

# LUNCH MENU

## PANINI DI CASA

Choose from the following five fillings, all served on a bed of seasonal greens, sliced tomato & Spanish onion.

\$18   opt. +\$3

### FRUTTI DI MARE

Marinated smoked mussels, squid & octopus with lemon dressing.

### SPANISH MEATBALL

In a spicy tomato sauce topped with aioli.

### CHICKEN PROVENCAL

Chicken braised in white wine nestled between olives, cherry tomatoes, French shallots, capers, garlic & fresh herbs.

### VENETO MELT

Red wine, garlic and cracked pepper infused salami, topped with a blend of melted camembert & peccato cheese

### KAPUNATA SHAKSHUKA

poached eggs in a Kapunata sauce finished off with a sprinkling of fresh mint

## TRADITIONAL MALTESE PASTRIES

### PASTIZZI

Serving of 4 with a side of tomato relish.

\$14

Take your pick of:

Ricotta

Vegetable



### MINI QASSATAT

Serving of 4 with a side of tomato relish.

\$16

Take your pick of:

Ricotta & spinach

Curried beef & peas



Vegetarian: 

Vegan: 

Dairy Free: 

Gluten Free: 

# TO SHARE OR NOT TO SHARE?

## STARTERS

### MARINATED CHICKEN WINGS

Chicken wings with three peppers, garlic, oregano & preserved lemon dressing.

\$20  

### GREEK STUFFED GRAPE LEAVES – DOLMADES

Served with lemon, olive oil, dill & mint.

\$12   

### MOROCCAN BEEF FLAT BREAD

Served with tomato relish & spicy tahini yoghurt.

\$16

### CHILLI PRAWNS

In garlic, white wine & diced tomato. Served with freshly, home baked bread.

\$25  opt. +\$3

### BAKED CAMEMBERT

With maple syrup, pecans, cranberries & rosemary. Served with Lavosh crackers.

\$22   opt. +\$3

### MALTESE SAUSAGE

Served with pane di casa, pickled cucumber, pepper cheese, olive oil & fresh herbs.

\$20  opt. +\$3

### TUSCAN BRUSCHETTA WITH TRIO CONDIMENTI

Served with herbed tomatoes & Spanish onion, olive tapenade, & seafood.

\$15   opt. +\$3

### KOHLRABI FRITTERS

Served with spicy tahini yoghurt dressing.

\$15  

## PLATTERS

### CHEESE BOARD

Cheddar, brie, Sartori espresso, truffle cheese, galletti, grissini, lavosh, honey, macerated figs, marinated cranberries & roasted pecans coated in maple syrup.

\$35   opt. +\$3

### SCHEMBRAE'S SIGNATURE PLATTER



Selection of local salami, bigilla (broad bean dip), dolmades, pickled cucumber, stuffed bell peppers, peppato cheese, marinated olives, artichokes & pane di casa.

\$38  opt. +\$3

# MAINS



## ALBONDIGAS

Patatas bravas, Spanish meatballs, spicy tomato sauce & aioli.

R\$22 L\$28  

## MEDITERRANEAN PAN FRIED SWORDFISH

With cherry tomatoes & olive tapenade.

\$36.50  

## POT-AU-FEU

French beef stew with celery, potatoes, baby carrots, turnips, leeks, onion & fresh herbs.

\$35  

## TRIPLE CHEESE & SPINACH RAVIOLI

Served with Nanna's special tomato sauce, topped with parmesan cheese.

R\$18 L\$24 

## CHICKEN PROVENCAL

Chicken thigh fillets braised in white wine nestled between olives, cherry tomatoes, French shallots, capers, garlic & fresh herbs, served on crispy potatoes.

\$28.50  

## PICKLED BEETROOT & BROAD BEAN SALAD

Tossed with fetta cheese, macerated figs, toasted almonds, fresh herbs & seasonal greens. Add chilli prawns +\$15

\$19  

## FLAMED BULLHORN PEPPERS

Bullhorn peppers stuffed with za'atar rice, cranberries & nuts, on kohlrabi puree.

