gelato 90 Made with our signature espresso coffee blend and creamy vanilla gelato.

BREAKFASTS

Served until 11:30am

Mini Fry Up 93 Two eggs, bacon, sautéed mushrooms and grilled tomato.

Perfect Start 119 Two eggs, bacon, pork or beef sausage, grilled tomatoes, grilled onions, sautéed mushrooms, crispy patatas bravas and toast of your choice.

Egoli Breakfast 194 Two eggs, bacon, pork or beef sausage, 100g fillet steak, grilled tomatoes, sautéed onions, chakalaka baked beans, mushrooms and seasoned chips.

Zucca Eggs Benedict 155 Two poached eggs, layered on top of homemade sweet corn and zucchini fritters, creamed spinach and halloumi cheese. Topped with sriracha infused hollandaise sauce and crispy fried zucchini on toast of your choice.

The Grecian Omelette 159 Three eggs prepared as a folded omelette with creamed spinach, feta cheese, kalamata olives and a sundried tomato pesto.

Avocado Three Ways 162 Our signature breakfast. Fresh avocado prepared three different ways and served on toast of your choice. Prepared with a combination of marinated chickpeas, red onions, citrus cream cheese, rocket, feta cheese, dukkha spice, sumac, smoked paprika and a poached egg.

Royal Smoked Salmon Scrambled 209 Three scrambled eggs prepared with garlic, truffle oil, mushrooms, smoked salmon, chives, avocado and cream cheese.

Classic French Toast 114 Sweet brioche bread soaked in a vanilla, nutmeg and cinnamon egg mixture. Served with traditional syrup and whipped fresh cream.

Plain Jane Brekkie 93 Three eggs prepared either scrambled or as an omelette.

Turkish Poached Eggs 161 Two poached eggs, served in a warm thick labneh style garlic yoghurt, drizzled with a burned butter smoked paprika sauce, Aleppo pepper flakes and dusted with za'atar spice and fresh dill. Served with crispy tortillas.

Spanish Scrambled 161 Three scrambled eggs prepared with garlic, chilli, spicy pork chorizo sausage, mixed peppers, red onions, fresh coriander and Spanish patatas bravas.

Sriracha and Halloumi Omelette 161 Three egg omelette prepared with mozzarella cheese, halloumi, mushrooms, rosa tomatoes, spicy sriracha and creamy mushroom sauce.

Open Smoked Salmon Tower (SF) 232 Layers of citrus cream cheese, Norwegian smoked salmon and marinated smashed avocado served on toast of your choice and with seasoned chips or a side salad.

Creamy Mushrooms on Toast (V) 108 Breakfast mushrooms sautéed with butter, parsley, garlic and a splash of cream. Served on toast of your choice.

Savoury Mince on Toast 109 Beef mince prepared in a tomato napolitana sauce with mixed peppers and a hint of chili and cumin, served on toast of your choice.

Peri-Peri Chicken Liver Bowl 124 Creamy chicken livers pan fried in spicy Portugese sauce with tomato ,cumin, bay leaves,garlic,butter and onion. Served with freshly baked Portugese Roll.

Smashed Avo on Toast 124 Fresh avocado crushed and seasoned with salt, pepper and lemon.Topped with sauce mushrooms, crumbled feta cheese, and dusted with sukkah spice. Served on toast of your choice with cucumber and dill
Add: Bacon **36**

Parisian 121 Free range scrambled eggs served on a French all butter croissant with citrus infused cream cheese and cracked black pepper served with grilled cherry tomatoes.
Add: Smoked Salmon **110**, Bacon **36**, Avo **36**

Paw-Paw Crumble 132 Freshly cut papaya topped with double thick Greek yoghurt,cinnamon dusted walnuts honey and homemade granola and nut bark.

TOASTIES

Served with seasoned chips or side salad

Toasted Cheese (V) 86 Classic toasted cheese with your choice of cheddar or mozzarella.

Toasted Ham, Cheese and Tomato 110 Hickory ham and fresh tomato toasted with your choice of cheddar or mozzarella.

Chicken Mayo 124 Pulled chicken prepared with tangy mayonnaise, gherkins and parsley.

