## FRESH HOMEMADE PASTA

Pasta options: Penne, Fettuccine, Gnocchi, Zucchini Noodles (Vegan)
La Salsa (VEGAN) 149 Tomato based napolitana sauce prepared with garlic and Italian herbs with rosa tomatoes and black olives.

Butternut \& Sage Pasta (V) 175 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 $G$ nocchi)

Carbonara Walnut Truffle 226 A creamy white wine and garlic sauce with crispy bacon bits, mushrooms, crushed walnuts, parmesan cheese and truffle oil.

Lemon Zest Poppy Seed Chicken 217 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) 280 Deshelled queen prawns prepared in a tomato based Peolitana sauce with a splash of lemon and citrus cream cheese infused with garlic, baby marrow, carrots, parmesan cheese and fresh basil leaves.

Creamy Chicken Basil Pesto 221 Tender chicken breast prepared in a creamy basil pesto sauce with garlic, onions, parmesan cheese. Topped with heirloom tomatoes and broccoli.

Classic Bolognese 175 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) 317 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 17
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)

## ourmet 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 SSoya Milk | Almond Milk | Oat Milk | Coconut. (Vegan) +12

Americano 38
Cappuccino 43
Cafe Latte 43
Double Espresso 39
Con Pana 47 Cappuccino with fresh cream
Flat White 45 Cappuccino with no froth
ortado 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

## queur Coffee 96

Kahlua, Amarula or Whiskey

## TEA BOUTIQUE

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

## raditional 36

Rooibos 36
Chamomile
Green 40
Fresh Peppermint 41 Made with a peppermint teabag and fresh mint leaves Red Cappuccino 55 Cappuccino made with rooibos espresso
Spiced Chai Latte 55 Steamed milk infused with chai tea

## GOURMET HOT DRINKS

Nutella Hot Chocolate 62 Steamed milk with melted Nutella chocolate topped with marshmallows.
urmeric Golden Latte 62 Turmeric prepared with almond milk, honey and ginger, infused with cinnamon and cardamom.
Turkish Delight 62 Hot chocolate made from Nutella and infused with rose water syrup.
Milo 54 Prepared with milk and a dunked marshmallow.

## GOURMET MILKSHAKES

Using real Italian Gelato Ice Cream
Strawberry Cheesecake 82 Fresh strawberries and cheesecake blended with creamy vanilla gelato.

Milk Tart 82 Traditional South African flavours of cinnamon, biscuit and condensed milk blended with creamy vanilla gelato.
lack Forrest 82 Amarena cherries and chocolate blended with creamy vanilla gelato.

Chocoholic 82 A life changing combination of Nutella and Ferrero Rocher, blended with creamy vanilla gelato.
nowball 82 White chocolate and coconut blended with creamy vanilla gelato topped with Raffaello chocolate.

Iced Coffee Gelato 87 Made with our signature espresso coffee blend and cream vanilla gelato.

## BREAKFASTS

## Served until 11:30am

Mini Fry Up 91 Two eggs, bacon, sautéed mushrooms and grilled tomato.
Perfect Start 117 Two eggs, bacon, pork or beef sausage, grilled tomatoes, grilled onions, sautéed mushrooms, crispy patatas bravas and toast of your choice.

Egoli Breakfast 190 Two eggs, bacon, pork or beef sausage, 100 g fillet steak, grilled tomatoes, sautéed onions, chakalaka baked beans, mushrooms and seasoned chips.

Zucca Eggs Benedict 149 Two poached eggs, layered on top of homemade sweet corn and zucchini fritters, creamed spinach and halloumi cheese. Topped with siriacha infused hollandaise sauce and crispy fried zuchini on toast of your choice.

The Grecian Omelette 156 Three eggs prepared as a folded omelette with creamed spinach, feta cheese, kalamata olives and a sundried tomato pesto.

Avocado Three Ways 158 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 205 Three scrambled eggs prepared with garlic, truffle oil, mushrooms, smoked salmon, chives, avocado and cream cheese.

Classic French Toast 111 Sweet brioche bread soaked in a vanilla, nutmeg and cinnamon egg mixture. Served with traditional syrup and whipped fresh cream.

Plain Jane Brekkie 91 Three eggs prepared either scrambled or as an omelette.
Turkish Poached Eggs 157 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 158 Three scrambled eggs prepared with garic, chilli, spicy pork chorizo sausage, mixed peppers, red onions, tresh coriander and Spanish patatas bravas.

Sriracha and Halloumi Omelette 158Three egg omelette prepared with mozzarela cheese, halloumi, mushrooms, rosa tomatoes, spicy sriracha and creamy mushroom sauce.

Open Smoked Salmon Tower (SF) 229 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) 105 Breakfast mushrooms sauteed with butter, parsley, garlic and a splash of cream. Served on toast of your choice.

Savoury Mince on Toast 106 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 121 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 121 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 118 Free ange 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 129 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) 84 Classic toasted cheese with your choice of cheddar or mozzarella.

