



Breakfast

Served 8:00 a.m. to Noon

Lantana Classics

Nasi Goreng 18.5

with Pork Adobo or Pulled Mushrooms
Indonesian fried rice with brown rice, chilli sambal, roasted
peanuts & tomato, cucumber & herb salad & fried egg
Add kimchi 3.5

Corn Fritters 18

with Halloumi or Bacon
Stacked with fresh spinach, roast tomatoes,
smashed avocado & lemon crème fraiche
Add poached egg 2 / chorizo 5 / chilli jam 1.5

Breakfast

Pear & Blackberry French Toast 14.5

Brioche French Toast with blackberry
& ginger cheesecake cream, roasted pears,
hazelnut & sesame crumble
Add streaky bacon 5

Crispy Chicken French Toast 17

Fried chicken Karaage with
brioche French toast & chilli
maple syrup
Add streaky bacon 5 / fried egg 2

The Full Lantana Breakfast 19

Fried egg, streaky bacon, pork &
caramelised onion sausage, roast
tomato, potato gems with Lantana
salt, roast mushrooms, flat bread
& house barbeque sauce
*Add black pudding 5 / chorizo 5 /
sautéed spinach 4*

The Full Lantana Veggie Breakfast 18

Fried egg, vegan Bratwurst sausage,
roast tomato, potato gems with Lantana
salt, roast mushrooms, flat bread
& house barbeque sauce
*Add grilled halloumi 5 /
smashed avocado 4.5 /
sautéed spinach 4*

Chorizo Hash 18

Brindisa Chorizo fried with sweet
onions, crispy potatoes, pickled
jalapeños & fried egg
*Add Portobello mushrooms 4.5 /
black pudding 5*

Bacon & Egg Breakfast Bun 12

Organic brioche roll with streaky bacon,
fried egg, melted cheddar, Kewpie mayo
& green Sriracha
*Add chorizo 5 /
Portobello mushrooms 4.5*

Veggie Breakfast Bun 13

Organic brioche roll with grilled halloumi,
roasted Portobello mushrooms, fried egg,
Kewpie mayo & green Sriracha
Add slow roast tomatoes 3.5

Teriyaki Salmon Poke Bowl 21

Glazed salmon, seasoned black rice,
Tenderstem broccoli with gochujang
sesame dressing, edamame, spinach,
kimchi & peanut sesame chilli crunch
(served cold)
*Add poached egg 2 /
smashed avocado 4.5*

Avocado Poke Bowl (Vf) 17

Avocado half, seasoned black rice,
Tenderstem broccoli with gochujang
sesame dressing, edamame, spinach,
kimchi & peanut crunch
Add poached egg 2

Huevos Rancheros 10

Two soft corn tacos topped with refried
beans, fried eggs, tomato salsa two ways,
crumbled feta & green hot sauce
*Add chorizo 5 / smashed avocado 4.5 /
Portobello mushrooms 4.5*

Smashed Avocado 16.5

with Halloumi or Bacon
or Smoked Salmon
On organic sourdough with poached
egg, chilli jam, labneh, hazelnut &
pistachio dukkah & shaved raw
courgette & herb salad
Add roast tomatoes 3.5

Vegan Smashed Avocado (Vf) 16.5

with roast tomatoes on organic
sourdough with Portobello mushrooms,
chilli jam, hazelnut & pistachio dukkah
& shaved raw courgette & herb salad
*Add grilled halloumi 5 /
vegan Bratwurst 4.5*

Lighter

Overnight Oats (Vf) 9

with oatmilk, chia seeds, orange zest
& golden raisins topped with banana,
blackberries, berry compote, coconut
yoghurt & toasted maple coconut flakes

