

THE
NUNS⁺
POOL

Entrée

- Brasserie bread Sourdough, olive oil, balsamic, pepe saya butter 9
- Harissa roasted sweet potato hummus, goats cheese, pinenuts, tea smoked raisins, pita 23
- Salt and pepper squid, macadamia tarator, yuzu red slaw, sesame 26
- Smoked salmon, fennel, apple, avocado, cucumber, pomegranate, green goddess 26
- Blue swimmer crab and corn chowder, chorizo, brioche 26
- Grilled haloumi, plum, cherry balsamic 20
- Beetroot dahl, coconut yoghurt, turmeric cashew dukka, roti 24

Main Course

- Pan roasted barramundi , freekah, asparagus, romesco, saffron citrus pangrattatato 38
- Roast duck breast, fresh fig, beans, buffalo mozzarella, blood orange vincotto 38
- Sumac lamb fillet, date labna, black barley, cauliflower tabouleh, feta, smoked almonds, harissa yoghurt 38
- Chargrilled beef fillet, celeriac remoulade, beetroot, salsa verde 44
- Pumpkin and goats cheese risotto, pommegranate, pistachio 30

SIDES

- Seasoned greek fries, feta, sunflower seed tzatziki 12
- Fries and Aioli 8
- Sweet potato fries, siracha mayo 10
- Rocket, parmesan , green goddess dressing 10
- Roti 8