

# salads

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| <b>CHOPPED BBQ CHICKEN</b> Full 5.8   Half 4.0<br>Black beans, corn, iceberg lettuce, Monterey Jack cheese, tomato, cilantro, basil, scallions, ranch dressing.       | <b>GULF OCEAN</b> Full 6.2   Half 5.1<br>Prawn, salmon, mussels, calamari, garden vegetables & greens.   |
| <b>OVEN ROASTED VEGETABLES</b> Full 4.7   Half 3.5<br>Baby marrow, squash, sweet potato, asparagus, red onion, rucola, wholegrain mustard vinaigrette, crème fraîche. | <b>LINKS CHICKEN CAESAR</b> Full 5.5   Half 3.7<br>Cos lettuce, beef bacon, boiled egg, Parmesan shavings, crispy croutons, Caesar dressing.       |
| <b>CHICKEN TIKKA</b> Full 5.6   Half 3.8<br>Avocado, cucumber, cherry tomatoes, crispy lettuce.   | <b>THAI BEEF SALAD</b> Full 5.9   Half 4.1<br>Spicy slow cooked beef, mixed leaves, toasted peanuts, spring onions, crispy noodles, Thai dressing. |

# starters

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| <b>TEMPURA PRAWNS</b> (4 each) 4.8<br>Wasabi mayonnaise, pickled ginger.                                       | <b>HOT MEZZEH SELECTION</b> 4.9<br>Kibbeh, cheese sambusek, spinach fatayer, chickpea fritter, tahina. |
| <b>BEEF BRISKET CROQUETTES</b> 5.2<br>Apple & cabbage slaw, pink peppercorn aioli.                             | <b>OYSTER CASINO</b> 7.6<br>Bell pepper, butter, chives, capers, parsley, Parmesan cheese.             |
| <b>BAKED PORTOBELLO MUSHROOM</b> 4.6<br>Crumbed feta, mozzarella, garlic, toasted pine nuts, rucola, blasamic. | <b>CLASSIC CAPRESE</b> 6.5<br>Sliced Italian tomato, buffalo mozzarella, basil pesto, rucola.          |
| <b>IRISH BLACK MUSSELS</b> 5.9<br>Creamy garlic sauce, crunchy herb bread.                                     | <b>SEARED KING SCALLOPS</b> 7.5<br>Romesco sauce, char grilled asparagus, apple balsamic.              |
| <b>COLD MEZZEH SELECTION</b> 4.7<br>Tabbouleh, hummus, fattoush, moutabel, pita bread.                         | <b>SOUP OF THE DAY</b> 3.5<br>Soups made fresh daily.  |

# power bowls

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| <b>CHICKEN KEBAB</b> 6.9<br>Cucumber salad, herbed brown rice, tzatziki.  | <b>TANDOORI SPICED HAMMOUR</b> 7.6<br>Warm cabbage, farro, lime yoghurt.                            |
| <b>CHICKPEA &amp; COCONUT</b> 6.8<br>Sweet potato, roasted red onion, broccoli, kale, cumin, oregano, tahina sauce, brown rice. | <b>THAI TOFU</b> 6.5<br>Quinoa, carrots, cilantro, ginger, coconut, toasted sesame seeds, sriracha. |

# ramen

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| <b>MISO PORK</b> 8.2<br>Pork belly, pork broth, burnt garlic, sesame oil.   | <b>SHIN CUP SPICY BEEF</b> 7.3<br>Beef shin, beef broth, kambu, niboshi, ginger.                      |
| <b>CRISPY ROAST DUCK</b> 7.8<br>Shredded duck, roasted duck broth, chilli, ginger, white miso.  | <b>HOISON GLAZED TOFU</b> 6.9<br>Vegan noodles, vegetable broth, chilli, baby bok choy, coconut milk. |
| <i>All Ramen is served with a choice of Udon or Soba noodles, scallions, Asian mushrooms, kimchi and a marinated soft boiled egg. Extra noodles 2.5</i> |   |