Lantana Granola 9

with Greek yoghurt & roasted pears

Banoffee Banana Bread 8

Toasted with salted caramel
& grilled banana
Add streaky bacon 5

Sides

Smoked Salmon 5

Slow Roast
Tomatoes (Vf) 3.5

Brindisa Chorizo 5

Vegan Bratwurst
Sausage (Vf) 4.5

HG Walters Black Pudding 5

HG Walters Streaky Bacon 5

Portobello Mushrooms (Vf)
4.5

Pork & Caramelised
Onion Sausage 5

Smashed Avocado (Vf) 4.5

House Fermented Kimchi
(Vf) 3.5

Sautéed Spinach (Vf) 4

Grilled Halloumi 5
(St James Anglum)

Chilli Jam (Vf) 1.5

Poached Egg 2

GF Bread
Substitution (Vf) 2

Potato Gems &
BBQ Sauce (Vf) 5

Get unlimited still or sparkling water for £1, with 50p going to support the clean water charity, Project Waterfall.

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies.

Allergen menu available. VF* = Vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared.

A discretionary service charge of 14% will be added to your bill, all of which is shared between the team.





Lunch

Served Noon to 4:00 p.m.

Snacks & Starters

Giant Gordal Olives (Vf) 5

Smoked Salmon 9.5

on crispy confit potatoes with lemon crème fraîche & chives

Flatbread & Hummus (Vf) 7.5

Pumpkin seed hummus with chickpeas, pinenuts & flatbread

Bang Bang Cauliflower (Vf) 8.5

with sweet chilli sauce, peanut sesame chilli crunch & citrus aioli

Mezze Board 16

House labneh & pumpkin seed hummus with toasted organic sourdough, hazelnut & pistachio dukkah, green olives & cornichons (for 2 to share)

Add chorizo 5 / smoked salmon 5

Padron Peppers (Vf) 8.5

with Superstraccia

Halloumi Fries 9.5

with chilli jam

Fried Chicken Karaage 9.5

with Kewpie mayo

Chorizo Croquetas 9.5

with sweet pickled apple & aioli

Flatbreads

Ideal for sharing

Chorizo 16

with Napoli sauce, mozzarella, pickled red onion, lemon crème fraîche & rocket

Truffled Mushroom 17

with mozzarella & Superstraccia, chimichurri & rocket *Can be made vegan friendly*

Classics

BBQ Beef Brisket Hash 21

Slow cooked beef brisket with sweet onions, crispy potatoes, house barbecue sauce, pickled jalapeños & fried egg

Add Portobello mushrooms 4.5 / grilled halloumi 5

Pan Fried Garlic Prawns 20

with yellow coconut curry sauce, fragrant brown rice, green beans & a salad of pickled mooli, carrot, ginger, chilli & coriander

Add Tenderstem broccoli 5 / kimchi 3.5

Roasted Sweet Potato & Aubergine (Vf) 17

with yellow coconut curry sauce, fragrant brown rice, green beans & a salad of mooli, carrot, ginger, chilli and coriander

Add Tenderstem broccoli 5 / kimchi 3.5

Rump Steak & Chimichurri 27

8oz rump steak served sliced with chimichurri, rocket & a choice of crispy confit potatoes or fries & aioli

Add Tenderstem broccoli 5 / mixed salad 5 / fried egg 2

Chicken Parmigiana 21

Buttermilk chicken schnitzel with a Napolitana tomato sauce, mozzarella & parmesan cheese. Served with house mixed salad dressed with honey mustard vinaigrette & fries

Add fried egg 2

Bowls & Salads

Teriyaki Salmon Poke Bowl 21

Glazed salmon, seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut sesame chilli crunch (served cold)

Add poached egg 2

Chicken Shawarma Nourish Bowl 19

Pulled chicken shawarma with a salad of quinoa, cavolo nero, green beans, broccoli, pickled fennel, toasted almonds, basil & mint dressing & turmeric seeds

Add grilled halloumi 5 / poached egg 2 / smashed avocado 4.5

Warm Root Vegetable Salad (Vf) 16.5

Roasted heritage carrots, parsnips & turnips, buckwheat, pickled purple carrot, crispy kale with pumpkin seed hummus & hazelnut & pistachio dukkah

