

Menu



[The Forum Kitchen at L'antico Giardino](#)



[theforumlanticogiardino](#)



DAYBREAK PLATES

Breakfast panna cotta | 95

Vanilla, rooibos and honey panna cotta served with toasted homemade granola, a selection of fresh seasonal fruits and passion fruit coulis

Turkish eggs | 110

2 Poached eggs served on top of Greek yoghurt with dukkha spice, crispy onions, chili oil and rocket. Served with black pepper and parmesan dusted flat bread

The Lantico classic | 198

2 Eggs of your choice, 3 rashers of bacon, 2 beef bangers, sauteed mushrooms, bean ragout, potato rosti and toasted homemade ciabatta.

Lantico "Green" classic | 175

Scrambled tofu, sauteed baby spinach, mushroom steak, bean ragout, grilled artichoke and toasted homemade ciabatta

FLAVOUR FLIGHTS

Goats cheese and marinated grape salad | 160

Panko crumbed goats' cheese, marinated grapes, fire roasted tomatoes, sweet pickled red onion, basil, mint and rocket

Cajun chicken wings | 185

Sticky chicken wings coated with hot BBQ honey served with blue cheese aioli and celery salsa



The Mini Lantico classic | 120

1 Egg of your choice, 1 beef banger, 2 rashers of bacon and toasted ciabatta

Smoked salmon trout scrambled | 210

2 Soft scrambled egg with smoked salmon trout, topped with tomato and spring onion sugo, crème fraiche, chives and watercress. Served on top of toasted homemade ciabatta

Bagel benedict | 155

Bagel topped with 2 poached eggs, a choice between parma ham or smoked salmon, homemade hollandaise sauce, sliced red onion and rocket

French toast | 120

2 Slices of french toast served with maple streaky bacon



Crispy Squid | 160

Buttermilk marinated crispy squid tubes and tentacles served with smoked paprika aioli and charred lemon

Antipasti board Marinated olives and artichokes, wood fired flatbread, | 515

2 Dips (dukkha butternut hummus and whipped bone marrow butter) sliced salami, Parma ham, pickles, duo of local cheese, preserve, grapes and crackers

CRISP-CRUST SIGNATURE FLATBREADS



Smoked salmon trout | 190

Slivers of smoked salmon trout, cream cheese, chives, caramelised onion and fresh rocket

Fungi | 160

Garlic roasted mushrooms, kale, goats' cheese, salsa verde and rocket

Garlic and herb flatbread with a choice of 2 dips | 210

Whipped bone marrow and biltong butter
smoked bacon and snow pea dip dukkha
roasted butternut hummus

Prego chicken | 150

Succulent prego based chicken, avocado, tomato and onion salsa, citrus yoghurt and fresh coriander

Lamb souvlaki | 180

Pulled lamb shoulder topped with sumac yoghurt, mint, coriander and pomegranate seeds

LANTICO HIGHLIGHTS

Deboned chicken thigh skewers | 205

Smoked pineapple, whiskey and jalapeno glazed deboned chicken thigh skewers served with honey roasted sweet potato puree and fire roasted edamame salsa

Lantico local grass-fed beef rump | 255

200g beef rump served with truffle and parmesan potato rosti, chimichurri and soft poached egg

Seafood linguine | 260

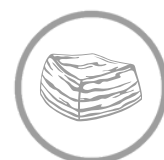
Linguine pasta coated in a creamy arrabbiata sauce with queen prawns, half shelled mussels, squid with fresh coriander and lime zest

Pork belly | 215

Confit pork belly served with vanilla and apple puree, sweet potato fondant, charred broccolini and coffee jus

Caprese tarte tatin | 160

Wood fired bocconcini, vine tomatoes, basil pesto and puff pastry. Topped with fresh basil and spiced balsamic reduction



SERIOUS SIDES

Vegetable Salvador | 50

Sauteed spinach, green beans and broccolini with blistered vine tomatoes

Fire roasted spuds | 40

Garlic and herb fire roasted baby potatoes topped with crème fraiche and chives

Greek side | 50

Classic greek salad with balsamic vinaigrette and charred lemon

LANTICO LITTLE ONES

Kiddies' seafood platter | 220

Queen prawns, half shell mussels, calamari tubes served with a side garden salad, potato wedges and tartare sauce

Chicken sliders | 170

2 Chicken sliders topped with cheddar cheese. Served with potato wedges and a side salad

Margherita pizza | 120

Wood fired flatbread topped with napolitana sauce, cheddar, mozzarella and fresh basil

SWEET TEMPTATIONS

Vegan strawberry Parfait | 135

Strawberry coulis, vegan cookie crumb, vegan white chocolate mousse and fresh seasonal berries

Irish coffee cheesecake | 155

Coffee and whiskey cheesecake with honey biscotti base topped with salted caramel sauce

Chocolate Nemesis | 190

Dark chocolate and hazelnut brownie with salted caramel mousse, torched meringue, vanilla bean ice cream and citrus scented macerated berries



Spaghetti and meatballs | 105

Linguine pasta with napolitana sauce and beef meatballs topped with grated cheddar cheese

Rocky road waffle | 120

Decadent waffle topped with white and dark chocolate shavings mini marshmallows, biscuit crumb, vanilla ice-cream and chocolate sauce

