



TERRACE LUNCH

SNACKS

LOCAL AVOCADO soft egg, zaatar, seed crisps	27
BAKED FETA CHEESE sweet peas, dried chili, garlic oil, parsley	32
BABA GANOUSH mint, roasted walnut, flat bread	31
PUMPKIN HUMMUS beetroot, tabouleh, sunflower, flat bread	32
CARTA DI MUSICA fresh ricotta cheese, herb oil, bush lemon	26
SCALLOP CRUDO ajo blanco, grape, toasted garlic crumb	39

MAINS

PLOUGHMANS LUNCH heritage ham, pickles, cheddar, sourdough crisps	41
WOOD ROASTED REEF FISH coconut sauce, chili - peanut sauce	48
LENTIL FALAFEL almond tahini, chili oil, flat bread	38
PORK FILLET SCHNITZEL fried egg, caper, parmesan, lemon	43
KETE'S BOWL local rice, ferments, soft egg, greens, cashew add crispy tofu, charcoal chicken, pork belly	39
SMOKED HALF CHICKEN hot sauce glaze, roasted lemon	37
STEAK FRITES peppercorn jus, roasted garlic	55 (MP23)

ACCOMPANIMENTS

MARINATED CUCUMBER vinegar, dill pickles, mustard oil	15
CABBAGE SALAD carrot, onion, coleslaw dressing	15
MALOLO TOMATO tomato vinegar, red onion, basil	17
FRENCH FRIES herbs and sea salt	13
SNAKE BEAN & BOK CHOY garlic oil, sea salt	15
LEAF SALAD balsamic, parmesan, pear, pine nut	18

DESSERTS

CHEESECAKE dulce de leche, fresh cream	24
OLIVE OIL CAKE lemon & olive oil ice cream	24
TROPICAL SORBETS a trio of the markets best offering	23
HANDMADE CHOCOLATES milk, dark, caramel, white, berry	21