\$22   

# SIDES

## SWEET POTATO FRIES

Served with aioli on the side.

\$7   

## PICKLED BEETROOT SALAD

Tossed with macerated figs, toasted almonds, fresh herbs & seasonal greens.

\$10   

## GREEK CRISPY POTATOES

Served with tomatoes, onion, fresh herbs, cheese & lemon dressing.

\$18  

## GREEK LEMON RICE

Dressed with preserved lemon dressing & seasonal herbs.

\$10   

## KAPUNATA

Diced eggplant, capsicum & other vegetables, seasoned with olive oil, tomato sauce, celery, olives & capers, in an agrodolce sauce.

\$10   

Vegetarian: 

Vegan: 

Dairy Free: 

Gluten Free: 

# DESSERTS

## BLUEBERRY CHEESECAKE

Sweet, slightly tangy & perfectly creamy.

\$15 

## VANILLA CREAM PROFITEROLES

With lemon syrup.

\$12

## IMQARAT

Served with French vanilla gelato.

\$15

## PLUM & PECAN TART

opt. French vanilla gelato +\$3

\$12   

## LIMONCELLO SORBET

Lemon sorbet served with a shot of Limoncello.

\$13   

## GELATO – 2 SCOOPS

choice of:

French vanilla, pistachio, Turkish delight, pecan nut caramel,  
Belgian choc or Windsor gold.

\$5 

## SORBET – 2 SCOOPS

choice of:

Lemon or mixed berry.

\$5   

## AFFOGATO

Vanilla gelato served with a shot of espresso & your choice of Frangelico,  
Baileys or Amaretto.

\$15 

# BEVERAGES

## COMPLIMENTARY HOME BREWED COFFEE & SELECTION OF TEAS OFFERED WITH MEALS

## DALGONA COFFEE – MEDITERRANEAN ICED COFFEE

\$6

## HOT CHOCOLATE

\$5

## CHAI LATTE

\$5

## FRAPPES WITH WHIPPED CREAM

Choice of chocolate, caramel, hazelnut or gingerbread

\$7

## CAFFE CORRETTO

Espresso with a choice of Campari, Grappa, Sambuca or Brandy

\$12

## TEA OR HOME BREWED COFFEE

\$4

## ADD: ALMOND MILK, SOY MILK

50c

Vegetarian:



Vegan:



Dairy Free:



Gluten Free:



# COCKTAILS

## APPLE PIE

Fireball, Vanilla Vodka & Non-Alc Apple Cider (2 STD) \$22

## BLUE LAGOON

Vodka, Blue Curacao, Lemonade & Soda Water (2.7 STD) \$20

## NEGRONI

Gin, Campari & Vermouth (3 STD) \$20

## MEDITERRANEAN MULE

Vodka, Ginger Beer, Limoncello, Thyme & Lime (2.5 STD) \$20

## SAINT TROPEZ

Vodka, Elderflower Liqueur, Lemon & Soda Water (2 STD) \$16

## APEROL SPRITZ

Prosecco, Aperol, Soda Water, Orange & Mint (3 STD) \$16

## NUTTY ITALIAN

Nocello Walnut Liqueur, Frangelico, Amaretto & Cream (3 STD) \$24

## BLUEBERRY GIN-JAM

Gin, Raspberry Liqueur, Coconut Liqueur, Lime Juice, Blueberries, Simple Syrup & Soda Water (2.5 STD) \$22

## FRENCH MARTINI

Vodka, Chambord & Pineapple Juice (2 STD) \$18

## ESPRESSO MARTINI

Vodka, Coffee, Kahlua & Coffee Beans (2 STD) \$18

## GENOA

Gin, Sambuca, Dry Vermouth, Grappa & Olive (3.5 STD) \$26

## SANGRIA

Red Wine, Orange, Lemon, Apple, Cinnamon & Lemonade (3.5 STD) \$16

# SPIRITS

Premium spirit with ice \$8

Premium spirit with mixer \$9.50

Top shelf spirit with ice \$10

Top shelf spirit with mixer \$11.50