

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
<i>Proteins served with seasonal vegetables & roasted potatoes</i>	
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