Toasted Ham, Cheese and Tomato 108 Hickory ham and fresh tomato toasted with your choice of cheddar or mozzarella.

Chicken Mayo 122 Pulled chicken prepared with tangy mayonnaise, gherkins and parsley.

Toasted Bacon, Egg \& Cheese 114 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) 148 Sweet chillic corn chips oven baked in an edible tortilla bow with melted mozzarella and cheddar cheese. Topped with sliced jalapeño, tomato salsa, fresh guacamole smashed avocado and sour cream

Quesadillas Mexicana 1703 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 soff flour tortilla and served with a trio of sour cream, guacamole and tomato salsa.

Parmesan Almond Chicken Strips 114 Parmesan and almond crusted chicken strips lightly fried in fresh herbed crumbs and served with three cheese fondue sauce.

Halloumi Fries (V) 114 Fried halloumi fingers topped with fresh mint, za'atar spic with a sweet chilli aioli drizzle.

Zucchini Fries (VEGAN) 88 Fried crumbed zuchini fingers dusted with organum and served with a basil pesto vegan aioli.

Tiple Slider Selection 199 Three mini beef burger patties served on seeded slide 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 105 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 126 A hearty bowl of savoury mince prepared with red kidney beans, sweet corn and chilif. Served with wild rice and rosemary breaktast potatoes. Topped with coriander, cream cheese and tortilla crisps.

Bang-Bang Shrimp 128 Crispy Prawn meat fried in corn starch, tossed in a srirach sweet chilli mayo and spring onion

Fresh Garden Harvest 118 A selection of carrots, celery, cucumbers, grissin 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) 186 Grilled halloumi cheese with cous-cous, avocado, roa butternut, grilled peppers, red onions, cucumber, carrots, cherry tomatoes sunflower seeds and almonds with mixed lettuce Served with a pomegranate vinaigrette dressing.

Cosa Nostra 189 Tender Mediterranean chicken breast served with crumbled feta， bocconcini mozzarella balls，avocado，Kalamata olives，barley，rosa tomatoes，red nions，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 189 Tender chicken breast grilled in a sticky sweet chilli marinade，coated in mixed sesame seeds and served on a bed of mixed greens， herry tomatoes，cucumber，carrots and red onions．Tossed with fine Asian noodles and served with a mild chilli peanut satay dressing．

Parmesan Almond Crusted Chicken 211 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．
moked Salmon Ceviche Salad（SF） 225 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 ed of greens，cucumber，cherry tomatoes and onions．Served with crispy tortilla and mixed sesame seeds．

Prawn and Paw－Paw Salad（SF） 2248 Deshelled prawns grilled and served a bed of mixed lettuce with paw－paw，avocado and red onions．Served with a pomegranate vinaigrette dressing．

## SUSHI MENU

Served from 11am daily

## CLASSIC SUSHI

Edamame 77 Green soya beans served with Maldon Salt
Salmon Roses（ 6 pieces） 166
Tempura Prawns（6 pieces） 149
ashion Sandwich（8 pieces）
Salmon 143 ｜Prawn 137 ｜Vegetarian 94
California Roll（8 pieces）
Salmon 118 ｜Prawn 118｜Vegetarian 98
Rock Shrimp Tempura（6 pieces） 159 Spicy Tuna California rolls topped with rock shrimp tempura，cucumber dressed with creamy mayo \＆sesame seeds．
hiladelphia Roll（6 pieces） 169 smoked Salmon，cream cheese \＆avocado wrapped with Salmon topped with crab salad and sesame seeds．

Dragon Roll（ 6 pieces） 149 Tempura prawn \＆avocado California roll，topped with crab salad，avocado，caviar and spicy mayo dressed with unagi sauce．

Fantastic Crispy Roll（ 6 pieces） 158 Crispy Californian rolls filled with options of salmon，tuna or tempura prawn with avocado \＆cream cheese topped with kewpie mayo， sweet chilli \＆crispy shallots．
by 4 No． 1 （8 pieces） 1654 piece Rainbow Reloaded \＆ 4 piece spicy Salmo California topped with creamy shrimp tempura

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## 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） 1654 piece Salmon Roses \＆piece Rainbow Rolls．
Rainbow Reloaded（ 6 pieces） 148 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） 164 Freshly sliced Salmon Sashimi．
Salmon Grenades（ 6 pieces） 235 Salmon roses topped with chopped salmon and tempura crunch，spring onion，teriyaki and spicey mayo．

## Konichiwa（24 pieces） 4246 Salmon Roses， 6 Fashion Sandwich

## 6 California Rolls， 6 Tempura Prawns．

## SUSHI BOWL

Salmon or Tuna 165｜Vegetarian 128
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 I Gluten free wraps +34

Sweet Chili Sesame Chicken 169 Chicken breast cooked in a sweet chilli sauce and coated with sesame seeds．Wrapped in a soff flour tortilla wrap with avocado，carrots， cucumber，coriander and lettuce．

Hummus Halloumi Veg Wrap（V） 158 Soft flour tortilla wrap filled with hummus，grilled halloumi cheese，oven roasted vegetables，feta cheese，olives，avocado and rocket．

