

EST **LE CANTINE** 2018

Classic Italian comfort, cooked fresh from our kitchen to your table.

SOUP

(Served With Toasted Garlic Bread) **Singles-545 / Splits-625**

MINISTRONE (V) 545

Classic Italian soup with tomatoes, fresh vegetables, pasta

WILD MUSHROOM & TRUFFLE CAPPUCCINO (V, GF, CS) 545

Made with shiitake, button mushroom, porcini mushrooms. Drizzled with truffle oil

STARTERS

Freshly prepared sharing plates



BRUSCHETTA

Toasted french baguette topped with fresh, flavourful toppings

MUSHROOM & FETA (V) 695

Button mushrooms, shiitake, feta cheese

CONFIT TOMATO & PARMESAN (V) 695

Italian basil, seasalt, olive oil

AVOCADO (V, CS) 725

Avocado, roasted pepper, jalapeños, almond flakes

PULLED CHICKEN (NV) 745

Pesto, Black olives, gherkins

SPICED LAMB SHREDS (NV) 845

Slow-roasted lamb with warm Middle Eastern spices

(V) veg (NV) non-veg (GF) gluten free (CS) chef special (VG) vegan (E) egg

Please inform your server if you have any allergies. All Govt taxes as applicable.

THE NEAPOLITAN PIZZA

VEGETARIAN – REGULAR 545

MARGHERITA (V)

Slow cooked tomatoes, mozzarella, fresh basil

CHARRED CORN AND ROAST PEPPER (V)

Charred Corn & Roast Pepper

FOREST MUSHROOM (V)

Button and shiitake mushrooms, caramelized onions, cream cheese, truffle oil

ALL VEGGIE (V)

Olives, roast peppers, broccoli, asparagus, sun dried tomatoes, goat's cheese

4 CHEESE (V)

Mozzarella, cheddar, parmesan, mascarpone, honey drizzle

VERDE (SPINACH & BASIL PESTO) (V, CS)

Spinach, basil pesto, mozzarella, and feta

BURRATA (V)

Burrata, basil pesto, arugula, pinenuts



NON-VEGETARIAN – REGULAR 655

SMOKED CHICKEN

Spinach, smoked chicken, fresh red chilli, goat's cheese, pine nuts

SPICY CHICKEN (CS)

Spicy pulled chicken, onion, pickled paprika, chili oil

PEPPERONI

Pork pepperoni, fresh red chili, mozzarella Served with hot honey.

(V) veg (NV) non-veg (GF) gluten free (CS) chef special (VG) vegan (E) egg

Please inform your server if you have any allergies. All Govt taxes as applicable.

BETWEEN THE BREADS

Handheld bites with bold flavour

CHOOSE YOUR BREAD: Pannuzzo or Sour Dough

TOMATO BURRATA SANDWICH (V, CS)	695
Sundried tomatoes, burrata, pesto rosso, mix leaves	
GRILLED CHICKEN SANDWICH (NV)	745
Roast chicken, grain mustard aioli, avocado, sweet mango relish	
CORONATION CHICKEN (NV, CS)	745
Open sandwich, pulled chicken, mustard, boiled egg, sweet mango pickle	
FALAFEL WRAP (V)	625
Served with moutabel and tzatziki	
CHICKEN SHAWARMA WRAP (NV)	695
Served with hummus	

BURGERS

Served with a choice of french fries or, salad greens

Add ons: Fried egg: 50 | Extra cheese: 50 | Bacon: 100

ALL VEGGIE BURGER (V)	675
Crisp vegetable patty, chimichurri, cheddar	
MEDITERRANEAN GRILLED CHICKEN BURGER (NV)	700
Spiced grilled chicken patty, pickled vegetable slaw, tzatziki, dried tomatoes	
FRIED CHICKEN BURGER (NV)	755
Fried chicken fillet, smoked paprika aioli, cheese, gherkins, dried tomatoes	
CHARGRILLED ROSEMARY LAMB BURGER (NV)	795
Grilled mushrooms, cheese, caramelised onions, arugula	

(V) veg (NV) non-veg (GF) gluten free (CS) chef special (VG) vegan (E) egg

Please inform your server if you have any allergies. All Govt taxes as applicable.