Toasted Bacon, Egg & Cheese 116 Classic toasted bacon, egg with your choice of cheddar or mozzarella cheese.

Bread options

White, Brown Seeded Low-GI, Rye, Sourdough, Kitka Brioche, Gluten Free +34

SOCIAL DINING & APPETIZERS

Rustic Nachos (V) 151 Sweet chilli corn chips oven baked in an edible tortilla bowl with melted mozzarella and cheddar cheese. Topped with sliced jalapeño, tomato salsa, fresh guacamole smashed avocado and sour cream.

Quesadillas Mexicana 172 3 layer stacked spicy beef mince, mixed Cajun grilled peppers, cream cheese, cheddar cheese and jalapenos with shredded lettuce, red onions and fresh corianders leaves. Toasted in a soft flour tortilla and served with a trio of sour cream, guacamole and tomato salsa.

Parmesan Almond Chicken Strips 116 Parmesan and almond crusted chicken strips lightly fried in fresh herbed crumbs and served with three cheese fondue sauce.

Halloumi Fries (V) 116 Fried halloumi fingers topped with fresh mint, za'atar spice with a sweet chilli aioli drizzle.

Zucchini Fries (VEGAN) 91 Fried crumbed zucchini fingers dusted with organum and served with a basil pesto vegan aioli.

Triple Slider Selection 202 Three mini beef burger patties served on seeded slider buns. One slider topped with spicy chakalaka sauce, the other slider topped with a creamy mushroom truffle sauce and the third slider with three cheese fondue sauce. All layered with tomato, red onion, gherkins and lettuce.

Soup de Jour 107 Ask your waiter what soup has been prepared by the chef today. Served with freshly baked artisan bread roll and crispy tortilla.

Chilli Con Carne Bowl 129 A hearty bowl of savoury mince prepared with red kidney beans, sweet corn and chilli. Served with wild rice and rosemary breakfast potatoes. Topped with coriander, cream cheese and tortilla crisps.

Bang-Bang Shrimp 131 Crispy Prawn meat fried in corn starch, tossed in a sriracha sweet chilli mayo and spring onion.

Fresh Garden Harvest 122 A selection of carrots, celery, cucumbers, grissini sticks and crispy tortilla, served with hummus, tzatziki and sundried pesto dip. Accompanied with seasonal fruit kebabs.

OUR FAMOUS SALADS

Dressing served on the side.

Casablanca (V) 192 Grilled halloumi cheese with cous-cous, avocado, roast butternut, grilled peppers, red onions, cucumber, carrots, cherry tomatoes, sunflower seeds and almonds with mixed lettuce Served with a pomegranate vinaigrette dressing.

Cosa Nostra 192 Tender Mediterranean chicken breast served with crumbled feta, bocconcini mozzarella balls, avocado, Kalamata olives, barley, rosa tomatoes, red onions, cucumber, carrots and grilled mixed vegetables. Served with mixed lettuce and topped with sourdough croutons and served with a creamy Italian herb dressing.

Sticky Sesame Chicken 192 Tender chicken breast grilled in a sticky sweet chilli marinade, coated in mixed sesame seeds and served on a bed of mixed greens, cherry tomatoes, cucumber, carrots and red onions. Tossed with fine Asian noodles and served with a mild chilli peanut satay dressing.

Parmesan Almond Crusted Chicken 214 Tender chicken breast strips coated in parmesan and almond breadcrumbs and flash fried until crispy. Served on a bed of mixed lettuce, cherry tomatoes, cucumber, carrots, red onions, bocconcini mozzarella balls, almond flakes and served with a creamy Italian herb dressing.

Smoked Salmon Ceviche Salad (SF) 229 Norwegian wood smoked salmon, marinated in fresh lime juice with olive oil, soya sauce, chili flakes and cracked black pepper, coriander and dill with orange wedges and avocado. Served on a bed of greens, cucumber, cherry tomatoes and onions. Served with crispy tortilla and mixed sesame seeds.

Prawn and Paw-Paw Salad (SF) 229 8 Deshelled prawns grilled and served on a bed of mixed lettuce with paw-paw, avocado and red onions. Served with a pomegranate vinaigrette dressing.

