

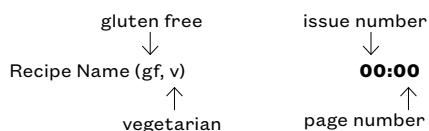
# dish

RECIPE INDEX



# E-H

EDAMAME BEANS - HUMMUS



# E

<i>Easy Chocolate Brownie, Berries and Cream</i>	<b>76:96</b>	Avocado (gf, v)	<b>62:46</b>	Eggplant Purée with Ricotta Cream and Tomato Tartar (gf)	<b>16:112</b>
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		Baked Spaghetti with Eggplant and Bocconcini - Involtini (v)	<b>29:85</b>	Lamb and Feta Kofta with Smoky Eggplant Hummus	<b>37:91</b>
		Brinjal Pahi - Eggplant Curry (gf)	<b>67:42</b>	Lamb Fillets with Eggplant, Green Beans and Feta (gf)	<b>69:129</b>
		Caponata with Chorizo and Poached Eggs	<b>16:67</b>	Lamb 'Minute' Steaks, Eggplant, Basil and Tomato Salad (gf)	<b>64:69</b>
		Cashew Korma-stuffed Eggplants with Pomegranate and Crispy Curry Leaves (gf) (v)	<b>110:96</b>	Lamb Shortloins with Eggplant, Cumin and Yoghurt (gf)	<b>83:84</b>
		Chicken Panzanella	<b>81:101</b>	Lamb Steaks with Eggplant and Chickpea Salad (gf)	<b>52:107</b>
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		Classic Eggplant Parmigiana (gf, v)	<b>71:88</b>	Luscious Tomatoes, Baked Eggplant and Mozzarella Salad (gf) (v)	<b>106:132</b>
		Classic Eggplant Parmigiana (gf, v)	<b>100:124</b>		
		Crispy Eggplant Chips (v)	<b>65:92</b>		
		Eggplant (gf, v)			
		- Sri Lankan flavours	<b>105:118</b>		
		Eggplant Burger Buns (gf, v)	<b>75:100</b>		
		Eggplant 'Croutons' (gf, v)	<b>53:61</b>		
		Eggplant Dhal (gf, v)	<b>96:84</b>		
		Eggplant and Haloumi Kofte with Roasted Cherry Tomatoes (v)	<b>42:94</b>		
		Eggplant Polpettine (v)	<b>59:81</b>		

Make Your Own Bruschetta: Roasted Green Beans, Eggplant and Mozzarella with Basil Dressing (v) <b>70:60</b>	Spiced Eggplant, Hummus and Mint Burgers (v) <b>82:54</b>	Frittata (gf, v) <b>14:68</b>
Marinated Aubergine (gf, v) <b>6:78</b>	Spiced Israeli Couscous Salad with Eggplant, Yoghurt and Harissa (v) <b>58:65</b>	Frittata – Open-faced Omelettes (gf) <b>10:114</b>
Market Fish with Eggplant Salad (gf) <b>76:94</b>	Spicy Dahl and Eggplant with Coriander and Ginger Dosa (v) <b>12:98</b>	Italian Sausage, Broccoli and Pea Frittata (gf) <b>57:113</b>
Merguez Sausage and Eggplant Kebabs with Pomegranate Dressing <b>22:74</b>	Spicy Eggplant, Chickpea and Lamb Salad (gf) <b>41:112</b>	Mushroom, Silverbeet and Feta Frittata (gf, v) <b>53:109</b>
Miso-baked Aubergine, Dates, Feta, Crispy Buckwheat and Tahini Yoghurt (v) <b>66:40</b>	Spicy Lamb and Eggplant Pies <b>104:106</b>	New Potato, Bacon and Spring Onion Frittata (gf) <b>70:66</b>
Petra Shawarma's Babaghanoush (gf, v) <b>105:40</b>	Steak Bruschetta with Eggplant and Tomato Salad <b>53:109</b>	One (Wo)man Frittata with Basil Pesto and Caramelised Onions (gf) <b>74:39</b>
Pork with Eggplant and Ricotta Salad (gf) <b>24:67</b>	Sticky Garlic and Chilli Eggplant (v) <b>81:99</b>	Pea, Broccoli and Feta Frittatas (gf) <b>48:95</b>
Portobello Mushroom and Eggplant Bolognese (gf, v) <b>96:104</b>	Stuffed and Baked Eggplants (gf, v) <b>12:100</b>	Pea, Feta and Prawn Frittata (gf) <b>38:53</b>
Ratatouille Tart (v) <b>12:94</b>	Sweet and Sour Roasted Eggplant Skewers (v) <b>81:68</b>	Roasted Cauliflower, Spinach and Basil Frittata (gf, v) <b>72:110</b>
Roast Lamb with Eggplant Salad (gf) <b>12:100</b>	Thai Green Chicken and Eggplant Curry <b>37:83</b>	Sausage, Spaghetti and Herb Frittata <b>16:93</b>
Roasted Eggplant (gf, v) (Middle Eastern flavours) <b>105:88</b>	Tomato, Eggplant and Bocconcini Salad (gf, v) <b>10:90</b>	Smoked Fish Frittata with Aioli and Watercress (gf) <b>76:70</b>
Roasted Eggplant and Edamame Noodle Salad (v) <b>100:124</b>	Tomato, Eggplant and Cauliflower Curry (gf, v) <b>104:70</b>	Spiced Leek and Greens Frittata (gf, v) <b>88:106</b>
Roasted Eggplant with Fennel Seeds (gf, v) <b>88:102</b>	Turkish Roast Chicken and Eggplant (gf) <b>102:102</b>	Zucchini, Sweetcorn and Goat's Cheese Frittata (gf, v) <b>34:64</b>
Roasted Eggplant, Mushroom and Tomato Pasta with Ricotta (v) <b>45:120</b>	Vegetarian Ramen with Miso Eggplant and Kelp Noodles (v) <b>78:81</b>	<b>Eggs: Omelettes</b>