Add grilled halloumi 5 / smoked salmon 5 / Tenderstem broccoli 5

Nasi Goreng 18.5

with Pork Adobo or Pulled Mushrooms Indonesian fried rice with brown rice, chilli sambal, roasted peanuts & tomato, cucumber & herb salad & fried egg

Add kimchi 3.5

Bang Bang Cauliflower Nourish Bowl (Vf) 17

Cauliflower florets tossed in Bang Bang sweet chilli sauce with a salad of quinoa, cavolo nero, green beans, broccoli, pickled fennel, toasted almonds, basil & mint dressing & turmeric seeds

Add grilled halloumi 5 / poached egg 2 / smashed avocado 4.5

Avocado Poke Bowl (Vf) 17

Avocado half, seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut crunch

Add poached egg 2

Sides

Fries with Lantana Salt (Vf) 6

with BBQ sauce or vegan citrus aioli (Vf)

Tenderstem Broccoli (Vf) 5

with gochujang dressing

House Fermented Kimchi (Vf) 3.5

House Mixed Salad (Vf) 5

Salad leaves with cherry tomatoes, carrot, toasted seeds & honey mustard apple vinaigrette

Crispy Confit Potatoes 6

with Lantana Salt & confit garlic aioli

Flatbread (Vf) 5

Potato enriched dough made with Wildfarmed flour

Get unlimited still or sparkling water for £1, with 50p going to support the clean water charity, Project Waterfall.

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Dinner

Served 4:00 p.m. to 9:00 p.m.

Snacks & Starters

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Smoked Salmon 9.5

on crispy confit potatoes with lemon crème fraîche & chives

Flatbread & Hummus (Vf) 7.5

Pumpkin seed hummus with chickpeas, pinenuts & flatbread

Bang Bang Cauliflower (Vf) 8.5

with sweet chilli sauce, peanut sesame chilli crunch & citrus aioli

Mezze Board 16

House labneh & pumpkin seed hummus with toasted organic sourdough, hazelnut & pistachio dukkah, green olives & cornichons (for 2 to share)

Add chorizo 5 / smoked salmon 5

Padron Peppers (Vf) 8.5

with Superstraccia

Halloumi Fries 9.5

with chilli jam

Fried Chicken Karaage 9.5

with Kewpie mayo

Chorizo Croquetas 9.5

with sweet pickled apple & aioli

Flatbreads

Ideal for sharing

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with Napoli sauce, mozzarella, pickled red onion, lemon crème fraîche & rocket

Truffled Mushroom 17

with mozzarella & Superstraccia, chimichurri & rocket *Can be made vegan friendly*

Classics

BBQ Beef Brisket Hash 21

Slow cooked beef brisket with sweet onions, crispy potatoes, house barbeque sauce, pickled jalapeños & fried egg

Add Portobello mushrooms 4.5 / grilled halloumi 5

Pan Fried Garlic Prawns 20

with yellow coconut curry sauce, fragrant brown rice, green beans & a salad of pickled mooli, carrot, ginger, chilli & coriander

Add Tenderstem broccoli 5 / kimchi 3.5

Roasted Sweet Potato & Aubergine (Vf) 17

with yellow coconut curry sauce, fragrant brown rice, green beans & a salad of mooli, carrot, ginger, chilli and coriander

Add Tenderstem broccoli 5 / kimchi 3.5

Chicken Parmigiana 21

Buttermilk chicken schnitzel with a Napolitana tomato sauce, mozzarella & parmesan cheese. Served with house mixed salad dressed with honey mustard vinaigrette & fries

Add fried egg 2

Rump Steak & Chimichurri 27

8oz rump steak served sliced with chimichurri, rocket & a choice of crispy confit potatoes or fries & aioli