NIBBLES & SIDES

Perfect little accompaniments for any meal

MASH POTATO	275
FRENCH FRIES (SALTED / PERI PERI) (V)	375
TRUFFLE PARMESAN FRIES (V)	545
GARLIC SAUTED / BUTTERED VEGETABLES (V)	345
LOADED FRIES (V, NV)	575/595
Crispy fries topped with house sauces, cheese & spice blends	

HUMMUS PLATTER

Creamy hummus served with fresh baked pita



LOADED HUMMUS	625
---------------------	-----

CHOOSE ANY 1 : Chickpea, Avocado, Beetroot,

ADD A TOPPING: Spiced Chickpeas (+75), Braised Mushrooms (+95),
Marinated Chicken (+125), Spicy Lamb (+185)

MEZZE PLATTER

Hummus, chili oil labneh, walnut moutabel, muhammara
salad greens, pita, za'atar bread and baked lavaash.

WITH FALAFEL, SPINACH AND RICOTTA PUFFS AND SUMAC DUSTED FRIES (V)	1050
WITH CHICKEN SKEWERS, CHICKEN MEATBALLS AND LAMB PUFFS (NV)	1250

(V) veg (NV) non-veg (GF) gluten free (CS) chef special (VG) vegan (E) egg

Please inform your server if you have any allergies. All Govt taxes as applicable.

HOT STARTERS

Freshly prepared sharing plates served hot



PIMENTO CHEESE POPPERS (V)	575
Sriracha mayo, pickled cucumbers	
WILD MUSHROOM KATAIFI (V)	655
Mushroom, roast garlic, cream cheese wrapped in shredded puff pastry. Topped with basil pesto	
CRISPY FRIED CHICKEN TENDERS (NV)	655
Served with sriracha mayo	
CHIMICHURRI GRILLED CHICKEN SKEWERS (NV, GF)	655
Chili lime chicken skewers, chimichurri	
TEMPURA FRIED PRAWNS (NV)	795
Crisp prawns in light tempura with lemon aioli	
ROSTICCIANA – TUSCAN PORK RIBS WITH ROSEMARY (NV)	1050
Slow-roasted pork ribs glazed with rosemary and garlic oil	

SALADS

Fresh, vibrant salads with Italian flair

ROAST BEETROOT AND GOAT CHEESE SALAD (V, GF, CS)	675
Mixed greens, mixed nuts, seeds, dried cranberries, sherry dressing	
KALE AND BROCCOLI (V, GF, CS)	675
Mixed greens, sundried tomatoes, orange segments, chia seeds, tahini dressing	
ZESTY QUINAO AND CRANBERRY SALAD (V, GF, VG)	675
Quinoa, dried cranberry, olive, cherry tomato, basil tossed with thyme lemon dressing	
BURRATTA WITH MESCLUN GREENS & FIGS JAM (V)	695
Mesclun Salad, burrata cheese, truffle oil, cherry tomatoes, balsamic reduction	
CLASSIC CHICKEN CAESAR SALAD (NV)	725
Romaine /Iceberg, sun dried tomatoes, olives, sourdough croutons, parmesan <i>*Ask server for gluten free option</i>	

(V) veg (NV) non-veg (GF) gluten free (CS) chef special (VG) vegan (E) egg

Please inform your server if you have any allergies. All Govt taxes as applicable.

DESSERTS

Classic desserts to wrap it up right

BANOFFEE PIE (V) 470
Dulce de leche, banana, graham crackers, whipped cream

TIRAMISU (E) 490
Vanilla bean mascarpone cream, coffee liqueur soaked savoiardi, cocoa dust

CHOCOLATE HAZELNUT CRUNCH (V) 490
Chocolate, hazelnut mousse on a hazelnut praline, ganache, crushed tuile

NEW YORK CHEESECAKE (E) 525
Baked cheesecake, house mango puree/ chocolate ganache

MOLTEN LAVA CAKE (E) 525
Made with callebaut 70% dark chocolate. Served with vanilla ice cream.
Freshly Baked!



ASIAN SPECIALS

FLAVOURS FROM THE EAST

CHILLI AND HONEY POTATO 525

Crispy potatoes in a glossy sweet-spicy chilli-honey glaze.

CRISPY SWEET AND SOUR TOFU 625

Golden tofu cubes in tangy sweet-and-sour sauce with peppers and onions.

DIM SUMS VEG 575

Spicy veg and water chestnut
Truffle mushroom and cream cheese



DIM SUMS NON VEG 595

Chilli oil and coriander chicken
Bok choy wrapped chicken

STIR FRIED ASIAN GREENS 545

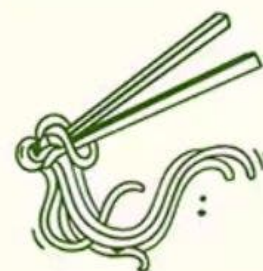
Seasonal greens stir-fried with garlic, sesame, and light soy.