Roasted Eggplant and Puy Lentil Soup (gf) <b>35:99</b>	Walnut, Capsicum and Eggplant Rollups with Yoghurt Sauce (gf, v) <b>12:98</b>	Asian Brown Rice and Prawn Omelette <b>75:108</b>
Roasted Eggplant Salad (gf, v) <b>24:101</b>	<i>Eggplant (gf, v)</i> – Sri Lankan flavours <b>105:118</b>	Breakfast Omelettes with Chorizo, Rocket and Bacon-wrapped Tomatoes (gf) <b>41:100</b>
Roasted Eggplant with Spiced Lamb and Harissa <b>102:64</b>	<i>Eggplant Burger Buns (gf, v)</i> <b>75:100</b>	Cheese and Chive Souffle Omelette (gf, v) <b>80:100</b>
Roasted Eggplant with Spiced Lamb and Tahini (gf) <b>82:64</b>	<i>Eggplant 'Croutons' (gf, v)</i> <b>53:61</b>	Chinese Omelette <b>23:103</b>
Roasted Eggplant with Tamarind and Lime <b>57:105</b>	<i>Eggplant Dhal (gf, v)</i> <b>96:84</b>	Chorizo, Watercress and Goat's Cheese Omelette (gf) <b>80:100</b>
Roasted Eggplant with Warm Fennel Seed, Harissa and Walnut Dressing <b>108:69</b>	<i>Eggplant and Haloumi Kofte with Roasted Cherry Tomatoes (v)</i> <b>42:94</b>	Family-style Baked Omelette with Zucchini and Smoked Salmon <b>28:101</b>
Scorched Eggplant, Tuna and White Bean Dip (gf) <b>65:91</b>	<i>Eggplant Polpettine (v)</i> <b>59:81</b>	Frittata – Open-faced Omelettes (gf) <b>10:114</b>
Shiitake Miso Broth with Eggplant Noodles and Market Fish <b>80:87</b>	<i>Eggplant Purée with Ricotta Cream and Tomato Tartar (gf)</i> <b>16:112</b>	Greek Omelette with Spinach, Feta and Dill (gf, v) <b>7:104</b>
Sicilian Eggplant Bruschetta <b>47:75</b>	<i>Eggplant Puttanesca on Soft Polenta</i> <b>108:84</b>	Hot Smoked Salmon and Goat's Cheese Omelette (gf) <b>109:94</b>
Sicilian Eggplant with Capers and Olives (gf, v) <b>45:115</b>	<i>Eggplant, Spinach and Couscous Salad with Lemony Yoghurt Dressing (v)</i> <b>101:58</b>	Mussel and Spring Onion Omelette <b>38:73</b>
Sicilian-style Cracked Wheat Salad with Roasted Eggplant and Pomegranate (v) <b>100:124</b>	<i>Eggplant Stemperata (gf, v)</i> <b>29:74</b>	Omelette Arnold Bennett <b>16:69</b>
Sicilian-style Meatballs and Eggplant on Soft Polenta (gf) <b>110:46</b>	<i>Eggplant with Yoghurt and Parsley Dressing (gf, v)</i> <b>75:92</b>	Prawn and Spring Onion Omelette <b>40:96</b>
Slow-roast Leg of Lamb with Lentil Tabbouleh and Eggplant (gf) <b>77:38</b>	<i>Eggplant and Zucchini Salad with Coriander and Yoghurt Dressing (gf, v)</i> <b>33:117</b>	Rice Noodle and Coriander Omelette with Chilli Prawns <b>89:46</b>
Spice-roasted Butter Beans, Mozzarella and Eggplant Salad (gf, v) <b>88:56</b>	<b>EGGS, GENERAL</b>	Smoked Fish, Mustard and Chive Omelette (gf) <b>93:82</b>
Spiced Eggplant and Chickpeas with Soft Eggs (gf, v) <b>71:112</b>	<b>Eggs: Frittata</b>	Spanish Potato and Caramelised Onion Omelette (gf, v) <b>80:100</b>
	Baked Zucchini, Cheese and Tarragon Frittata (v) <b>47:78</b>	Spinach and Haloumi Omelette with Crispy Aromatic Topping (gf, v) <b>80:100</b>
	Carrot Top Frittata (gf) <b>83:38</b>	Sweet Souffle Omelette with Rhubarb and Strawberry Compote (gf) <b>21:110</b>
	Crisp Potato and Artichoke	<b>Eggs: Quiches, pies and tarts</b>

Bacon and Egg Pie	<b>106:126</b>	Egg Sandwiches with Caper Mayo and Cress (v)	<b>63:85</b>	Ciabatta with Soft Eggs, Honey and Black Pepper Haloumi (v)	<b>89:98</b>
Bacon, Quinoa and Egg Tart (gf)	<b>67:92</b>	Fish Burgers with Gribiche Sauce	<b>41:106</b>	Creamed Eggs with Smoked Salmon, Capers and Lemon	<b>41:99</b>
Easy Ham and Egg "Pies"	<b>26:83</b>	Not Your Average Salad Roll (v)	<b>89:78</b>	Creamed Eggs with Smoked Salmon and Pesto Toast	<b>23:81</b>
Individual Bacon and Egg Pies	<b>88:82</b>	Our Luxe Smoked Salmon and Egg Mayo Sandwiches	<b>106:64</b>	Crisp Eggs Stuffed with Ricotta, Prosciutto and Herbs	<b>35:56</b>
Italian Rice, Vegetable and Feta Tart (gf, v)	<b>41:81</b>	Picnic Loaf	<b>28:63</b>	Crispy Eggs with Bacon and Lentils	<b>30:101</b>
Kasha, Roasted Vege and Ricotta Tart (gf, v)	<b>77:78</b>	Roti with Green Curry Onions, Egg and Shredded Cabbage (v)	<b>83:100</b>	Crispy Potato Rosti with Hot-smoked Salmon and Soft Eggs (gf)	<b>104:49</b>
