

STARTERS

HONEY-SRIRACHA CHICKEN WINGS (GF, LF) Dressed with honey-sriracha sauce and sesame seeds.	6,50	FRIES AND GRAVY (GF,LF)	4,00
ANTIPASTO BOARD A selection of sliced meats, cheeses, olives, pickles and bread.	10,00	PARMESAN FRIES (GF, VE) Dressed with parmesan.	5,50
TIGER PRAWNS (LF) Roasted in garlic-herb oil with chilli. Served with rustic bread.	6,50	HALLOUMI FRIES (GF, VE) With yoghurt-herb dressing and pomegranate.	5,50

MAINS

OUTBACK RUMP STEAK (GF, LF) 200g aged rump steak + choice of sauce served with seasonal vegetables and potatoes OR fries and side salad.	19,00
RIBEYE STEAK (GF, LF) 300g aged ribeye steak + choice of sauce served with seasonal vegetables and potatoes OR fries and side salad.	28,00
Steak Sauce Options: rosemary red wine sauce (GF, LF), salsa verde (GF, LF) or pepper sauce (GF, LF)	
OPEN STEAK SANDWICH (LF) 200g aged rump steak served on toasted rustic bread. Topped with raclette cheese, fried onions, mushrooms, watercress and black garlic aioli.	19,50
BBQ PORK RIBS (GF, LF) BBQ pork ribs, served with coleslaw, salad and fries.	17,00
BEER BATTERED FISH AND CHIPS (LF) Beer battered cod fillet served with tartar sauce, fries and side salad.	15,50
BAKED ATLANTIC COD (GF, LF) Served with seasonal vegetables and potatoes.	15,50
AVOCADO PASTA (VE) Linguini pasta served with smooth avocado, parmesan cheese and cherry tomatoes.	14,50
+ grilled chicken	16,50
+ tiger prawns	16,50
CHICKEN AND AVOCADO SALAD (LF) Mixed leaf topped with grilled chicken, cucumber, sundried tomato, avocado, bulgur, red peppers and peanuts.	16,50
HALLOUMI SALAD (GF, VE) Mixed leaf topped with halloumi, cucumber, sundried tomato, chickpeas, marinated red onion, pomegranate and tzatziki.	14,50
TERIYAKI SALMON SALAD (GF, LF) Mixed leaf topped with teriyaki salmon, cucumber, cherry tomatoes, red cabbage, marinated red onion, avocado, sesame seeds, cashew nuts and satay sauce.	16,50

Mains Extras: tiger prawns (+2€), chicken (+2€), bacon (+1€), halloumi (+1€), goat's cheese (+1€)

BURGERS

Minced in-house and hand pressed Angus beef. Includes fries and side salad. Gluten free options available upon request.

JOHANNESBURG "BRAAI" (LF) Angus beef patty topped with cheddar, smoky bacon, fried onion, BBQ sauce, lettuce and tomato.	16,20
AVOCADO, BACON AND BEEF (LF) Angus beef patty topped with smoky bacon, guacamole, sweet pepper relish, mayo, lettuce and tomato.	16,20
CLASSIC BEEF (LF) Angus beef patty topped with cheddar, fried onion, pickled cucumber, mayo, lettuce and tomato.	16,20
BLUE MOUNTAIN BEEF (LF) Angus beef patty topped with blue cheese, smoky bacon, fried onion, mayo, lettuce and tomato.	16,20
666 (LF) Angus beef patty topped with cheddar, fried onion, pickled jalapenos, black garlic aioli, lettuce and tomato.	16,20
BLUE MOUNTAIN CHICKEN (LF) Chicken fillet topped with blue cheese, smoky bacon, fried onion, mayo, lettuce and tomato.	16,20
AVOCADO CHICKEN (LF) Chicken fillet topped with cheddar, smoky bacon, guacamole, sweet pepper relish, lettuce and tomato.	16,20
VEGGIE BEAN (VE) Lentil bean patty topped with roasted vegetables, mayo, honey glazed goat's cheese, lettuce and tomato.	14,70
VEGAN (VA) Lentil bean patty topped with roasted vegetables, guacamole, vegan aioli, lettuce and tomato.	14,70

Burger Extras: bacon (+1€), cheese (+1€), halloumi (+1€), goat's cheese (+1€)

DESSERTS

LIME POSSET (GF, LF) Creamy lime pudding topped with seasonal berries.	6,50	WARM CHOCOLATE BROWNIE (LF) Dark chocolate brownie with white chocolate chunks, served with vanilla ice cream.	6,50
COUPE TOBLERONE (GF) Vanilla ice cream with warm Toblerone sauce.	6,50		

ORDER FOOD & DRINKS AT THE BAR. SEPARATE KIDS MENU AVAILABLE AT THE BAR

Kitchen opening hours: Mon-Fri 11:00-22:00, Sat 12:00-22:00, Sun 12:00-21:00

ALLERGEN INFORMATION: GF = Gluten Free, LF = Lactose Free, VA = Vegan, VE = Vegetarian
"If you suffer from Food Allergies and Intolerances, please ask a member of staff for an allergen information sheet"