

WARM FOCACCIA 32 | STEAK CROSTINI 54 | KALAMATA OLIVES 24

TO START

FISH CRUDO 58

fennel slaw, orange, nori, raspberry, miso vinaigrette



SCALLOPS 63

pea purée, lemon gel, proscuitto

SHRIMP 58

cilantro crema, chilli oil, garlic aioli

HUMMUS & CRUDITÉ 34

homemade hummus,, fresh raw vegetable selection

BEEF TATAKI 65

gochujang aioli, teriyaki dressing, wasabi crispy potato

CHICKEN CROQUETTE 47

truffle, smoked paprika, local herb pesto

SALADS



WATERMELON SALAD 55

cucumber, feta, pickled onion, cherry vinegar glaze

SEAFOOD SALAD 84

leafy greens, cherry tomatoes, citrus & herb dressing

INSALATA VERDE 44

green peas, cucumber, spring onion, fresh herbs

GREEK SALAD 58

kalamata olives, cucumber, cherry tomato, feta, mint

PROSCUITTO 82

leafy greens, arugula, caramelised peach, burrata

ENTRÉES

FISH OF THE DAY 109

saffron coconut broth, wilted greens, radish, dill emulsion

STEAK FRITES 127

striploin, shoestring parmesan fries, chimichuri

SPICED COURGETTE 84

curried pumpkin, feta, charred corn, hot honey

BREEZE BURGER 62

swiss, onion jam, pickles, lettuce leaves

CHICKEN EN CROÛTE 92

creamed leeks, celeriac purée, sautéed greens

OCTOPUS 114

baby potato, kale, chorizo, saffron aioli

PORK BELLY 116

cauliflower purée, blueberry poached pear, herbs

DUCK BREAST 125

sweet potato, broccolini, roasted shallot, pomegranate
& lavender glaze