Quinoa, Silverbeet and Two-cheese Tart (gf, v)	<b>56:83</b>	Silky Egg and Smoked Salmon Rolls	<b>101:90</b>	Cured Egg Yolks (v)	<b>81:36</b>
<b>Eggs: Salads</b>		<b>Eggs: Other</b>		Cured Salmon, Asparagus and Soft-boiled Eggs (gf)	<b>10:73</b>
Asparagus, Radish and Soft Egg Salad (v)	<b>50:96</b>	Asian Beef Tostadas with Egg and Avocado	<b>78:76</b>	Curly Kale, Caramelised Onion and Egg Pizzas (v)	<b>42:75</b>
Breakfast Salad with Haloumi and Black Quinoa (gf, v)	<b>68:69</b>	Asparagus with Anchovy Mayonnaise and Chopped Egg (gf)	<b>39:77</b>	Egg Net with Hoisin Pork	<b>74:82</b>
Brunch Salad of Roasted Shallots, Bacon, Croutons and Soft-boiled Eggs	<b>24:75</b>	Asparagus, Avocado and Poached Egg Tartines (v)	<b>57:115</b>	Egg Noodles (v)	<b>84:70</b>
Brussels Sprout Breakfast Caesar Salad with Tempeh Bacon (gf)	<b>79:106</b>	Bacon and Egg Fried Rice	<b>108:106</b>	Eggs en Cocotte (gf)	<b>5:61</b>
Crisp Lettuce and Asparagus Salad with Tarragon Aioli and Soft Eggs (gf)	<b>100:92</b>	Baghdad Eggs (v)	<b>55:101</b>	Eggs Foo Yong with Prawns (gf)	<b>9:62</b>
Garden Salad with Lemon, Tarragon and Sour Cream Dressing (gf, v)	<b>34:98</b>	Baked Eggs with Dukkah and Turkish Bread Soldiers	<b>77:58</b>	Eggs with a Hazelnut and Herb Stuffing (gf)	<b>24:89</b>
Green Bean, Celery and Egg Salad (gf, v)	<b>59:68</b>	Baked Eggs with Potatoes and Spinach (gf, v)	<b>90:91</b>	Eggs in Purgatory (gf)	<b>102:70</b>
New Potato, Soft-boiled Egg and Crispy Bacon Salad (gf)	<b>40:67</b>	Baked Eggs with Spinach and Soubise Sauce (v)	<b>19:70</b>	Fried Eggs and Roasted Capsicums with Mozzarella and Harissa (gf)	<b>21:110</b>
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Potato, Bean and Pancetta Salad with Poached Eggs and Pesto Dressing (gf)	<b>48:92</b>	Baked Potatoes with Smoked Chilli Beans and Poached Eggs	<b>55:113</b>	Grain Bowls with Greens and Soft Eggs (gf, v)	<b>80:82</b>
Salad Lyonnaise with Herb Croutons	<b>35:69</b>	Barbecued Breakfast Hash with Ham and Eggs (gf)	<b>94:94</b>	Herbed Chickpeas, Yoghurt and Poached Eggs (v)	<b>75:108</b>
Shaved Asparagus and Chickpea Salad with Soft Eggs (gf, v)	<b>62:69</b>	Barbecued Breakfast Hash with Ham and Eggs (gf)	<b>99:100</b>	Huevos Rancheros with Avocado Salsa (gf, v)	<b>42:105</b>
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Tomato, Tuna and Soft-boiled Egg Salad with Tomato Dressing (gf)	<b>23:69</b>	Beans and Greens with Soft Eggs (gf, v)	<b>96:104</b>	Linguine with Lemon, Parmesan and Soft Poached Eggs (v)	<b>33:114</b>
Two Bean and Crisp Flatbread Salad with Soft Eggs (v)	<b>101:62</b>	Braised Green Beans with Poached Eggs and Yoghurt Sauce (gf, v)	<b>41:100</b>	Makrut Lime and Lemongrass Pork Scotch Eggs	<b>70:62</b>
<b>Eggs: Sandwiches, burgers, wraps and rolls</b>		Calabrian Nduja, Fried Garlic Bread and Soft Egg Soup	<b>98:66</b>	Masala Scrambled Eggs (gf, v)	<b>21:106</b>
Breakfast Brioche Burger	<b>103:60</b>	Caponata with Chorizo and Poached Eggs	<b>16:67</b>	Matambre (gf)	<b>10:122</b>
Breakfast Burrito Toastie	<b>99:80</b>	Carrot, Parsnip and Cumin Rosti with Poached Eggs and Black Pepper Labne (gf, v)	<b>62:99</b>	Middle Eastern Beans with Baked Eggs (gf, v)	<b>68:71</b>
Chicken, Egg and Walnut Sandwiches	<b>80:50</b>	Chao Ta Bee Hoon (Crispy Rice Vermicelli Pancake)	<b>105:108</b>	My Mother-in-law's North Indian Eggs (v)	<b>12:45</b>
Coronation Egg Sandwiches	<b>41:104</b>	Charred Broccoli with Haloumi and Soft-boiled Eggs (gf, v)	<b>74:73</b>	One-pan Potato, Corn and Cabbage Hash with Baked Eggs (v)	<b>83:48</b>
Croque Madame	<b>97:54</b>	Cheat's Baked Cheese Souffles (gf, v)	<b>41:99</b>	Poached Eggs with Baked Feta, Olives, Zucchini and Toasted Pide (v)	<b>44:87</b>
Croque Madame	<b>100:136</b>	Chicken Mee Goreng with Crispy Fried Eggs	<b>93:111</b>	Poached Eggs and Spinach on Cheesy Sourdough Toast	<b>45:122</b>
Croque Madame Breakfast Croissants	<b>96:50</b>	Chicken with Verjuice Aioli, Iceberg Lettuce, Eggs, Capers and Olives (gf)	<b>26:59</b>	Potato and Chorizo Tortilla with Tomato Chutney (gf)	<b>20:111</b>