SUSHI MENU
Served from 11am daily

Edamame 79 Green soya beans served with Maldon Salt
Salmon Roses (6 pieces) 171
Tempura Prawns (6 pieces) 152
Fashion Sandwich (8 pieces)
Salmon 146 | Prawn 139 | Vegetarian 99
California Roll (8 pieces)
Salmon 122 | Prawn 121 | Vegetarian 104

Rock Shrimp Tempura (6 pieces) 162 Spicy Tuna California rolls topped with rock shrimp tempura, cucumber dressed with creamy mayo & sesame seeds.

Philadelphia Roll (6 pieces) 174 Smoked Salmon, cream cheese & avocado wrapped with Salmon topped with crab salad and sesame seeds.

Dragon Roll (6 pieces) 153 Tempura prawn & avocado California roll, topped with a crab salad, avocado, caviar and spicy mayo dressed with unagi sauce.

Fantastic Crispy Roll (6 pieces) 162 Crispy Californian rolls filled with options of salmon, tuna or tempura prawn with avocado & cream cheese topped with kewpie mayo, sweet chilli & crispy shallots.

4 by 4 No.1 (8 pieces) 172 4 piece Rainbow Reloaded & 4 piece spicy Salmon California topped with creamy shrimp tempura.



ALLERGENS AND OTHER WARNINGS

Our kitchen offers products which may contain peanuts, tree nuts, soy, milk, seeds, eggs, wheat, sugar, pork and any other industry related additives.

All items are subject to availability
All prices include VAT | Service charge not included.

RIGHT OF ADMISSION RESERVED

4 by 4 No.2 (8 pieces) 170 4 piece Salmon Roses & 4 piece Rainbow Rolls.

Rainbow Reloaded (6 pieces) 152 Salmon or tempura prawn and avocado, cucumber on the inside. Salmon and tuna rainbow on the outside. Dressed with teriyaki, sesame oil, kewpie mayo, 7 spice, spring onion.

Classic Style Sashimi Salmon (4 pieces) 167 Freshly sliced Salmon Sashimi.

Salmon Grenades (6 pieces) 241 Salmon roses topped with chopped salmon and tempura crunch, spring onion, teriyaki and spicey mayo.

Konichiwa (24 pieces) 424 6 Salmon Roses, 6 Fashion Sandwich 6 California Rolls, 6 Tempura Prawns.

Salmon or Tuna 170 | Vegetarian 135

Spicy 189 Salmon, rice, seaweed, sriracha, ponzu sauce, spring onion, sesame seeds, peanuts, garlic flakes, avocado & spicy mayo.

WRAPS
Served with chips or a side salad | Gluten free wraps +34

Sweet Chilli Sesame Chicken 172 Chicken breast cooked in a sweet chilli sauce and coated with sesame seeds. Wrapped in a soft flour tortilla wrap with avocado, carrots, cucumber, coriander and lettuce.

Hummus Halloumi Veg Wrap (V) 161 Soft flour tortilla wrap filled with hummus, grilled halloumi cheese, oven roasted vegetables, feta cheese, olives, avocado and rocket.

Mexican Fajita Wrap 181 Cajun chicken breast, roasted mixed peppers, cheddar cheese, shredded lettuce, jalapeño peppers and fresh cilantro. Prepared in a soft flour tortilla wrap with tomato salsa and smashed avocado guacamole.

Smoked Salmon Wrap (SF) 223 Norwegian smoked salmon prepared in a soft flour tortilla wrap with cracked black pepper, citrus infused cream cheese, chives, avocado, gherkins, cucumber and lettuce.

Greek Beef Fillet Gyro 175 Tender beef fillet (150g) strips prepared in olive oil, lemon, organum, rosemary and garlic in a soft flour tortilla wrap with tzatziki, lettuce, red onion and tomato.

ITALIAN TRAMEZZINI
Served with seasoned chips or a side salad.

Three Cheese & Sundried Tomato (V) 130 Traditional Italian flat tramezzini bread toasted with mozzarella, cheddar and cracked black pepper cream cheese. Filled with sundried tomatoes, caramelised onions and sundried tomato pesto.

