

DINE AROUND LUNCH MENU

















CHOOSE 2 COURSES FOR \$25* or 3 COURSES FOR \$35*

select a starter, main & dessert

ZUPPA QUOTIDIANA	9
daily soup, organically made, Mediterranean inspired	
FOCACCIA E BURRO 	9
fresh baked bread, seasonal butter, olive oil & balsamic	
OLIVE CALDE  	11
warm olives, roasted garlic, sundried tomato	
PATATAS BRAVAS  	11
yams, romesco sauce, almonds, fresh herbs	
CALAMARI VEGANI 	15
fried oyster mushrooms, tzatziki, pickled vegetables	
HORIATIKI SALATA  	16
greek style salad, feta cheese, olive oil, fresh herbs	
ITALIAN STYLE CAESAR SALAD  	16
kale, arugula, focaccia croutons, parmesan cheese, sundried tomatoes, lemon	
Add Flat Iron Steak	12
Add Sautéed Prawns	9

CAULIFLOWER SHAWARMA  	18
cucumber, roasted chickpeas, green tahini, kale, fresh naan	
SEASONAL RAVIOLI	18 sm 28 lg
grilled oyster mushroom, mushroom velouté	
GNOCCHI	17 sm 29 lg
Summerhill Garden squash, cream sauce, fine herbs, wilted greens	
SPAGHETTI CON POLPETTE	15 sm 24 lg
meatballs, bolognese	
PLANT BASED B'STILLA 	26
Moroccan spiced chickpeas, walnuts, sweet potato yogurt	
ROMESCO DE PEIX 	18 sm 29 lg
fish stew, mussels, prawns, snapper, yams smoked tomato broth, almonds	
GALICIAN STYLE MUSSELS	19
white wine, garlic, chopped tomatoes, cream, garden pesto, anise, peppers	
POLPETTONE DI CAMPAGNA ITALIANA	21
pickled vegetables, garden fruit preserves, fresh bread, olives, country style charcuterie, pistachio	
Add fromaggio	14

select a starter, main & dessert

ZUPPA QUOTIDIANA	9	 FOCACCIA E BURRO	9
daily soup, organically made, mediterranean inspired		fresh baked bread, seasonal butter, olive oil & balsamic	
 CALAMARI VEGANI	15	  HORIATIKI SALATA	16
fried oyster mushrooms, tzatziki, pickled vegetables		greek style salad, feta cheese, olive oil, fresh herbs	
GALICIAN STYLE MUSSELS	19	  CAULIFLOWER SHAWARMA	16
white wine, garlic, chopped tomatoes, garden pesto, anise, peppers		cucumber, roasted chickpeas, green tahini, kale, fresh naan	
  ITALIAN CAESAR SALAD	16	POLPETTONE DI	
kale, arugula, focaccia croutons, parmigiano, sundried tomatoes, lemon		CAMPAGNA ITALIANA	21
		pickled vegetables, garden fruit preserves, fresh bread, olives, pistachio, country style charcuterie	
	Add Flat Iron Steak 12		
	Add Sautéed Prawns 9		con il formaggio 14
  OLIVE CALDE	11	SEASONAL RAVIOLI	16
warm olives, roasted garlic, sundried tomato		grilled oyster mushroom, mushroom velouté	
SPAGHETTI CON POLPETTE	24	 BRAISED RAS EL	
fresh pasta, meatballs, bolognese		HANOUT DUCK	35
 PLANT BASED B'STILLA	26	cumin spiced lentils, lemon, crumbled sausage, citrus butter, charred carrots	
Moroccan spiced chickpeas, walnuts, sweet potato yogurt		 BOEUF POT AU FEU	36
 ROMESCO DE PEIX	29	yams, roasted vegetable, bone marrow, flat iron steak	
fish stew, mussels, prawns, snapper, yams smoked tomato broth, almonds		 TORREZNOS CON	
GNOCCHI CARBONARA	28	MOJO DULCE	31
pancetta, egg yolk, cream, parmigiano-reggiano, wilted greens		chorizo spiced pork belly, roasted mushrooms, soft polenta	
CONEJO EN SALMOREJO	33	MOROCCAN LAMB TAGINE	
braised rabbit, smoked paprika, tomatoes, olives, fresh organic pasta		FOR TWO	70
 PLANT-BASED ORGANIC PASTA	26	almonds, charred vegetables, feta, blister tomatoes, patatas bravas, naan	
mushrooms, tomatoes, olives, olive oil			