				Potatoes with Chorizo and Egg (gf)	<b>20:80</b>
				Prawn, Coriander and Chilli Toasts with Poached Eggs and Harissa	<b>35:72</b>

Quail Scotch Eggs	<b>9:63</b>	<i>with Lychee Granita (gf)</i>	<b>39:88</b>	Falafel Chicken Schnitzel (gf)	<b>55:113</b>
Roast Asparagus and Bacon with Poached Eggs and Ricotta	<b>21:108</b>	<i>Elotos Callejeros "Street-style" Chargrilled Corn (gf, v)</i>	<b>44:69</b>	Falafel Chicken Sliders with Sesame and Feta Mayo	<b>44:100</b>
Sauteed Mushrooms with Red Lentils and Poached Eggs (v)	<b>25:93</b>	<i>Elotos Callejeros Street-style Chargrilled Corn (gf, v)</i>	<b>100:180</b>	Falafel and Pita Salad (v)	<b>14:114</b>
Scrambled Eggs with Broccolini and Sauerkraut (v)	<b>99:58</b>	<b>EMPANADAS, GENERAL - SEE PIES: SAVOURY</b>		Falafel with Winter Tabbouleh and Sumac Yoghurt (v)	<b>85:82</b>
Senfei (Mustard Eggs) (gf)	<b>66:121</b>	<i>Enchiladas, Pulled Brisket</i>	<b>105:56</b>	Feta and Pea Falafel Salad with Tahini Dressing (v)	<b>40:67</b>
Smoked Fish, Egg and Caper Dip	<b>34:75</b>	<i>Endive and Radicchio Salad with Walnut Oil Dressing (gf, v)</i>	<b>19:80</b>	Haloumi and Zucchini Falafel (v)	<b>90:89</b>
Smoked Fish Hash Cakes with Poached Eggs	<b>100:140</b>	<i>Epic Eggless Chocolate Cake with Chocolate Ganache</i>	<b>97:128</b>	Kale and Pumpkin Falafels with Pickled Carrot Slaw (gf, v)	<b>93:115</b>
Smoked Fish Hash Cakes with Poached Eggs and Hollandaise	<b>13:101</b>	<i>Epic Eggless Chocolate Cake with Chocolate Ganache</i>	<b>97:128</b>	Roti Wraps with Falafel, Paprika Mayo and Pickled Carrots (v)	<b>83:96</b>
Smoked Fish, Silverbeet and Egg Gratins	<b>50:92</b>	<i>Erwtensoep (Dutch Split Pea Soup with Sausage) (gf)</i>	<b>66:123</b>	Spiced Carrot and Chickpea Falafels (v)	<b>75:92</b>
Smoked Mackerel, Beetroot, Egg, Apple and Dill Miso Mustard Dressing (gf)	<b>66:41</b>	<i>Escabeche - Marinated Fish</i>	<b>20:70</b>	Spicy Red Lentil and Carrot Soup with Chickpea Falafel (v)	<b>62:105</b>
Smoked Salmon, Soft Egg and Anchovy Pintxo	<b>99:68</b>	<i>Escabeche - Marinated Fish</i>	<b>40:61</b>	<i>Falafel Chicken Schnitzel (gf)</i>	<b>55:113</b>
Soft-boiled Eggs, Bresaola, Artichokes and Dukkah	<b>21:106</b>	<i>Escabeche Marinated Fish</i>	<b>100:180</b>	<i>Falafel Chicken Sliders with Sesame and Feta Mayo</i>	<b>44:100</b>
Soft Eggs and Hot Smoked Salmon on Rye Crackers	<b>95:95</b>	<i>Espresso and Brown Sugar Shortbreads</i>	<b>6:92</b>	<i>Falafel and Pita Salad (v)</i>	<b>14:114</b>
Spiced Cauliflower Rice Bowls with Soft Eggs and Chutney (gf, v)	<b>93:91</b>	<i>Espresso Chocolate Pudding with Boozy Rum Fudge Sauce</i>	<b>97:74</b>	<i>Falafel with Winter Tabbouleh and Sumac Yoghurt (v)</i>	<b>85:82</b>
Spiced Coconut Crumbed Eggs with Dukkah (v)	<b>58:66</b>	<i>Espresso Chocolate Salted Caramel Sauce (gf)</i>	<b>110:104</b>	<i>Family-style Baked Omelette with Zucchini and Smoked Salmon</i>	<b>28:101</b>
Spiced Eggplant and Chickpeas with Soft Eggs (gf, v)	<b>71:112</b>	<i>Espresso Coffee Custard Slice</i>	<b>103:134</b>	<i>Farfalle Pasta with Mixed Mushrooms and Goat's Cheese (v)</i>	<b>35:99</b>
Spicy Baked Lentils with Eggs (gf, v)	<b>3:95</b>	<i>Espresso Creme Brulee with Panforte</i>	<b>38:32</b>	<i>Farm Salad with Feta (gf, v)</i>	<b>63:100</b>
Spicy Black Bean Baked Eggs and Rice with Coriander Salsa (gf, v)	<b>89:95</b>	<i>Espresso Flans (gf)</i>	<b>47:95</b>	<i>Farmhouse Loaf (v)</i>	<b>49:37</b>
Spicy Brown Butter Eggs (v)	<b>9:59</b>	<i>Espresso Martini</i>	<b>96:61</b>	<b>FARRO, GENERAL (SEE ALSO BULGHUR WHEAT, COUSCOUS, CRACKED WHEAT, FREEKEH, ISRAELI COUSCOUS, PEARL BARLEY, QUINOA AND RICE)</b>	
Spicy Fried Grains with Eggs and Soy (v)	<b>56:77</b>	<i>Espresso Martini Mousse on Ginger and Hazelnut Crumb</i>	<b>100:112</b>	Almond Milk and Tarragon Poached Chicken and Farro Salad	<b>70:64</b>
Spicy Pork Belly with Egg Fried Rice	<b>78:69</b>	<i>Espresso Martini Mousses on Ginger and Hazelnut Crumb</i>	<b>83:62</b>	Broccolini and Asparagus with a Farro and Ricotta Salad (v)	<b>100:128</b>
