

APPETIZERS

Marinated Olives	\$10
Feta Stuffed Apricots	\$16
Grilled Eggplant Wrapped Halloumi Cheese	\$18
Grilled Tiger Prawns -Feta stuffed mushrooms topped with grilled tiger prawns and tomato basil sauce	\$26
Lamb Loin Bites -Medallions of lamb on a white bean puree with cayenne butter	\$34
Arancini - Stuffed with Sujuk sausage and halloumi, rolled in breadcrumbs on a bed of tomato basil sauce	\$18
Zula Bruschetta - Roasted red pepper, tahini, walnut spread topped with tomatoes, herbs, aged balsamic and feta	\$18
Crab Cakes - Served with lemon beurre blanc	\$22
Stuffed Calamari - Filled with Sujuk sausage, shrimp, halloumi, green onion, garlic, parsley and breadcrumbs	\$22
Wagyu Meatballs - Grilled wagyu blend with breadcrumbs and fresh herbs on a bed of pureed eggplant	\$26
Falafel - Served with dressed greens and Labneh	\$18
Appetizer Platter - Feta stuffed apricots, grilled halloumi, grilled tiger prawns on stuffed mushrooms, beef pastrami filled with feta and figs	\$32

SALADS

Mediterranean Garden Salad with Halloumi - Mixed greens, pickled carrots, cucumber and cherry tomatoes tossed in a honey mustard vinaigrette	\$18
Chickpea Salad - Chickpeas, fresh herbs, tomatoes, red onion, and crisp lettuce tossed in a tahini pomegranate vinaigrette, topped with goat cheese	\$18
Ahi Tuna Salad - Mixed greens and cherry tomatoes tossed in a apple cider vinaigrette. Topped with goat cheese, toasted walnuts and seared tuna	\$24
Caprese Salad - Stacked with garlic prawns, tomatoes, mozzarella, fresh basil, arugula pesto and olive oil	\$24
Tabbouleh Salad - Mixed with couscous, parsley, mint, lemon and olive oil	\$16
Beet Salad - Roasted beets and oranges stacked on Labneh and feta with a lemon pistachio dressing	\$18

Not all ingredients & allergens are listed. Please inform your server.

PASTA

Spaghetti Pescatore -Prawns, calamari and scallops in a roasted red pepper tomato sauce with parmesan	\$36
Short Rib Ragu -slow cooked ragu tossed with tagliatelle topped with parmesan	\$34
Lobster Risotto -Saffron infused vegetable stock with lobster meat and parmesan	\$36
Gnocchi -pan seared in a mushroom cream sauce	\$28

MAINS

Braised Lamb Shank-Glazed with an apricot pepper paste and slow braised in red wine, served with creamy polenta and grilled vegetables	\$45
Braised Short Rib -Glazed with a pepper paste and slow braised in red wine, served with creamy polenta and grilled vegetables	\$45

Proteins served with seasonal vegetables & roasted potatoes

Lamb Rack -New Zealand lamb rack, marinated and grilled to perfection	\$50
Grilled Octopus -Grilled marinated octopus served on a bed of white bean puree with tomato basil	\$45
Sablefish -Oven roasted with rosehip, orange, sumac glaze, served on a bed of white bean puree	\$43
Marinated Chicken Breast Kebab	36
Seafood Board -Grilled lobster tail, oven roasted sablefish, grilled tiger prawns and marinated octopus, great to share	\$110
Kebab Board -Chicken breast, grilled lamb rack, beef tenderloin shashlik, perfect for sharing	\$85
Land to Sea Kebab -Chicken breast, grilled lobster tail, beef tenderloin shashlik	\$40
AAA Filet Mignon 8 oz -Grilled to your liking topped with garlic and herb compound butter	\$55
Grilled Veal Chop -Marinated and grilled to your liking, topped with herb and garlic compound butter	\$45

ADD-ONS

Grilled Half Lobster Tail	\$10
Grilled Tiger Prawns (2)	\$12