Add Tenderstem broccoli 5 / mixed salad 5 / fried egg 2

Bowls & Salads

Warm Root Vegetable Salad (Vf) 16.5

Roasted heritage carrots, parsnips & turnips, buckwheat, pickled purple carrot, crispy kale with pumpkin seed hummus & hazelnut & pistachio dukkah

Add grilled halloumi 5 / smoked salmon 5
Tenderstem broccoli 5

Bang Bang Cauliflower Nourish Bowl (Vf) 17

Cauliflower florets tossed in Bang Bang sweet chilli sauce with a salad of quinoa, cavolo nero, green beans, broccoli, pickled fennel, toasted almonds, basil & mint dressing & turmeric seeds

Add grilled halloumi 5 / poached egg 2
smashed avocado 4.5

Chicken Shawarma Nourish Bowl 19

Pulled chicken shawarma with a salad of quinoa, cavolo nero, green beans, broccoli, pickled fennel, toasted almonds, basil & mint dressing & turmeric seeds

Add grilled halloumi 5 / poached egg 2 / smashed avocado 4.5

Nasi Goreng 18.5

with Pork Adobo or Pulled Mushrooms

Indonesian fried rice with brown rice, chilli sambal, roasted peanuts & tomato, cucumber & herb salad & fried egg

Add kimchi 3.5

Sides

Fries with Lantana Salt (Vf) 6

with BBQ sauce or vegan citrus aioli (Vf)

Tenderstem Broccoli (Vf) 5

with gochujang dressing

House Fermented Kimchi (Vf) 3.5

House Mixed Salad (Vf) 5

Salad leaves with cherry tomatoes, carrot, toasted seeds & honey mustard apple vinaigrette

Crispy Confit Potatoes 6

with Lantana Salt & confit garlic aioli

Flatbread (Vf) 5

Potato enriched dough made with Wildfarmed flour

Get unlimited still or sparkling water for £1, with 50p going to support the clean water charity, Project Waterfall.

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Weekend Brunch

Served 9:00 a.m. to 4:00 p.m.

Bottomless Brunch

Select any brunch dish & enjoy 90 minutes of unlimited fizz & mimosa or juices & coffees.

The Lantana Blowout* 46

Unlimited Prosecco or Mimosa
with any brunch item

Hold The Booze* 39

Unlimited juices & coffees
with any brunch item

Mains

The Full Lantana Breakfast 19

Fried egg, streaky bacon, pork & caramelised onion sausage, roast tomato, potato gems with Lantana salt, roast mushrooms, flat bread & house barbeque sauce

Add black pudding 5 / chorizo 5 / sautéed spinach 4

The Full Lantana Veggie Breakfast 18

Fried egg, vegan Bratwurst sausage, roast tomato, potato gems with Lantana salt, roast mushrooms, flat bread & house barbeque sauce

Add grilled halloumi 5 / smashed avocado 4.5 / sautéed spinach 4

Nasi Goreng 18.5

with Pork Adobo or Pulled Mushrooms

Indonesian fried rice with brown rice, chilli sambal, roasted peanuts & tomato, cucumber & herb salad & fried egg

Add kimchi 3.5

Mushroom Benedict 19

Roast mushrooms, sautéed spinach, poached eggs & Sriracha hollandaise on English muffin with crispy shallots

Add grilled halloumi 5 / kimchi 3.5

Vegan Smashed Avocado (Vf) 16.5

with roast tomatoes on organic sourdough with Portobello mushrooms, chilli jam, hazelnut & pistachio dukkah & shaved raw courgette

Add grilled halloumi 5 /
vegan sausage 4.5

Teriyaki Salmon Poke Bowl 21

Glazed salmon, seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut sesame chilli crunch (served cold)

Add poached egg 2 /
smashed avocado 4.5

Smashed Avocado 16.5

with Halloumi or Bacon
or Smoked Salmon

on organic sourdough with poached egg, chilli jam, labneh, hazelnut & pistachio dukkah & shaved raw courgette