Sweet Potato Shakshuka with Sriracha Butter and Pickled Onions (gf, v)	<b>101:106</b>	<i>Eve's Pudding</i>	<b>13:106</b>	Farro and Blistered Green Bean Salad with Smoky Prawns	<b>95:77</b>
Sweet Potato and Spinach Tortilla with Feta Yoghurt (gf, v)	<b>33:99</b>	<i>Eye Fillet with Anchovy Butter (gf)</i>	<b>100:72</b>	Farro, Broad Bean and Lamb Salad	<b>56:83</b>
Turkish Eggs on Roasted Pumpkin, Chorizo and Lentils (gf)	<b>36:84</b>	<b>FAJITAS, GENERAL</b>		Farro, Caper and Feta Filled Romano Peppers (v)	<b>65:89</b>
Turkish Eggs with Spinach, Chilli and Yoghurt Cream (gf, v)	<b>59:41</b>	Beef Fajitas with Caramelised Onions and Sour Cream Dressing	<b>25:93</b>	Farro, Herb, Asparagus and Date Salad (v)	<b>94:84</b>
White Bean and Tuna Hummus with Soft Eggs (gf)	<b>56:119</b>	Chargrilled Skirt Steak Fajitas with Avocado and Corn Salsa and Habanero Dressing	<b>46:81</b>	Farro, Lentil, Tomato, Prosciutto and Burrata Salad	<b>107:62</b>
Zucchini and Quinoa Fritters with Eggs and Feta Yoghurt (v)	<b>77:58</b>	Pork Fajitas with Tomato and Feta Salsa	<b>49:106</b>	Farro Risotto, Roasted Tomatoes, Broad Beans and Mozzarella	<b>68:75</b>
<i>Eggs en Cocotte (gf)</i>	<b>5:61</b>	Steak Fajitas and Avocado Salsa	<b>9:102</b>	Farro 'Risotto' with Slow-roasted Cherry Tomatoes and Pine Nuts (v)	<b>65:105</b>
<i>Eggs Foo Yong with Prawns (gf)</i>	<b>9:62</b>	<b>FALAFEL, GENERAL</b>		Farro Salad with Broad Beans and Preserved Lemon (v)	<b>24:106</b>
<i>Eggs with a Hazelnut and Herb Stuffing (gf)</i>	<b>24:89</b>	Baked Sweet Potato and Coriander Falafels (gf, v)	<b>74:104</b>	Green Bean and Farro Salad with	
<i>Eggs in Purgatory (gf)</i>	<b>102:70</b>				
<i>Elderflower-marinated Strawberries</i>					

Tahini Dressing (v)	<b>76:49</b>	Braised Fennel (gf)	<b>29:66</b>	Fennel Sausages with Algerian Potatoes (gf)	<b>18:83</b>
Green Bean and Pea Salad with Farro and Roasted Almonds (v)	<b>88:46</b>	Braised Fennel (gf)	<b>100:92</b>	Fennel Seed and Cinnamon Pickled Grapes (gf, v)	<b>82:49</b>
Mixed Grains, Tomato and Chorizo Soup	<b>77:82</b>	Braised Fennel with Hummus and Harissa Oil (gf, v)	<b>8:76</b>	Fennel and Tomato Soup (gf, v)	<b>19:94</b>
Seared Lamb Cutlets on Farro with Mint, Spinach and Baby Roast Vegetables	<b>73:84</b>	Braised Pork Shoulder with Fennel and Chorizo	<b>30:77</b>	Fennel and White Bean Dip (gf)	<b>38:76</b>
Venison with Goat's Cheese, Figs and Honey on a Farro and Broad Bean Salad	<b>71:84</b>	Broad Bean and Fennel Salad with Crisp Bacon, Goat's Cheese and Mint Dressing (gf)	<b>20:91</b>	Fennel and White Bean Soup (gf)	<b>71:64</b>
Zucchini, Chicken and Farro Salad with Saffron Vinaigrette	<b>34:68</b>	Burrata with Charred Peaches, Toasted Fennel Oil and Lavosh (v)	<b>81:71</b>	Fennel, White Bean and Tuna Bruschetta	<b>43:110</b>
<i>Farro and Blistered Green Bean Salad with Smoky Prawns</i>	<b>95:77</b>	Calamari, Fennel and Chickpea Salad (gf)	<b>28:103</b>	Feta and Fennel Dip (gf, v)	<b>8:83</b>
<i>Farro, Broad Bean and Lamb Salad</i>	<b>56:83</b>	Celery, Apple and Fennel Salad with Cured Meats (gf)	<b>24:79</b>	Fettuccine with Fennel, Peas and Basil (v)	<b>56:121</b>
<i>Farro, Caper and Feta Filled Romano Peppers (v)</i>	<b>65:89</b>	Chicken and Fennel Bolognese	<b>93:66</b>	Fish, Fennel and Mussel Soup (gf)	<b>60:71</b>
<i>Farro, Herb, Asparagus and Date Salad (v)</i>	<b>94:84</b>	Chicken with Saffron, Fennel and Orange (gf)	<b>53:75</b>	Fish with Fennel and Orange Salad (gf)	<b>48:101</b>
<i>Farro, Lentil, Tomato, Prosciutto and Burrata Salad</i>	<b>107:62</b>	Chickpea, Fennel and Artichoke Salad with Lemon and Date Dressing (gf)	<b>33:86</b>	Fresh Fennel, Salami and Chilli Pizza	<b>93:50</b>
<i>Farro Risotto, Roasted Tomatoes, Broad Beans and Mozzarella</i>	<b>68:75</b>	Citrus Salmon with Fennel, Orange and Black Olives (gf)	<b>39:70</b>	Fresh Peach and Shaved Fennel Salad (gf, v)	<b>87:46</b>
<i>Farro 'Risotto' with Slow-roasted Cherry Tomatoes and Pine Nuts (v)</i>	<b>65:105</b>	Clams with Crispy Salami, Fennel and Chilli	<b>96:106</b>	Golden Fennel (gf, v)	<b>1:64</b>