KUNG PAO CHICKEN 745

Chicken stir-fried with peanuts, chillies, and vegetables in a savory-sweet sauce.

CHILLI AND BURNT GARLIC NOODLES 675

Wok-tossed noodles with smoky burnt garlic, chilli sauce, and crisp vegetables.



(V) veg (NV) non-veg (GF) gluten free (CS) chef special (VG) vegan (E) egg

Please inform your server if you have any allergies. All Govt taxes as applicable.

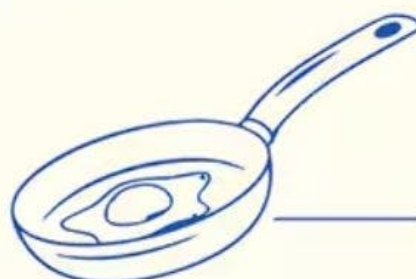
MAIN COURSE

Dishes inspired by traditional Italian & European cooking

CHARRED BROCCOLI STEAK (V)	695
Grilled broccoli with lemon butter and dukkah	
CHICKEN AL A KIEV (NV)	925
Crumb-fried chicken with herbed garlic butter	
GRILLED CHICKEN BREAST (NV)	895
Herb-marinated chicken served with jus and sides	
FISH & CHIPS (NV)	995
Crispy battered fish with tartar sauce & fries	
OVEN BAKED LEMON BUTTER FISH (NV)	995
Baked fish fillet in lemon butter sauce with vegetables	
BANGERS & MASH (NV)	995
Herbed pork sausages with mashed potato & onion gravy	

FROM THE OVEN

Sizzling, soulful dishes served hot from the oven



BAKED BRIE ON SKILLET WITH COMPOTES / TOASTED BRIOCHE, CRISPS & SIDE SALAD(V)	695
Molten brie with fruit compote & toasted brioche	
SIZZLING CHILLI GARLIC PRAWNS (NV)	925
Prawns tossed in chili-garlic oil, served on a skillet	
CHICKEN PARMIGIANA (NV)	895
Pan fried chicken thighs baked with tomatoes, mozzarella. Served with baby potatoes, spicy tomato sauce	
EGGPLANT PARMIGIANA (V)	825
Baked eggplant slices with tomato sauce & cheese	
CHICKEN TAGINE WITH BREAD (NV)	895
Moroccan-style slow-cooked chicken stew	
LAMB SHANK STEW (NV)	995
Slow-braised lamb served with flatbread	
PAN-SEARED SOLE (NV)	995
Delicate fish fillet with lemon caper butter	

(V) veg (NV) non-veg (GF) gluten free (CS) chef special (VG) vegan (E) egg

Please inform your server if you have any allergies. All Govt taxes as applicable.

PASTA

Choose from handcrafted, hand rolled classics or build your own

Choose your Pasta Type

Penne, Fusilli, Spaghetti, Fettuccine, Linguine, Farfalle, Angel Hair

Choose your Sauce/Style (V- 695) (NV - 895)

Arrabbiata(V), Creamy Pesto(V), Alla Vodka(V), Aglio e Olio(V), Truffle Mac & Cheese(V), Alfredo(V), Plum Tomato(V), Cacio E Pepe(V), Mushroom & Mascarpone(V), Meatball Marinara(NV), Carbonara(NV), Smoked Chicken(NV)

House Specials - RISOTTO



PLUM TOMATO RISOTTO (V)	695
Risotto cooked in tangy plum tomato & parmesan	
WILD MUSHROOM & MASCARPONE RISOTTO (V)	725
Rich and earthy mushrooms finished with mascarpone	
SMOKED CHICKEN RISOTTO (NV)	895
Creamy risotto with smoked chicken and herbs	

House Specials - ARTISAN PASTA

ROAST VEGETABLE LASAGNE (V)	755
Oven-baked pasta with vegetables & béchamel	
STUFFED & BAKED RIGATONI (V)	755
Baked pasta stuffed with cheese and tomato ragù	
SUNDRIED TOMATO & CREAM CHEESE RAVIOLI (V)	755
Filled pasta with creamy tomato & cheese centre	
TRUFFLE MUSHROOM TORTELLINI (V)	755
Stuffed pasta in a rich truffle mushroom sauce	
CHICKEN & SPINACH LASAGNE (NV)	895
Layered lasagne with chicken, spinach & béchamel	



(V) veg (NV) non-veg (GF) gluten free (CS) chef special (VG) vegan

Please inform your server if you have any allergies. All Govt taxes as applicable.