

Menu



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



[theforumlanticogiardino](#)



DAYBREAK PLATES

Shakshuka | 130

2 poached eggs served with tomato and red pepper sauce, wilted baby spinach with mint and dill. Zaatar spiced flat bread and sumac labneh.

[vf][g][d]

Vegan full breakfast | 170

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.

[vf][vegan][g]

FLAVOUR FLIGHTS

Roasted beetroot carpaccio | 155

Served with whipped goats cheese, citrus praline, thyme vinaigrette, spiced balsamic espuma, wild rocket and lavash shards. [vf][g][d][n]

Baked camembert | 215

Wood fired camembert (125g) served with homemade lavash, spiced plum chutney, wild rocket and toasted cashews. [vf][g][d][n]

CRISP-CRUST SIGNATURE FLATBREADS

Lamb kofta flat bread | 215

Spiced lamb kofta with smoked paprika labneh, pine nuts and minted red onion and pomegranate salsa. [g][d][n][lc]

Prawn and Avo flat bread | 215

Garlic, chilli and lime marinated prawns with smashed avo, wild rocket and red onion, exotic tomato and coriander salsa.

[g][sf][lc]

L'antico full breakfast | 175

2 eggs of your choice, 3 rashers of bacon, 1 beef banger, sauteed mushrooms, avocado, bean ragout, potato rosti and toast.

[g][d][lc]

Chicken wings | 170

Wood fired chipotle chicken wings served with roasted onion and garlic aioli and roasted pineapple salsa.

[d][lc]

Tapas sharing board | 515

Baked camembert, chicken wings, garlic and herb flat breads and 2 dips. [g][d][n][lc]

Garlic and herb flat bread | 105

Served with smoked beetroot and horseradish dip and whipped feta with chilli honey and thyme.

[vf][g][d]



LANTICO HIGHLIGHTS

Lamb Cutlets | 280

wood fired lamb cutlets with smashed new potatoes, pea fricasse, salsa verde and coriander salsa [g][d][n]

Buttermilk brined whole baby chicken | 310

Served with parmesan and thyme polenta and minted charred asparagus and corn salad. [d][lc][g]

Steak tagliata | 295

Grilled beef fillet served on a bed of wild rocket and basil with shaved parmesan, cracked black pepper, garlic croutes, roasted exotic tomatoes, asparagus, artichokes and garlic and thyme vinaigrette. [g][d][lc]

SERIOUS SIDES

Fire roasted green beans | 35

In spicy Korean gochujang butter. [d][vf]

Fire roasted new potatoes | 45

In chimichurri served with chilli and lime crème fraiche. [d][vf]

Grilled haloumi and avo salad | 90

With spiced corn, spring onion, rocket and roasted red pepper dressing. [vf][d][lc]

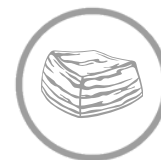
LANTICO LITTLE ONES

Panko crumbed fish cakes | 95

Served with creamy mash and sauteed peas, with lemon aioli. [g][d]

Kids smash burger | 90

topped with cheddar cheese, burger mayo and pickles. Served with potato wedges. [g][d]



Gnocchi | 155

vegan gnocchi Verdi with wild rocket garlic and toasted pine nuts [vegan][vf][n][g]

Grilled line fish | 255

Served with a spring onion sabayon, smoked dauphinoise potato, broad beans and charred lemon. [d][g][lc]

SWEET TEMPTATIONS

Pineapple carpaccio | 115

With lime and pink peppercorn syrup. Served with a basil and raspberry granita. [vf]

Earl grey and honey cheesecake | 125

Served with citrus crumb, cinnamon ice-cream and orange and macadamia nut brittle. [g][d][n][vf]



Banana split | 80

Caramelized banana, vanilla ice-cream, chocolate sauce, caramel popcorn and maraschino cherry. [d][g][n][vf]



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