<i>Farro Salad with Broad Beans and Preserved Lemon (v)</i>	<b>24:106</b>	Clams with Sweetcorn, Fennel and Chickpeas (gf)	<b>89:58</b>	Green Bean, Edamame Bean and Fennel Salad with Pink Peppercorn Dressing (gf, v)	<b>45:80</b>
<i>Fast Roast Chicken with Lemon and Potatoes (gf)</i>	<b>65:113</b>	Corn Chip-crumbed Chicken and Fennel Slaw Burgers	<b>70:97</b>	Green Bean and Fennel Salad (gf)	<b>1:69</b>
<i>Fast-roasted Butterflied Leg of Lamb (gf)</i>	<b>80:84</b>	Crispy Roasted Potatoes and Fennel with Gremolata and Parmesan (gf, v)	<b>51:73</b>	Green Bean and Fennel Salad with Tomato Raisins (gf, v)	<b>41:58</b>
<i>Fatima's Fingers</i>	<b>2:90</b>	Cucumber and Fennel Dressing (gf)	<b>106:66</b>	Grilled Haloumi with Fennel and Broad Bean Salsa (gf, v)	<b>64:63</b>
<b>FENNEL, GENERAL</b>		Fennel, Broad Bean and Mozzarella Salad (gf, v)	<b>21:100</b>	Grilled Lamb with Fennel, Basil and Figs (gf)	<b>15:109</b>
Asparagus, Roasted Fennel and Broad Bean Salad (gf, v)	<b>75:63</b>	Fennel and Cucumber Salad (gf)	<b>109:94</b>	Grilled Mussels with Crispy Chorizo, Parmesan and Fennel Crumbs	<b>106:97</b>
Asparagus, Shaved Fennel and Pecorino with Lemon-Basil Vinaigrette (gf, v)	<b>10:91</b>	Fennel and Horseradish Coleslaw (gf, v)	<b>54:88</b>	Italian Salad (gf, v)	<b>42:106</b>
Aubergine Caviar with Fennel Grissini	<b>7:75</b>	Fennel, Leek and Potato Gratin (gf, v)	<b>59:76</b>	Karen's Wood-roasted Regal Salmon with Fennel (gf)	<b>20:92</b>
Autumnal Coleslaw (gf, v)	<b>30:64</b>	Fennel, Lemon and Bay Leaf Roasted Olives (gf, v)	<b>81:84</b>	Lamb Backstraps with Crushed Olives and Fennel Dressing (gf)	<b>101:76</b>
Bagels with Shaved Pork, Fennel and Lime Salad	<b>28:60</b>	Fennel and Lemon Roast Salmon with Yoghurt Herb Sauce (gf)	<b>99:94</b>	Lamb Chops with an Orange and Fennel Salad (gf)	<b>20:113</b>
Baked Clams with Chorizo and Fennel (gf)	<b>22:90</b>	Fennel and Mozzarella Salad with Almonds and Preserved Lemon (gf, v)	<b>46:93</b>	Lamb, Oregano and Fennel Seed Meatballs	<b>97:50</b>
Baked Fennel and Salami Risotto (gf)	<b>76:94</b>	Fennel, Pea and Parmesan Risotto (gf)	<b>32:119</b>	Lamb Sandwich with Fennel Relish	<b>1:72</b>
Baked Fish Steaks with Fennel, Potatoes and Saffron (gf)	<b>18:111</b>	Fennel, Potato and Onion Gratin with Anchovy Cream (gf)	<b>66:72</b>	Maple-glazed Salmon Skewers with Fennel and Orange Salad (gf)	<b>68:112</b>
Baked Olives with Cardamom and Fennel (gf)	<b>24:99</b>	Fennel, Radicchio and Apple Salad with Red Wine Dressing (gf, v)	<b>47:93</b>	Market Fish with Rocket, Fennel, Preserved Lemon and Currant Salad (gf)	<b>101:90</b>
Baked Rice and Fennel Stuffing (gf) (v)	<b>106:91</b>	Fennel, Rocket and Potato Salad (gf, v)	<b>99:94</b>	Melting Mozzarella and Fennel Seed Rolls (v)	<b>14:78</b>
Braised Chicken with Bacon, Mushrooms and Fennel (gf)	<b>102:64</b>	Fennel Salami Bruschetta with Rocket and Pine Nuts	<b>47:90</b>	Miso Pork with Fennel Remoulade	<b>6:79</b>
		Fennel Sausage and Mozzarella Hero Sandwich	<b>45:120</b>	Mussels with Fennel and Pernod	<b>36:56</b>
				Pan-fried Fish with Fennel, Capers and Lemon Cream Sauce (gf)	<b>50:111</b>
				Pan-fried Fish on White Beans and Fennel	<b>38:102</b>
				Pan-roasted Hapuka with Braised Fennel and Olives (gf)	<b>35:99</b>
				Pan-seared Fish with a Fennel and	

Cannellini Bean Salad (gf)	<b>105:97</b>	Capers (gf)	<b>100:54</b>	<i>Hero Sandwich</i>	<b>45:120</b>
Pork Belly on Mountain Bread with Shaved Fennel, Radish and Sumac Salad	<b>35:67</b>	Spice-roasted Salmon with Fennel, Green Olives and Orange (gf)	<b>73:68</b>	<i>Fennel Sausages with Algerian Potatoes (gf)</i>	<b>18:83</b>
Pork Chops, Chickpeas and Fennel (gf)	<b>51:122</b>	Spiced Lamb Shortloins with Fennel and Olive Salsa (gf)	<b>81:105</b>	<i>Fennel-seared Tuna (gf)</i>	<b>56:70</b>
Pork and Fennel Lasagne	<b>110:75</b>	Spring Herb Broth (gf)	<b>50:74</b>	<i>Fennel Seed and Cinnamon Pickled Grapes (gf, v)</i>	<b>82:49</b>
Pork and Fennel Sausages with Rocket and Pear Salad	<b>80:82</b>	Sweet Focaccia with Nectarines and Toasted Fennel Seed	<b>101:126</b>	<i>Fennel and Tomato Soup (gf, v)</i>	<b>19:94</b>
