Light Snacks

All items are prepared fresh by our skilled chefs and have a lead time of 35-40 mins

Appetizer

Grilled Chicken Caesar Salad (E)(P)
Grilled Chicken Breast, Avocado, Crispy Bacon Bits, Boiled Egg, Caper Berries, Parmesan Shavings, Lettuce Leaves, Croutons Served with a Caesar Dressing.

Steamed Quinoa Panzanella Salad (VV)(GF)
Steamed Quinoa, Mixed Peppers, Cucumber Cubes, Tomato, Olives, Red Onion, Lettuce Leaves Served with a Balsamic Dressing

Norwegian Farmed Smoked Salmon and Cucumber Rice Roll (N)
Cucumber, Capsicum, Spinach, Carrot, Coconut Peanut Dipping

Mains

Beef or Chicken Burger (E)
Toasted Brioche Bun, Cheddar Cheese, Tomato, Lettuce, Gherkins, Sweet Onion Marmalade Served with French Fries

Samosa and Spring Rolls (VV)(S)
A Selection of Vegetable Spring Rolls and Beef Samosas served with a Sweet Chili Dip and Local Aubergine Chutney

BLT (P)
Bacon, Garden Lettuce and Tomato Toasted Sandwich
Served with French Fries
Available on White Bread, Brown Bread, Gluten Free Bread and Cassava Loaf

Chicken Consommé (DF)(GF)
Shredded Chicken, Mirepoix Vegetables in a Chicken Broth

Local Homemade Chapatti Roll (VV)
Sautéed Julienne Vegetables and Chickpea Hummus
Served in a Homemade Chapatti.

Agatogo (VV) (GF)
Local Vegetable Stew made with Green Banana and Seasonal Vegetables
Beef, Chicken and Fish Also Available

Menu's change daily to bring you sustainable ingredients, sourced from our bountiful vegetable garden. Handpicked edible flowers, vegetables and herbs are freshly sourced to be used in your next meal. All ingredients are selected with care and attention, nurturing and inspiring new culinary creations. Please contact a member of our culinary team to discuss your preference in ingredients or style of preparation.
The above menu only serves as an illustration of the endless possibilities.

(V) VEGETARIAN (GF)GLUTEN FREE (VV) VEGAN (DF) DAIRY FREE (SF) SUGAR FREE
(A) CONTAINS ALCOHOL (S) CONTAINS SHELLFISH (E) CONTAINS EGG (N) CONTAINS NUTS (P) CONTAINS PORK

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Sharing

Cheese Board (V)(E)
Served with Homemade Pickles and a Selection of Preserves

Ploughman's Board (P)
Selection of Cold Cuts, Vegetable Samosas, Pickles, Cheese,
Toasted Focaccia, Marinated Olives, Artichokes and Crudités

Dessert

Eton Mess (DF)(GF)(E)
Rose Pavlova served with Chantilly Cream, Berry Compote and
Strawberry Sorbet

Fresh Fruit Platter (VV)(SF)
Local Seasonal Fruits

Sweet Bites (VV)(N)
Vegan Chocolate Cake, Energy Balls and Granola Bars

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