Mexican Fajita Wrap 179 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） 219 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 172 Tender beef fillet（ 150 g ）strips prepared in olive oil，lemon， organum，rosemary and garlic in a soft flour tortilla wrap with tzatziki，lettuce，red onion and tomato．

## ITALIAN TRAMEZZIN

Served with seasoned chips or a side salad．
Three Cheese \＆Sundried Tomato（V） 126 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 141 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 141 Melted mozzarella cheese toasted in an Italia tramezzini bread with bacon and fresh avocado．

Spanakopita（V） $\mathbf{1 4 2}$ Mediterranean flavours of spinach，feta，kalamata olives， artichokes and sundried tomato pesto，toasted with melted mozzarella cheese in a Italian tramezzini．

## RUSTIC PIZZAS

Focaccia 87 Thin plain base pizza oven baked with rosemary，garlic olive oil，Origanum，olive oil and coarse salt．

Classic Margherita（V） 127 Thin based pizza oven baked with a tomato napolitana sauce with Italian herbs and melted mozzarella．

Mamma Mia（V） 187 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 214 Meat Iovers＇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 198Thin based pizza topped with a tomato napolitana sauce，Italian herbs，melted mozzarella cheese，chicken，mixed peppers and mushrooms．

## MAIN MEALS

Asian Veg Stir Fy（V） 175 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 seved with a side of mild peanut satay sauce．Add：Chicken Breast 51 ，Beef Fillet Strips 100 ．

Signature Fillet Steak 304250 g of tender beef fillet，flame gilled with olive oil，coarse salt and cracked black pepper．Seved 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 275 Beef T－Bone steak，flame griled with olive oil，coarse salt and cracked black pepper．Served with a choice of signature sauce and a side．Sauce Options： Chakalaka，Three Chese fondue sauce or creamy mushroom truffle sauce．

BBO Sticky Ribs Pork 332 Beef 357500 g premium quality ribs marinated in a sticky BBO basting and served with onion rings，corn on the cob and a side of your choice．

Chakalaka Hot Wings 186 Spiy African style chicken wings marinated in chakalaka sauce and served on a hanging skewer with onion rings，com on the cob．

## Prego Roll（ 150 g ）

liet 191 Chicken 158 repared in a mild Prego sauce with mixed peppers．Seved．on a homemade Portuguese roll．
Add：spicy PORK Chorizo sausage 36.
Southern Fried Chicken 162 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 tratziki sauce．

Mediterranean Chicken Breasts 197 Tender chicken breasts grilled with olive oil，organum， salt，cracked black pepper and lemon．Served on a bed of Mediterranean grilled vegetables with tratikik sauce．

Parmesan Almond Chicken Breasts 211 Chicken breasts coated in parmesan and almond breadcrumbs with basil．Served on a bed of Mediterranean vegetables and a
hree－cheese fondue sauce
British Fish and Chips（SF） 186 Grilled in a creamy lemon zest，butter and garic 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．Seved with wild rice，tatrar sauce．

Lemon Zest Calamari（SF） 234 Falklands calamari tubes gilled 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） 38910 Queen prawns butterflied and grilled in a lemon buttergarlic sauce and senved on a bed of savoury wild rice and tartar dip

Soul warming Curry Beef 189 ｜Chicken 178 ｜Prawn 225 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 BBO 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 300 g premium pork loin ribs flame grilled in a sticky BBO 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 250 g grilled fillet of beef．Served on a bed a savoury wild rice，seasoned chips as well mushroom and lemon butter sauce．
Formon butter sauce． 370 ｜For two 694

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Cheddar 34 ｜Morzarella 34 ｜Feta 34 ｜Halloumi 34 ｜Avocado 38 ｜Olives 31 ｜Egg 19 Cream 21 ｜Bacon 38 ｜Macon 38 ｜Ham 38 ｜Beef Patty（200g） 66 ｜Pork or Beef Sausage 35 ｜Savoury Mince 55 Beef Fillet $(150 \mathrm{~g}) 111$｜Chicken Breast 55 Smoked Salmon（100g）109｜Plate of Chips 57 ｜Fruit Salad 65 ｜Side Greek Salad 66 Mushrooms 31 ｜Calamari 101 ｜Prawns（each） 44

## SAUCE OPTIONS

Spicy Chakalaka／Mushroom／Cheese／Pepper 47

## HAND CRAFTED BURGERS

Served with seasoned chips or a side salad
Signature BBQ Burger 165 Homemade beef patty flame grilled and glazed in a Smokey BBO marinade seved on a seeded burger bun with lettuce，tomato，red onions and gherkins．

Three Cheese Fondue Burger 188 Homemade beef patty flame grilled and glazed in a Smokey BBQ marinade seved on a seeded burger bun with meted 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 188 Homemade beef patty，flame grilled and glazed in a Smokey BBO marinade，seved 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 179 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 Mzanzi Burger 232 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 lighty toasted seeded bun．
Plant Based Burger（VEGAN） 191 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 159 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．