Pork Fillet on Sauteed Spring Vegetables (gf)	<b>15:120</b>	Sweet and Sour Fennel with Currants and Almonds (gf, v)	<b>35:54</b>	<i>Fennel and White Bean Dip (gf)</i>	<b>38:76</b>
Pork Kebabs with White Beans and Fennel (gf)	<b>77:92</b>	Taralli (Italian Savoury Fennel Seed and Wine Biscuits) (v)	<b>77:67</b>	<i>Fennel and White Bean Soup (gf)</i>	<b>71:64</b>
Potato and Fennel Gratin (gf)	<b>26:93</b>	Tequila and Lime Pickled Pineapple and Fennel (gf, v)	<b>74:61</b>	<i>Fennel, White Bean and Tuna Bruschetta</i>	<b>43:110</b>
Quick Seafood, Fennel and White Bean Stew (gf)	<b>79:50</b>	Tomato, Fennel and Mozzarella Salad with Herb Dressing (gf, v)	<b>57:70</b>	<i>Fenugreek Relish (Hilbeh) (gf, v)</i>	<b>21:112</b>
Roasted Eggplant with Fennel Seeds (gf, v)	<b>88:102</b>	Vegetable Tart with Tomato, Fennel and Salad (v)	<b>82:64</b>	<i>Festive Bircher Muesli</i>	<b>69:121</b>
Roasted Eggplant with Warm Fennel Seed, Harissa and Walnut Dressing	<b>108:69</b>	Warm Bocconcini, Fennel and Lemon Crostini (v)	<b>45:103</b>	<b>FETA, GENERAL</b>	
Roasted Fennel and Prawns with Chilli Croutons	<b>32:71</b>	Warm Lentil, Beetroot and Fennel Salad (gf) (v)	<b>109:102</b>	<i>Arepas with Roasted Sweet Potato, Avocado and Feta (gf, v)</i>	<b>90:102</b>
Roasted Fennel, Green Bean and Mozzarella Salad (gf) (v)	<b>107:76</b>	Warm Scallop and Fennel Tarts with Roasted Garlic and Saffron Aioli	<b>6:100</b>	<i>Baked Feta with Honey, Hazelnuts and Thyme (v)</i>	<b>75:88</b>
Roasted Fish with Potatoes and Fennel (gf)	<b>31:74</b>	Warm Winter Salad of Pumpkin, Chorizo, Fennel and Blue Cheese	<b>37:71</b>	<i>Baked Feta with Rosemary and Pine Nuts (gf, v)</i>	<b>70:61</b>
Roasted Green Bean and Fennel Panzanella with Almond and Parmesan Dressing (v)	<b>38:92</b>	Watermelon, Fennel and Feta Salad with Prawns (gf)	<b>28:76</b>	<i>Baked Feta with Tomatoes, Oregano and Lemon (v)</i>	<b>26:91</b>
Roasted Tomato and Fennel Soup (v)	<b>90:86</b>	Watermelon and Fennel Salad (gf, v)	<b>75:99</b>	<i>Baked Feta with Tomatoes and Spaghetti (v)</i>	<b>77:76</b>
Rocket, Fennel and Caper Salad (gf, v)	<b>95:36</b>	Zucchini and Fennel with Roasted Tomato Sauce and Fried Haloumi (gf)	<b>16:95</b>	<i>Baked Feta with White Beans and Wilted Greens (v)</i>	<b>79:72</b>
Roman-style Braised Vegetables (gf) (v)	<b>108:58</b>	<i>Fennel, Broad Bean and Mozzarella Salad (gf, v)</i>	<b>21:100</b>	<i>Baked Lamb with Eggplant and Feta (gf)</i>	<b>49:64</b>
Root Vegetable, Fennel and Apple Gratin (gf, v)	<b>72:80</b>	<i>Fennel and Cucumber Salad (gf)</i>	<b>109:94</b>	<i>Baked Prawns with Lemon and Feta (gf)</i>	<b>43:79</b>
Rosemary and Fennel Roast Pork (gf)	<b>4:97</b>	<i>Fennel and Horseradish Coleslaw (gf, v)</i>	<b>54:88</b>	<i>Baked Prawns with Lemon and Feta (gf)</i>	<b>100:184</b>
Sage and Fennel Marinated Roast Chicken (gf)	<b>71:83</b>	<i>Fennel, Leek and Potato Gratin (gf, v)</i>	<b>59:76</b>	<i>Baked Spinach and Feta Loaf (v)</i>	<b>58:62</b>
Salmon with Fennel and Harissa Salad (gf)	<b>86:56</b>	<i>Fennel, Lemon and Bay Leaf Roasted Olives (gf, v)</i>	<b>81:84</b>	<i>Barbecued Chicken, Watermelon and Feta Salad (gf)</i>	<b>40:39</b>
Salmon, Potato, Green Olive and Fennel Tray Bake (gf)	<b>97:98</b>	<i>Fennel and Lemon Roast Salmon with Yoghurt Herb Sauce (gf)</i>	<b>99:94</b>	<i>Barbecued Feta and Vegetables with Mint and Balsamic Dressing (gf, v)</i>	<b>1:68</b>
Salmon on Roasted Fennel and Carrots with Basil Butter (gf)	<b>25:109</b>	<i>Fennel and Mozzarella Salad with Almonds and Preserved Lemon (gf, v)</i>	<b>46:93</b>	<i>Beetroot, Feta and Sweet Potato Tart with Spelt and Sour Cream Pastry (v)</i>	<b>66:67</b>
Shaved Fennel and Stracciatella Salad	<b>109:26</b>	<i>Fennel, Pea and Parmesan Risotto (gf)</i>	<b>32:119</b>	<i>Beetroot and Roast Feta Salad (gf, v)</i>	<b>21:98</b>
Shaved Raw Salad (gf, v)	<b>53:102</b>	<i>Fennel, Potato and Onion Gratin with Anchovy Cream (gf)</i>	<b>66:72</b>	<i>Beetroot, Spinach and Feta Parcels (v)</i>	<b>42:61</b>
