



available from 5.30pm daily, located adjacent to Hotel Reception

K Kitchen Baker Basket

Activated charcoal sourdough, ciabatta, lavash, cheese Cajun straw, culture butter, dill aioli **23**

Activated Charcoal Sourdough Tartine

Avocado, tomato, confit garlic, cream cheese, balsamic reduction, house salad **12**

Appetizers

Croquetas de Jamo'n Serrano

Spanish croquettes, cheese, fresh herbs, hot paprika powder, serrano ham, chipotle mayo & kale pesto **24.5**

Open Bao Tacos

Mixed herbs, garden fresh veg, pulled chicken, hoisin, sour cream, roasted tomato salsa **24.5**

Mixed herbs, garden fresh veg, grass fed beef, hoisin, sour cream, roasted tomato salsa **28**

Sambal prawns, pickle beets, panko, sambal mayo **20**

Pizza

Margherita

Campania san Marzano tomato, basil, buffalo mozzarella, parmesan, herb garlic oil **24**

Pepperoni

Campania san Marzano tomato, buffalo cheese, pork pepperoni, onion, jalapeno, roasted garlic, olive, parmesan, herb garlic oil **27.5**



Mains

Green Thai Curry

Classical Thai green curry, vegetables, steamed jasmine rice	
Veg	32
Chicken	35
Prawn	38

Fish & Chips

Buttermilk marinated market fish & chips, salad, tartar sauce	35
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Parmesan Chicken Breast

Filled chicken breast, ham & mushroom pomodoro, feta, kale & jalapeno linguine, herb oil	40
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Lamb Shank

Slow cooked lamb shank, roasted gravy, cumin pilaf couscous	42
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Pan Seared Market Fish

Fish of the day, vegetable ragu, fennel & leek confit, beet coulis, coconut kaffir lime sauce	36
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Sides

Chefs salad, steamed vegetables, garlic bread or cumin garlic potato	12
Classic fries	15
Peri peri fries	18

Desserts

Tree trunk nutty brownie with hazelnut caramel sauce, meringue and vanilla ice cream	19
Honey fig mango baked yoghurt , lemon macarons & choco butterfly	18
Chocolate surprise honeycomb	20
Mango coconut panna cotta	18