Add roast tomatoes 3.5

BBQ Beef Brisket Hash 21

Slow cooked beef brisket with sweet onions, crispy potatoes, house barbeque sauce, pickled jalapeños & fried egg

Add Portobello mushrooms 4.5 /
grilled halloumi 5

Avocado Poke Bowl (Vf) 17

Avocado half, seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut crunch

Add poached egg 2

Pork Adobo Benedict 19.5

Slow cooked pork belly adobo style, sautéed spinach, poached eggs & Sriracha hollandaise on English muffin with crispy shallots

Add Portobello mushrooms 4.5 /
kimchi 3.5

Corn Fritters 18

With Halloumi or Bacon
Stacked with fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche

Add poached egg 2 /
chorizo 5 / chilli jam 1.5

Crispy Chicken French Toast 17

Fried chicken Karaage with brioche French toast & chilli maple syrup

Add streaky bacon 5 / fried egg 2

Pear & Blackberry French Toast 14.5

Brioche French toast with blackberry & ginger cheesecake cream, roasted pears, hazelnut & sesame crumble

Add streaky bacon 5

Sides

Smoked Salmon 5

Slow Roast Tomatoes (Vf) 3.5

Brindisa Chorizo 5

Vegan Bratwurst Sausage (Vf) 4.5

HG Walters Streaky Bacon 5

Grilled Halloumi 5 (St James Anglum)

Smashed Avocado (Vf) 4.5

Pork & Caramelised Onion Sausage 5

House Fermented Kimchi (Vf) 3.5

Sautéed Spinach (Vf) 4

Chilli Jam (Vf) 1.5

HG Walters Black Pudding 5

Fries with Lantana Salt (Vf) 6

Poached Egg 2

Portobello Mushrooms (Vf) 4.5

Extra Slice of Toast (Vf) 2

GF Bread Substitution (Vf) 2

Potato Gems & BBQ Sauce (Vf) 5

Get unlimited still or sparkling water for £1, with 50p going to support the clean water charity, Project Waterfall.

*All diners must participate. 1.5 hour time limit applies.

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Certified



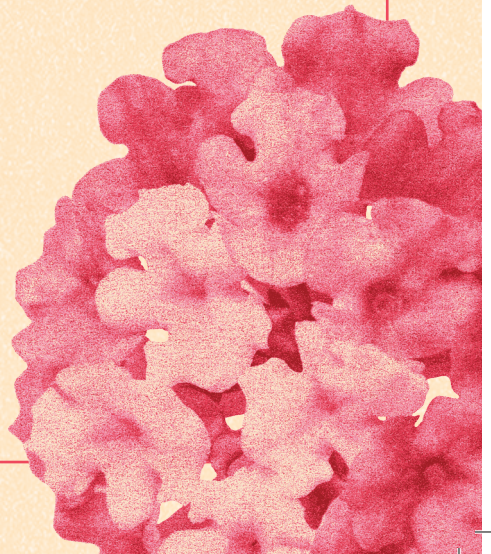
Corporation



Lantana

Desserts

Served Noon to 9:00 p.m.



Desserts

Affogato 7

Double espresso with ice cream
& toffee sauce

Warm Chocolate Brownie 8.5

with vanilla ice cream, hazelnut
& sesame crumble

Banoffee Banana Bread 8.5

with salted caramel & grilled banana

Sticky Toffee Pudding 8.5

with toffee sauce & ice cream

Pear & Blackberry French Toast 14.5

Brioche French Toast with blackberry
& ginger cheesecake cream, roasted pears,
hazelnut & sesame crumble

(To share)

Barista Prepared

COFFEE

*Ethical coffee from independent farms,
hand roasted by London based B Corp
Climpson & Sons*