# pizza

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| <b>BUFFALO CHICKEN</b> 6.5<br>Tender chicken thighs, buffalo sauce, red onion, buffalo mozzarella. | <b>ASPARGUS &amp; MUSHROOM</b> 6.9<br>Mozzarella, garlic, jalapeno.             |
| <b>FRESH PARMA HAM</b> 9.5<br>Rucola, wild mushrooms, Parmesan shavings, truffle oil.              | <b>TIGER PRAWN &amp; MUSSEL</b> 7.2<br>Tomato & oregano sauce, garlic, anchovy. |
| <b>ARTICHOKE &amp; GOATS CHEESE</b> 6.8<br>Broccoli, basil pesto, caramelized onions.              | <b>BEEF PEPPERONI</b> 6.2<br>Tomato, garlic, basil, mozzarella.                 |




# steaks & ribs

-  CAB TENDERLOIN 250g 16.5
-  CAB SIRLOIN 250g 13.3
-  USA RIB-EYE 300g 15.2
- CAB T-BONE 500g 18.6
-  SOUTH AFRICAN SIRLOIN 250g 9.2
-  ST. LOUIS PORK RIBS 500g 9.2
-  SOUTH AFRICAN TENDERLOIN 250g 9.5
- SURF & TURF 13.5  
Tenderloin 250g, tiger prawns, mozzarella.
- BRAISED BEEF SHORT RIBS 500g 14.5
-  Steaks served on the stone.

# main course

- GRILLED TIGER PRAWNS 13.2  
Yellow rice, garden vegetables, lemon & garlic butter.
- ROSE HARISSA GRILLED OCTOPUS 12.7  
Celeriac & bean puree, peppered wild spinach, polenta fries.
-  CHAR GRILLED ASPARAGUS 7.6  
Lemon, garlic, vegetable orzo, Parmesan shavings.
- SPINACH & BLACK OLIVE STUFFED CHICKEN SUPREME 8.6  
Creamy corn puree, crispy sweet potato, dark chicken jus.
- PAN FRIED SEA BASS 9.5  
Green mango, anchovy & papaya salad, toasted peanuts, light ginger dressing.
- SEARED DUCK BREAST 10.6  
Garlic & herb potato, garden vegetables, plum sauce.
- GRILLED HAMMOUR 11.5  
Hammour machbous, wilted spinach, saffron & lentil puree.
- BRAISED LAMB SHANK 10.2  
Light horseradish mashed potato, glazed carrots, lamb jus.
- SEARED SCOTTISH SALMON 12.2  
Roasted garlic & sweet potato mash, grilled leeks, nori butter sauce.
- SLOW COOKED BEEF BRISKET 10.5  
Parsnip mash, glazed carrots, thyme jus.
-  LENTIL & QUINOA BALLS 7.2  
Sauteed baby marrow, sundried tomato & basil sauce.
-  CRISPY PORK BELLY 9.8  
Horseradish mashed potato, snake bean & peanut achar.

# pasta

-  CREAMY TOMATO & SPINACH PENNE 7.4  
Chopped spinach, garlic, sundried tomato & basil cream sauce.
-  SPAGHETTI CARBONARA 7.6  
Pork bacon, Parmesan cheese, parsley, garlic.
-  SPICY CHORIZO RIGATONI 8.3  
Oregano, tomato, rucola, garlic.
- PULLED BEEF & CHEESE TAGLIATELLI 8.5  
Beef brisket, three cheeses, tomato, chilli, garlic.

# sides

- VEGETABLES 1.2  
Garden greens | Asian stir fry | creamed spinach | crispy onion rings | oven roasted vegetables.
- POTATOES 1.4  
Garlic & cheese mashed potatoes | home roasted potatoes | steak fries | French fries | sweet potato fries | baked potato & sour cream or butter.
- PETITE SALADS 1.5  
Greek salad | spiced chickpea & marinated mushroom | mixed garden salad.
- SAUCES 1.1  
Bernaise | green peppercorn | mushroom | sriracha | lemon & butter | beef jus | blue cheese | garlic & herb butter | creamy garlic & herb.

# dessert

- DEEP FRIED CHURROS 4.2  
Rolled in cinnamon sugar, Nutella dipping sauce.
- CITRUS CRÈME BRÛLÉE 3.7  
Fresh berries, chantilly cream.
- SOUTH AFRICAN MALVA PUDDING 3.8  
Caramel sauce, vanilla custard.
- WARM BLUEBERRY CHEESECAKE CRUMBLE 4.0  
White chocolate ice cream.
- SALTED CHOCOLATE CARAMEL TART 3.6  
Mascarpone ice cream.
- CHEESE PLATE 5.6  
Camembert, Danish blue, mature cheddar, emmental, fruit compote, biscuits.