

Fresh & Crisp

Little Green Salad	8.5
Feta Lentil Tabbouleh	8
Celery Caesar	8.5
🕒 Grape & Blue Cheese Salad	8
Radicchio with Manchego, Orange Segments & Capers	8.5

🍷 Suggested Pairings

Vera Vinho Verde Branco 2022	8
Remy Pannier Sauvignon Blanc 2022	8

Earthy & Delicate

Grape Molasses Eggplant	7.5
🍷 Courgettes Frites	6
Mushroom Gorgonzola Bourguignon	9

🍷 Suggested Pairings

AIX Rosé Coteaux d'Aix en Provence 2022	11
Château Barreyre Bordeaux Rouge 2019	9

Bright & Salty

🍷 Salt & Pepper Squid	10
🍷 Prawns al Ajillo	9.5
Boquerones with Pan Con Tomate	9
Scottish Smoked Salmon	11.5
Sea Bass Ceviche	13.5
🕒 Sea Bass Caponata	24

🍷 Suggested Pairings

Batasiolo Gavi 2022	9
Mar de Frades Rias Baixas Albarino 2022	9

Supple & Lively

🍷 Ham & Cheese Truffle Bikini	10.5
🍷 Puffed Rice Chicken Tenders	8
Dijon Mustard Chicken	11.5
Veal Piccata	21

🍷 Suggested Pairings

Ramon Bilbao Rioja Crianza 2019	8
Zonin Prosecco Cuvee 1821 Brut	9

RISOTTO AL VINO (FOR 2 PEOPLE) 11

Made with Jordan's finest St George Shiraz Special Reserve 2018

Bold & Meaty

🍷 Piggy Burger with Manchego Cheese & Cubano Sauce	13.5
Blade Steak au Poivre	24
🍷 Braised Iberico Pork Ribs	18.5
🍷 Wagyu Katsu Plate or Sando	30
🕒 Steak Tagliata	24
Lamb Chops & Salsa Verde	18.5

🍷 Suggested Pairings

La Cartuja Priorat 2018	9
Saint George Shiraz WMS 2018	7
Campotino Montepulciano d'Abruzzo 2020	8

Rich & Creamy

🍷 Burratina Fritta al Pesto Genovese	10
Tomato Confit Grilled Halloumi	9
Beetroot Gnocchi al Gorgonzola	10
Baked Camembert Cheese with Caramelized Pear	16
Spaghettoni Cacio E Pepe	10
🕒 Ravioli with Spinach & Goat Cheese	9

🍷 Suggested Pairings

Saint George Chardonnay WMS 2022	7
Domaine Clavel Cotes du Rhone Regulus Red 2021	8

Fruity & Opulent

Burnt Basque Cheesecake	7.5
Flourless Dark Chocolate & Dark Rum Cake	7.5
Passion Fruit Panna Cotta	7.5
Mille-Feuille with Blackberry & Lemon	7.5

🍷 Suggested Pairings

Saint George Rosé	7
Cave de Turckheim Gewurztraminer Alsace 2021	9

Snack Menu

Mini Snack Tray - Kalamata Olives, Chips	5
Pimientos De Padron Peppers	7
Truffle Steak Frites Tartare	9
Ⓡ Patatas Bravas	4.5
Ⓡ Panko Falafel & Katsu Sauce	5
Boquerones with Pan Con Tomate	9
Cheese Board	20
🐷 Salumi Board	16.5
🐷 Mixed Cheese & Salumi Board	19

Signature Cocktails

Limoncello Cucumber Spritzer Villa Massa Limoncello, Stoli Cucumber Vodka, Zonin Prosecco, Soda Refreshing citrus twist with a cucumber undertone and sparkling lift.	12
Arak Thyme Paloma Arak Zumot, Grapefruit & Thyme Cordial, Grapefruit Juice, Lemon Juice, Soda Aromatic thyme notes blended with zesty citrus and a fizzy finish	7
Chamomile Honey Bee Martin Miller's Gin, Honey-Chamomile Syrup, Lemon Juice Sweet and floral with a zesty gin base.	8
Clarified Gin Basil Martin Miller's Gin, Lemon & Basil Cordial Herbaceous and light with a refreshing citrus hint.	8.5
Spicy Mule Stoli Hot Vodka, Fentimans Ginger Beer, Lime Juice A fiery kick balanced by zesty lime and ginger tingle.	8
Figtree Whiskey Sour Naked Malt Whisky, Villa Massa Amaretto, Fig Compote, Lemon Juice Almond sweetness and fig richness meet bourbon spice, all brightened by a zesty citrus finish.	10
Pomegranate Margarita Cenote Blanco Tequila, Cointreau, Pama Pomegranate, Lime Juice Tart pomegranate notes brightened by lime and tequila sharpness.	9
OO Vesper Olive Oil Washed Martin Miller's Gin, Stolichnaya Vodka, Cocchi Americano Silky and smooth with a botanical aroma and fortified wine complexity.	9
Minus 13C Martini Martin Miller's Gin, Cinzano Extra Dry Crisp and cool with a herbal aftertaste.	9
Smoke & Mirrors Se Busca Mezcal Anejo, Aperol, Extra Dry Vermouth Smoky mezcal essence paired with bittersweet Aperol.	12
MQ Dark Chocolate Espresso Martini Stoli Vanilla Vodka, Licor 43, Espresso Shot, Dark Chocolate Ice Cream Indulgent chocolatey richness with a jolt of espresso and sweet vanilla.	8