Sriracha Chicken Mayo 144 Pulled chicken infused with spicy sriracha sauce and tangy mayonnaise. Prepared with gherkins and parsley and toasted in an Italian tramezzini with melted mozzarella cheese and rocket.

Grilled Cheese Bacon and Avo 143 Melted mozzarella cheese toasted in an Italian tramezzini bread with bacon and fresh avocado.

Spanakopita (V) 144 Mediterranean flavours of spinach, feta, kalamata olives, artichokes and sundried tomato pesto, toasted with melted mozzarella cheese in an Italian tramezzini.

RUSTIC PIZZAS
Gluten Free Base +36

Focaccia 89 Thin plain base pizza oven baked with rosemary, garlic, olive oil, Origanum, olive oil and coarse salt.

Classic Margherita (V) 131 Thin based pizza oven baked with a tomato napolitana sauce with Italian herbs and melted mozzarella.

Mamma Mia (V) 190 Mediterranean flavours of spinach, feta, olives and artichokes prepared on a thin pizza base with a tomato napolitana sauce and melted mozzarella. Drizzled with an Italian aged balsamic reduction.

Carne 218 Meat lovers’ option of bacon, hickory ham and spicy pork chorizo sausage, oven baked on a thin pizza base with a tomato napolitana sauce and melted mozzarella, topped with mixed peppers.

Pollo 201 Thin based pizza topped with a tomato napolitana sauce, Italian herbs, melted mozzarella cheese, chicken, mixed peppers and mushrooms.

MAIN MEALS

Asian Veg Stir Fry (V) 179 An oriental dish using carrots, mushrooms, mixed peppers, rainbow cabbage, zucchini and broccoli. Sautéed with olive oil and garlic, in an Asian sweet soya wok sauce. Topped with crushed peanuts and mixed sesame seeds served with a side of mild peanut satay sauce. Add: Chicken Breast **51**, Beef Fillet Strips **100**.

Signature Fillet Steak 307 250g of tender beef fillet, flame grilled with olive oil, coarse salt and cracked black pepper. Served with a choice of signature sauce and a side. Sauce Options: Chakalaka, Three Cheese fondue sauce or creamy mushroom truffle sauce.

Pan Seared T-Bone Steak 278 Beef T-Bone steak, flame grilled with olive oil, coarse salt and cracked black pepper. Served with a choice of signature sauce and a side. Sauce Options: Chakalaka, Three Cheese fondue sauce or creamy mushroom truffle sauce.

BBQ Sticky Ribs Pork 332 Beef 359 500g premium quality ribs marinated in a sticky BBQ basting and served with onion rings, corn on the cob and a side of your choice.

Chakalaka Hot Wings 188 Spicy African style chicken wings marinated in chakalaka sauce and served on a hanging skewer with onion rings, corn on the cob.

Prego Roll (150g)
Fillet 193 | Chicken 161 Prepared in a mild Prego sauce with mixed peppers. Served. on a homemade Portuguese roll.
Add: spicy PORK Chorizo sausage **36**.

Southern Fried Chicken 165 Crumbed chicken breast served on a Portuguese roll with cabbage and apple slaw.

Rosemary Lamb Chops 334 Lamb loin chops grilled on an open flame with olive oil, lemon, garlic, oreganum, coarse salt and rosemary. Served on a bed of Greek roast potatoes and tzatziki sauce.

Mediterranean Chicken Breasts 201 Tender chicken breasts grilled with olive oil, organum, salt, cracked black pepper and lemon. Served on a bed of Mediterranean grilled vegetables with tzatziki sauce.

Parmesan Almond Chicken Breasts 214 Chicken breasts coated in parmesan and almond breadcrumbs with basil. Served on a bed of Mediterranean vegetables and a three-cheese fondue sauce.

British Fish and Chips (SF) 189 Grilled in a creamy lemon zest, butter and garlic sauce or fried in a crispy batter served with tartar dip.

