

Healthy Eating Menu

MONDAY – SATURDAY, 12pm – 9pm

Every dish on our healthy, nourishing menu is thoughtfully prepared using fresh, whole ingredients rich in vitamins, minerals, and antioxidants to support immunity, energy, and longevity. We include lean proteins to aid muscle repair and provide long-lasting energy, healthy fats to support brain function, heart health, and hormonal balance, and complex carbohydrates for steady energy and improved digestive health.

Starters

Salt baked beetroot, superstraccia, hummus, dukkah <i>ve gf</i>	8.95
<i>Calories 412 Carbs 25g Fat 31.5g Protein 9.3g</i>	
Wild mushroom risotto, porcini crumb, baby watercress, freshly grated parmesan <i>*ve gf</i>	8.95
<i>Calories 435 Carbs 63.7g Fat 8.5g Protein 9g</i>	
Roasted delicata squash, whipped feta, green zhoug, harissa <i>v</i>	8.95
<i>Calories 153 Carbs 20.2g Fat 7.8g Protein 5.7g</i>	

Mains

Red lentil dhal tadka, garam masala roasted cauliflower, cumin carrots, coconut & coriander <i>ve *gf</i>	16.25
<i>Calories 453 Carbs 59.4g Fat 20.1g Protein 11.1g</i>	
Quinoa and lentil salad with marinated kale, avocado, tahini and miso roasted sweet potato <i>ve gf</i>	15
<i>Calories 520 Carbs 43.6g Fat 29.1g Protein 24g</i>	
Dry aged rump cap steak, charred broccoli, kimchi, sesame, cucumber, radish, St. Ewe egg <i>gf</i>	24.95
<i>Calories 528 Carbs 13.7g Fat 39.3g Protein 30.3g</i>	

Add On

Grilled chicken breast	10
<i>Calories 280 Carbs 0g Fat 10g Protein 34.3g</i>	
Tandoori spiced trout fillet	10
<i>Calories 215 Carbs 0g Fat 8.3g Protein 32.8g</i>	
Pan roasted tofu	5
<i>Calories 235 Carbs 16g Fat 16g Protein 18g</i>	

Desserts

Vanilla parfait, fresh mango, pomegranate and basil <i>ve gf</i>	8.5
<i>Calories 208 Carbs 40.3g Fat 3.7g Protein 5.3g</i>	
Dark chocolate and chia seed pot, raw cocoa nib, banana and pumpkin seed <i>ve gf</i>	5
<i>Calories 166 Carbs 28g Fat 6.1g Protein 6.5g</i>	
Orange sorbet, fresh blood orange, Campari <i>ve gf</i>	5
<i>Calories 188 Carbs 37.8g Fat 1g Protein 1g</i>	