Black

Espresso	3.3
Long Black	3.6
Drip Filter	3.6

Cold

Iced Long Black	3.6
Iced Latte	3.9
Iced Mocha	4.1
Iced Chai Latte	3.9
Iced Tea – Wild Rooibus & Orange	4.2

White

Macchiato	3.6
Piccolo	3.6
Flat White	3.9
Cappuccino	3.9
Latte	3.9

TEAS & TISANES

*Loose leaf teas supplied by London
based B Corp and premium tea
specialists Good & Proper*

English Breakfast	3.5
Earl Grey	3.5
Hibiscus	3.5
Jade Tips	3.5
Wild Rooibus	3.5

CHOCOLATE

Koko Deluxe, Melbourne

Hot Chocolate	3.9
Mocha	4.1

SPICE IT UP

Chai Latte	3.9
Matcha Latte	3.9
Beetroot Latte	3.7
Fresh Mint Infusion	3.1
Lemon, Ginger & Honey Infusion	3.9

Sweet Bites

Brownie Bite 1.5

Get unlimited still or sparkling water for £1, with 50p going to support
the clean water charity, Project Waterfall.

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Lantana

Juices & Smoothies

OJ Freshly Squeezed	5.3	PBD	5.8
Green Immunity Booster Kale, celery, cucumber, lime, apple	5.3	Peanut butter, date, banana, milk, cinnamon	
Sunshine Coast	5.3	Glory	5.8
Carrot, orange, apple, ginger		Spinach, mango, banana, flax seed, apple	
Heart Beet	5.3	Classic Berry	5.8
Beetroot, carrot, apple, ginger		Banana, berry, honey, milk, yoghurt	

Beer

We've switched our beers to cans to help reduce our carbon footprint!

Estrella Galicia Lager* (Vf)	6	Siren Lumina Session IPA* (Gf, Vf)	6
Siren Yu Lu Session Pale Ale* (Vf)	6		

Low & No

House Lemonade	4.2	Clover Club	10
Lemon, Lime & Bitters	4.2	Seedlip Gin, raspberry, lemon, Miraculous Foamer	
House Gingerade	4.2	Elderflower Fizz	6.5
Wild Rooibos & Orange Iced Tea	4.2	Elderflower, lemon, ginger beer	
House Hibiscus, Lime, Mint	4.2	Gin Sour	9.5
Coke / Diet Coke	4.2	Seedlip Gin, lemon, sugar, Miraculous Foamer	
MOMO Kombucha	5.3	Nojito	7
Turmeric or Raspberry & Hibiscus		Apple juice, elderflower, mint, lime, sugar	
Small Beer Lager* Low ABV	5	Kimchi Virgin Mary	8.5
Small Beer Pale Ale* Low ABV	5	House-made Bloody Mary mix, kimchi brine	
Lervig No Worries* Non-Alcoholic	5.5	Botivo Paloma	9
Sassy Pear Cidre	6	Botivo, Grapefruit Juice, Soda	

We raise funds for clean water charity
Project Waterfall. £1 for unlimited
still or sparkling water. 50p goes to
Project Waterfall.