Garlic Butter Kingklip (SF) 337 Pan grilled kingklip prepared in a creamy lemon butter and garlic sauce. Served with wild rice, tartar sauce.

Lemon Zest Calamari (SF) 234 Falklands calamari tubes grilled in a creamy lemon zest butter sauce or flash fried with lemon zest crumbs. Served with savoury wild rice and tartar dip.

Butterflied Prawns (SF) 389 10 Queen prawns butterflied and grilled in a lemon butter garlic sauce and served on a bed of savoury wild rice and tartar dip.

Soul Warming Curry Beef 189 | Chicken 182 | Prawn 225 | Veg 149
Our Homemade curries are served medium and are accompanied by flat bread, poppadoms and rice and relishes.

PLATTER MENU

Sticky Finger Board A selection of premium BBQ pork or beef ribs, sticky chicken wings, parmesan almond chicken strips, onion rings, seasoned chips, corn on the cob and assorted dips.
For one **339** | For two **597**

Seafood Platter (SF) 3 butterflied queen prawns, mussels in the shell, grilled hake, grilled calamari, fried calamari heads. Served on a bed a savoury wild rice, tartar dip and seasoned chips.
For one **421** | For two **825**

Prawns and Ribs 300g premium pork loin ribs flame grilled in a sticky BBQ basting with 5 queen prawns, butterflied and grilled in a lemon butter sauce. Served with savoury wild rice and seasoned chips.
For one pork **323** | For one beef **365** | For two **541**

Steak and Prawns 3 butterflied queen prawns and a sumptuous 250g grilled fillet of beef. Served on a bed a savoury wild rice, seasoned chips as well mushroom and lemon butter sauce.
For one **370** | For two **694**

EXTRA OPTIONS
Cheddar **35** | Mozzarella **35** | Feta **35** | Halloumi **35** | Avocado **39** | Olives **32** | Egg **20** Cream **22** | Bacon **39** | Macon **39** | Ham **39** | Beef Patty (200g) **67** | Pork or Beef Sausage **36** | Savoury Mince **56** | Beef Fillet (150g) **112** | Chicken Breast **56** Smoked Salmon (100g) **110** | Plate of Chips **58** | Fruit Salad **66** | Side Greek Salad **67** Mushrooms **32** | Calamari **102** | Prawns (each) **45**

SAUCE OPTIONS
Spicy Chakalaka | Mushroom | Cheese | Pepper 47

HAND CRAFTED BURGERS
Served with seasoned chips or a side salad.

Signature BBQ Burger 167 Homemade beef patty flame grilled and glazed in a Smokey BBQ marinade served on a seeded burger bun with lettuce, tomato, red onions and gherkins.

Three Cheese Fondue Burger 191 Homemade beef patty flame grilled and glazed in a Smokey BBQ marinade served on a seeded burger bun with melted cheddar cheese and drenched in a creamy three cheese fondue sauce and caramelised onions. Layered with lettuce, tomato, red onions and gherkins.

Mushroom Truffle Melt 191 Homemade beef patty, flame grilled and glazed in a Smokey BBQ marinade, served on a seeded burger bun with melted mozzarella and a creamy mushroom truffle sauce with bacon. Layered with lettuce, tomato, red onions and gherkins.

Peppadew Chicken Burger 182 Grilled chicken breast layered with avocado, feta cheese, peppadews and a Peppadew pesto sauce. Served on a seeded burger bun with lettuce, tomato, red onions and gherkins.

Mighty Mzansi Burger 235 Towering burger layered with a beef patty, fillet steak, lettuce, tomato, onions, gherkins, a fried egg, bacon, cheddar cheese and a spicy Africa chakalaka sauce. Served on a lightly toasted seeded bun.

Plant Based Burger (VEGAN) 194 Flame grilled patty with a smoky BBQ sauce served on a seeded bun with lettuce, tomato, red onions, gherkins, guacamole, sautéed garlic mushrooms and a basil pesto vegan aioli.

Naked Burger 162 A carb conscious option, prepared with a beef patty served on a bed of rocket with a sweet potato and butternut fritter topped with a sesame seeded avocado bun with onion and tomato. Served with a side of steamed marinated broccoli.