

STARTERS

OLIVES (VE) 4

MIXTURE OF BLACK & GREEN OLIVES.

FRANKS CHICKEN WINGS 7

CRISPY, MARINATED IN FRANKS HOT SAUCE W/ BLUE CHEESE DIP.

BBQ WINGS 7

MARINATED IN BBQ SAUCE W/ SOUR CREAM DIP.

CRISPY CHICKEN STRIPS 6

MARINATED IN FRANKS HOT SAUCE W/ BLUE CHEESE OR SWEET CHILLI DIP.

HALLOUMI (V) 5

GRILLED HALLOUMI W/ MINT MAYONNAISE.

MAC & CHEESE BITES (V) 6

DEEP FRIED MAC & CHEESE IN BREADCRUMB.

CALAMARI 8

DEEP FRIED CALAMARI W/ SQUID INK TARTAR.

GARLIC BREAD (V) 4

SLICED BAGUETTE WITH GARLIC BUTTER, ADD MOZZARELLA +1.

VEGAN DYNAMITE SHRIMP (VE) 8

PLANT BASED SHRIMP, W/ DYNAMITE SAUCE.

HOUMOUS (VE) 5

CHICKPEAS & OLIVE OIL W/ GRILLED FLATBREAD.

CREAMY GARLIC MUSHROOMS (V) 6

PORTOBELLO MUSHROOMS IN A CREAMY GARLIC SAUCE.

GARLIC PRAWNS 8

KING PRAWNS MARINATED IN A GARLIC BUTTER SAUCE.

MAINS

BURGERS

ALL SERVED WITH SALAD & FRIES.

PASTRAMI BURGER 17

8OZ BEEF PATTY, CHEESE, GRILLED ONIONS & BLUE CHEESE SAUCE.

5TH AVENUE BURGER 19

SLICED STEAK, CHEESE SAUCE, CHARGRILLED ONIONS & AMERICAN MUSTARD SERVED IN A BLACK BUN.

MAKE IT GOLD +15

PHILLY CHEESESTEAK 18

SLICED STEAK, CHEESE, CHARGRILLED ONIONS & AMERICAN MUSTARD

CHICKEN BURGER 14

MONTEREY JACK CHEESE, LETTUCE, CHARGRILLED ONIONS, SLAW & MAYONNAISE. **CRISPY OR GRILLED.**

CHEESE BURGER 14

8OZ BEEF PATTY, CHEESE, CHARGRILLED ONION, LETTUCE, TOMATO & BURGER SAUCE.

VEGAN NO MEAT BURGER (VE) 14

NO BEEF PATTY, LETTUCE, ONION, TOMATO & VEGAN MAYONNAISE.

HALLOUMI BURGER (V) 16

GRILLED HALLOUMI, PORTOBELLO MUSHROOM, LETTUCE & CHARGRILLED ONIONS SERVED IN A BLACK BUN.

MAKE IT GOLD +15

BEAN BURGER (VE) 13

BEAN PATTY, VEGAN CHEESE, TOMATO, LETTUCE & VEGAN MAYONNAISE.

GRILL/MEATS

ALL SERVED WITH A SALAD & A CHOICE OF FRIES, POTATO GRATIN OR VEG.

STEAKS

SIRLOIN | 23 | 8oz | 28 DAY AGED

RUMP | 20 | 8oz | 28 DAY AGED

FILLET STEAK | 27 | 6OZ | 28 DAY AGED

MAKE IT GOLD +15

SAUCES +3 EACH

PEPPERCORN, CHIMMICHURI, PESTO, GARLIC BUTTER, BLUE CHEESE OR BÉARNAISE.

SURF N TURF 36

SIRLOIN STEAK W/ HALF LOBSTER OR KING PRAWNS.

LAMB CHOPS 18

TENDER LAMB CHOPS IN HOUSE MARINADE.

MUSHROOM CHICKEN 18

GRILLED CHICKEN BREAST IN MUSHROOM SAUCE.

PASTRAMI & CHEESE CLUB SANDWICH 13

SLICED PASTRAMI, MONTEREY JACK CHEESE, SLAW & BLUE CHEESE SAUCE.

NO MEAT WELLINGTON (VE) 15

BEETROOT & BUTTERNUT SQUASH WRAPPED IN A DELICIOUS PASTRY SERVED WITH GRAVY.

SEAFOOD

ALL SERVED WITH A SALAD & A CHOICE OF FRIES, POTATO GRATIN OR VEG.

LOBSTER 22

GARLIC BUTTERED HALF LOBSTER - BOILED.

BATTERED COD 14

DEEP FRIED COD SERVED W/ SQUID INK TARTAR.

SALMON 16

FILLET OF SALMON.

TUNA STEAK 16

FILLET OF TUNA.

KING PRAWNS 20

PORTION OF KING PRAWNS MARINATED IN GARLIC SAUCE.

SMALL PLATES

EMPANADAS 7

CHOICE OF 2 BEEF | CHICKEN | SPINACH & CHEESE (V).

TACOS 8

CHOICE OF 3 BEEF | CHICKEN | BLACK BEAN & AVOCADO (VE).

SLIDERS 12

2x MINI BEEF BURGERS & 1x MINI CRISPY CHICKEN.

SALADS

CHICKEN SALAD 14

GRILLED CHICKEN, LETTUCE, TOMATO, CUCUMBER, ONIONS & POMEGRANATE. TOPPED W/ A HOUSE VINAIGRETTE.

STEAK STRIP 17

4OZ OF SIRLOIN STEAK, AVOCADO, LETTUCE, SPINACH, ROCKET, ONION & BABY TOMATOS.

VEGAN SALAD (VE) 12

AVOCADO, CHICKPEAS, ONION, PARSLEY, TOMATO & VEGAN CHEESE.

CHICKEN CAESAR SALAD 14

BREADED CHICKEN, CROUTONS, CHEESE, LETTUCE & CAESAR DRESSING.

SALMON SALAD 15

SLICED GRILLED SALMON, LETTUCE, CUCUMBER, SUNDRIED TOMATOS & LEMON JUICE DRESSING.

HALLOUMI SALAD (V) 13

GRILLED HALLOUMI, OLIVES, CROUTONS, CUCUMBER, TOMATO & ONIONS. TOPPED W/ LEMON JUICE DRESSING.

SIDES

FRIES (V) 4

PARMESAN FRIES W/ TRUFFLE OIL (V) 7 CREAMY MASH (V) 5

CREAMY GARLIC SPINACH (V) 6

POTATO GRATIN (V) 5

MAC AND CHEESE (V) 6

SEASONAL VEGETABLES (VE) 5

TENDERSTEM BROCCOLI (VE) 5

ASPARAGUS (VE) 5

SIDE OF BREAD (V) 3

DESSERTS

LOTUS CHEESECAKE 6

SLICE OF LOTUS BISCOFF CHEESECAKE W/ POT OF CREAM.

APPLE PIE 6

SLICE OF APPLE PIE W/ CUSTARD.

VEGAN ICE CREAM (VE) 5

3 SCOOPS OF ICE CREAM

SAN SEBASTIAN CHEESECAKE 6

BURUT VANILLA CHEESECAKE COVERED IN A CHOCOLATE SAUCE.

HOT FUDGE BROWNIE 6

WARM FUDGE BROWNIE W/ A SCOOP OF ICE CREAM.

MILK CAKE 6.5

SPONGE CAKE SOAKED IN MILK "CHOICE OF OREO OR PISTACHIO."

CHOCOLATE TART (VE) 6.5

RICH BELGIAN VEGAN CHOCOLATE GANACHE ON PASTRY BASE W/ICE CREAM.