FROM THE GRILL

THE C° WAGYU BURGER

Juicy Homemade Wagyu Beef Patty,

Melted Cheese In Freshly Baked Bun, Served With Fries

ADD BACON 3

CHAR GRILLED 25 BEEF SKIRT STEAK 25

Grilled Beef Skirt, Fried Potatoes, Chimichurri Sauce.

ROAST RACK OF NEW ZEALAND LAME

Marinated Rack Of Lamb With Herbs & Garlic, Served With Classic French Ratatouille & Lamb Jus 24

SWEET TO FINISH

CHOCOLATE
LAVA CAKE

8

RED VELVET CAKE

8

CHEESE CAKE

8

ICE CREAM (3 SCOOPS)

6

Vanilla, chocolate & strawberry Add a scoop of ice cream

+\$2

SALADS

ALL SALADS ARE SERVED WITH CHOICE OF BRIOCHE OR RUSTIC BREAD

SMOKED SALMON SALAD

Smoked Salmon Served With Blanched Green Asparagus, Pickled Radish And House Vinaigrette

\$15

GREEK SALAD

Fresh Feta Cheese, Sliced Tomato, Olives, Chunks Of Cucumber, Red Onion In Olive Oil Dressing \$14

ROAST CHICKEN SALAI

Grilled chicken served on garden salad with Roma tomato, cucumber and house vinaigrette \$14

SIDES

BREAD BASKET 3.5

HOMEMADE GARLIC Bread

MIXED GREEN OLIVES 6

SKINNY TRUFFLE FRIES 10

drinks&co. kitchen

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