

TRUNK



ANTIPASTI

ARANCINI flavour of the day (v)	4ea
CROQUETTE smoked manchego, leek, corn, romesco (v)	4ea
TEMPURA SOFT SHELL CHILLI CRAB lime, coriander, chilli	6ea
LAMB KIBBEH almond tarator	6ea
BEEF CARPACCIO thinly sliced beef, pickled radishes, cornichons, watercress, parmesan cream	12.5
CRISPY POLENTA CHIPS parmesan, aioli (v)	9.5
HUMMUS PLATE warm bread, crudities, house pickles (v)	12.5

PASTA

PACCHERI eggplant & tomato sugo, ricotta salata, basil (v)	20.5
HAND CUT PAPPARDELLE traditional bolognese	24
BAKED GNOCCHI gorgonzola, taleggio, parmesan & goat's cheese sauce, caramelised pear, walnuts (v)	23
LINGUINE tiger prawns, scallops, mussels, clams, garlic, chilli, fresh tomato	29.5
CANELLONI roasted pumpkin & ricotta, hazelnut butter, sage (v)	22.5

*gluten free pasta available

SIDES

Rocket, pear, parmesan	8
Sautéed green beans	9
Broccolini, ricotta salata	9
Beetroot, goat's cheese, hazelnuts	8
Fattoush salad	8
Fries, aioli	9

LUNCH PLATES

ROMAN 24 month aged prosciutto, Sopressa salami, smoked ham, aged parmigiano, Tuscan beans, giardiniera, olives
OTTOMAN dukka spiced bbq quail, lamb kofta, spinach & fetta borek, hummus, freekah salad
SHAWARMA moorish chicken skewers, roasted eggplant & pine nut pilaf, fattoush salad
ALL 23
SOUP DE JOUR seasonal bruschetta, assorted condiments
18

ORI'S PIZZA

CAPRICIOSA San Marzano tomato, hand-stretched mozzarella, smoked ham, mushrooms, artichokes, black olives	21
FUNGHI wild mushroom ragu, taleggio, thyme, truffle oil (v)	19
PATATE smoked mozzarella, thinly sliced potato, broccolini, pinenut pesto (v)	19
SALUMI San Marzano tomato, hand-stretched mozzarella, pork sausage, pancetta, Sopressa salami, San Daniele prosciutto	24
MARGARITA San Marzano tomato, buffalo mozzarella, fresh basil (v)	17.5

ORI'S PIZZAS CAN BE ENRICHED WITH

San Daniele prosciutto	5
Tiger prawns	5
Sopressa salami	4
Rocket	3
Gluten free base	2

CLASSICS

TUNA NICOISE black sesame crusted sashimi grade tuna nicoise	23
VEAL SCHNITZEL brioche & parmesan crumbed veal, apple & cabbage slaw	28
TUNISIAN COUSCOUS braised couscous, spiced vegetables, melting onions (v)	18.5
DUCK A L'ORANGE 5 spiced duck, smoked green wheat, goat's curd, toasted nuts	24
EYE FILLET char-grilled 200gram grain-fed eye fillet, hand cut chips, port jus	34
FRIED CALAMARI rocket, crushed peas, basil & lime aioli	23
FISH & CHIPS	22

MIMO'S PIZZA

BALLER spicy meatballs, smoked bell peppers, fresh tomatoes, coriander, parsley	20
BAZAAR corn-fed pulled chicken, potato, tahini, spicy tomato, onion	21
SULTAN 12 hour slow roasted lamb, confit eggplant, yoghurt, garlic, pomegranate, lemon, thyme	22
SOFIA caramelised pumpkin, macadamia, baked haloumi, shallots, spinach, crumbled fetta (v)	19.5

DESSERTS

CRÈME BRULEE	13.5
CHOCOLATE MOUSSE hazelnut praline, chantilly cream	13.5
ARABIAN MESS pistachio ice cream, Turkish delight, Persian fairy floss	13.5
PROFITOROLES vanilla custard, chocolate sauce, pistachio ice cream	13.5
HOT CINNAMON DOUGHNUTS salted caramel fudge	8.5
DAILY HOUSE MADE GELATI	3.5