* All beers 33cl

Cocktails

Earl Grey Sour	10.5
Earl Grey infused Sipsmith Gin, lemon, sugar, Miraculous Foamer	
Moscow Mule	10.5
Sapling Vodka, ginger beer, lime	
Lemon Drop	13
Sapling Vodka, Cointreau, lemon, sugar	
Clover Club	11.5
Sipsmith Gin, raspberry, lemon, Miraculous Foamer	
Mojito	11
Plantation 3 Stars Rum, Angostura Bitters, mint, lime, sugar	
Mezcal Paloma	14.5
Llegal Joven Mezcal, agave, lime, grapefruit soda, salt	
Bourbon Sidecar	12.5
Buffalo Trace Bourbon, Cointreau, lemon, sugar	
Hibiscus Margarita	14
Calle 23 Blanco Tequila, triple sec, hibiscus, lime	
Negroni	11.5
Sipsmith Gin, Dollin Sweet Vermouth, Campari	
Margarita	13.5
Calle 23 Blanco Tequila, triple sec, lime	
Lantana 75	12.5
Prosecco, elderflower, rose petals	
Elderflower & Earl Grey Fizz	11.5
Earl Grey infused Sipsmith Gin, elderflower, lemon, soda	
Aperol or Campari Spritz	11.5
Aperol/Campari, Prosecco, orange	
Espresso Martini	13.5
Sapling Vodka, Manly Cold Brew Liqueur, Lantana espresso blend, Miraculous Foamer	
Ginger Daiquiri	9.5
Captain Morgan's Spiced Rum, ginger syrup, lime	
Kimchi Bloody Mary	13.5
House-made Bloody Mary mix, East London Vodka, kimchi brine	

Wine

	125ml	750ml
Sparkling		
Prosecco, Bella Retta	6.7	40
Veneto, Italy, NV <i>White Flowers, Pear & Melon</i>		
No.1 Family Estate Assemblé		65
Marlborough, New Zealand, NV <i>Lively Apple Nose, Moderate Weight</i>		
Rosé	175ml	250ml 750ml
Pur Azur Côtes de Provence	10	13.4 40
Côtes-de-Provence, France, 2021 <i>Apricot, Wild Strawberry, Grapefruit</i>		
Chiaretto		41
Casaretti, Veneto, 2023 (Organic) <i>Peach, Rose, Fruity</i>		
Orange	175ml	250ml 750ml
Reverie Orange Wine	7.8	10.4 31
Languedoc-Roussillon, France, 2023 <i>Orange Blossom, Peach, Spice</i>		
White	175ml	250ml 750ml
Trashumante Blanco	7.5	10 30
Navarra, Spain, 2023 <i>Fresh, Crisp, Orchard Fruits</i>		
Flor De Verão Vinho Verde	8.3	11 33
Vinho Verde, Portugal <i>Light, Zesty, Green Herbs</i>		
Penley Estate 'Genevieve' Chardonnay	9.8	13 39
Adelaide Hill, South Australia, 2021 (Winemaker of the Year Award) <i>Nectarine, Grapefruit, Smoky Spice</i>		
Chateau Petit Roubie Picpoul de Pinet	10.8	14.4 43
Languedoc-Roussillon France, 2020 (Organic) <i>Crisp, Apricot, Grapefruit</i>		
Tiraki Marlborough Sauvignon Blanc		45
Marlborough, New Zealand, 2023 (B Corp) <i>Guava, Passion Fruit, Cool Green Herbs</i>		
Head Riesling		50
Eden Valley, South Australia, 2022 <i>Pineapple, Lemon, Grapefruit</i>		
Red	175ml	250ml 750ml
Trashumante Garnacha	7.5	10 30
Navarra, Spain, 2021 <i>Plump, Juicy, Red Berries</i>		
Sans Chagrin Syrah	8.5	11.4 34
Languedoc-Roussillon, France, 2023 <i>Blackberry, Vanilla Oak</i>		
Mas De Jules Organic Pinot Noir	9.8	13 39
Languedoc-Roussillon, France, 2022 (Organic) <i>Red Berries, Damson, Truffle</i>		
Penley Estate Atlas Shiraz	10.8	14.4 43
Coonawarra, Australia, 2021 (Winemaker of the Year Award) <i>Blackberry, Clove, Pepper</i>		
Bodegas Krontiras 'Mikron' Malbec		45
Mendoza, Argentina, 2023 (Organic, Biodynamic) <i>Floral Mulberry, Dark Cherry, also good chilled</i>		
Penley Estate 'Phoenix' Cabernet Sauvignon		50
Coonawarra, Australia, 2021 (Winemaker of the Year Award) <i>Black Fruit, Herb, Anise</i>		

Wines are available at 125ml

