

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

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

The Forum Shakshuka | 120

2 eggs baked in a fragrant tomato sauce. Topped with garlic tahini yoghurt and tomato, red onion and coriander salsa. Served with wood fired flat bread

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FLAVOUR FLIGHTS

Ceasar salad | 105

Caesar salad with kale, avocado, Grano Padano crisps, Caesar dressing, soft poached egg, garlic and herb roasted croutons and crispy chick peas

Asian glazed chicken wings | 110

Sticky chicken wings coated with plum sauce, soy and sesame seeds, topped with fresh coriander and chilli, served with lime and pickled ginger yoghurt

Grilled Squid | 175

Grilled calamari tubes and squid heads with chorizo and kalamata olives, served with smoked paprika aioli and fresh lime wedge

Kitchen sharing board | 460

A choice of 2 tapas, 1 side, wood fired flat bread and 2 dips (baked spinach and artichoke, salmon pate)



CRISP-CRUST SIGNATURE FLATBREADS

Fajita Prawn Flatbread | 190

Fajita spiced grilled prawns with zested sour cream, pickled jalapeno, wood fire roasted pineapple and fresh coriander

Garlic and herb flatbread with a choice of 2 dips | 155

Choose 2 from the following -
Baked spinach and artichoke dip
Smoked salmon and dill pate
Whipped feta and pink peppercorn with caramelized onion

Pulled oxtail flatbread | 205

Pulled oxtail slow braised in a rich tomato and red wine sauce. Topped with herbed crème fraiche, roasted tomatoes and sliced red onion

French onion and honey roasted pear flatbread | 180

Caramelized brown onions, crème fraiche, honey and vanilla roasted pear topped with gruyere cheese and wild rocket



LANTICO HIGHLIGHTS

Lamb knuckle curry | 290

Made with a homemade spice blend, served with steamed basmati rice, poppadums, tomato sambal and coriander yoghurt

Chicken Wellington | 185

Chicken ballotine stuffed with baby spinach and mushroom duxelles.

Encased with puff pastry. Served on a bed of chive and parmesan mash, and chicken jus

Creamy pumpkin and sage gnocchi | 140

Topped with sundried tomatoes, Danish feta, dried cranberries, caramelized onions and wild rocket

SERIOUS SIDES

Golden Roots | 45

Cinnamon and honey roasted butternut wedges, topped with lime zest and crème fraîche

Garden Herb Mash | 45

Parmesan and chive mash

Crimson Crunch | 55

Beetroot and Danish feta salad with rocket, cucumber ribbons and pumpkin seeds

LANTICO LITTLE ONES

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

Grilled Line Fish | 295

Grilled sustainable line fish served with mussel and corn velouté, citrus scented fine beans and fresh garden herbs

Pulled brisket and beef burger | 160

Beef smash burger served on a homemade brioche bun, topped with smoked pulled beef brisket, smoked cheddar, jalapeno aioli, dill pickled, red onion, rocket

SWEET TEMPTATIONS

Chocolate cheesecake | 120

Baked chocolate cheesecake served with bailey's cream, white chocolate ganache and macerated berries

Sticky toffee pudding | 90

Served with toffee caramel, date and oat crumb and brandy ice-cream

Pina colada panna cotta | 125

Coconut panna cotta served with honey and vanilla roasted pineapple, toasted coconut flakes coconut brittle

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