Sicilian Spaghetti with Saffron, Sardines and Fennel	<b>90:61</b>	<i>Fennel, Radicchio and Apple Salad with Red Wine Dressing (gf, v)</i>	<b>47:93</b>	<i>Butterflied Chicken with Harissa and Feta (gf)</i>	<b>46:73</b>
Slow-roast Lamb Leg with Fennel and Rosemary (gf)	<b>106:104</b>	<i>Fennel, Rocket and Potato Salad (gf, v)</i>	<b>99:94</b>	<i>Carrot, Feta and Harissa Salad (gf, v)</i>	<b>6:77</b>
Smoked Fish and Fennel Pie	<b>91:55</b>	<i>Fennel Salami Bruschetta with Rocket and Pine Nuts</i>	<b>47:90</b>	<i>Charred Sweetcorn, Avocado, Feta and Chilli Bruschetta (v)</i>	<b>87:96</b>
Smoked Fish Salad with Soft Eggs and Pickled Fennel (gf)	<b>88:90</b>	<i>Fennel Sausage and Mozzarella</i>		<i>Chicken Shawarma with Whipped Feta, Lemon and Avocado</i>	<b>39:102</b>
Smoked Salmon Carpaccio with Shaved Fennel, Orange and				<i>Chicken with Warm Cauliflower, Feta and Almond Salad</i>	<b>43:114</b>
				<i>Crisp Lettuce, Orange and Feta Salad (gf, v)</i>	<b>25:98</b>
				<i>Cumin-roasted Feta (gf, v)</i>	<b>101:64</b>

Easy Roast Chicken, Grains, Feta and Herb Salad (gf)	<b>87:101</b>	Leek, Prawn and Feta Filo Pies	<b>17:106</b>	Stuffed Leg of Lamb with Feta, Basil and Sundried Tomatoes (gf)	<b>43:64</b>
Farm Salad with Feta (gf, v)	<b>63:100</b>	Lemony Sumac Chicken and Chickpea Salad with Dates, Feta and Baby Spinach	<b>95:68</b>	Sweet Potato and Spinach Tortilla with Feta Yoghurt (gf, v)	<b>33:99</b>
Farro, Caper and Feta Filled Romano Peppers (v)	<b>65:89</b>	Loukoumades me Feta ke Meli – Feta Loukoumades with Honey	<b>68:46</b>	Tomato, Basil and Feta Rolls	<b>53:102</b>
Feta and Eggplant Filos (v)	<b>12:101</b>	Mixed Greens and Two-cheese Pie (v)	<b>77:96</b>	Turkish Bread Crostini with Whipped Feta and Broad Beans (v)	<b>56:107</b>
Feta and Fennel Dip (gf, v)	<b>8:83</b>	Mixed Salad Plate (gf, v)	<b>52:110</b>	Watermelon, Fennel and Feta Salad with Prawns (gf)	<b>28:76</b>
Feta and Herb Kofta	<b>64:72</b>	Mushroom, Silverbeet and Feta Frittata (gf, v)	<b>53:109</b>	Whipped Feta (gf, v)	<b>93:14</b>
Feta and Pea Falafel Salad with Tahini Dressing (v)	<b>40:67</b>	One-pan Tomato Orzo with Chicken and Feta	<b>110:86</b>	Whipped Feta and Yoghurt with Fresh Pomegranate (gf, v)	<b>45:112</b>
Feta and Spinach Torta	<b>8:59</b>	Pan-fried Feta with Honey and Oregano Dressing (gf, v)	<b>84:57</b>	Whipped Lemon Feta, Roasted Pumpkin and Chilli Honey Drizzle Crostini (v)	<b>106:70</b>
Feta Whip (gf, v)	<b>94:74</b>	Parsley Soup with Garlic and Feta Bagel Croutons	<b>36:92</b>	Whipped Ricotta and Feta with Honey and Walnuts (gf, v)	<b>57:105</b>
Glazed Carrots with White Bean and Feta Purée (gf, v)	<b>48:74</b>	Pea, Broccoli and Feta Frittatas (gf)	<b>48:95</b>	Zucchini, Carrot and Feta Loaf (v)	<b>86:48</b>
Grainy Bread Toasts with Ricotta Feta Whip, Smoked Salmon, Quick Pickled Red Onion and Capers	<b>80:68</b>	Pea, Feta and Prawn Frittata (gf)	<b>38:53</b>	<i>Feta and Eggplant Filos (v)</i>	<b>12:101</b>
Greek Chicken with Oregano and Feta (gf)	<b>30:94</b>	Pea, Herb and Feta Croquetas (v)	<b>102:54</b>	<i>Feta and Fennel Dip (gf, v)</i>	<b>8:83</b>
Greek Omelette with Spinach, Feta and Dill (gf, v)	<b>7:104</b>	Poached Eggs with Baked Feta, Olives, Zucchini and Toasted Pide (v)	<b>44:87</b>	<i>Feta and Herb Kofta</i>	<b>64:72</b>
Greek Roast Chicken with Feta and Oregano (gf)	<b>100:80</b>	Pork and Red Capsicum Skewers with Crushed White Beans and Feta	<b>39:129</b>	<i>Feta and Pea Falafel Salad with Tahini Dressing (v)</i>	<b>40:67</b>
Green Herb Millet and Feta Fritters with Garlic Hummus, Roasted Almonds and Pea Shoots (gf)	<b>80:64</b>	Pork Scallopine with Feta and Pine Nuts	<b>22:71</b>	<i>Feta and Spinach Torta</i>	<b>8:59</b>
Green Olive, Corn and Feta Muffins (v)	<b>107:46</b>	Potato-crusting Silverbeet and Feta Tart (gf)	<b>31:109</b>	<i>Fettuccine with Artichokes, Hazelnuts and Mozzarella (v)</i>	<b>89:65</b>
Greens, Herb and Cheese Filo Pie (v)	<b>67:114</b>	Potato, Cumin and Feta Cakes (gf, v)	<b>41:99</b>	<i>Fettuccine with Fennel, Peas and Basil (v)</i>	<b>56:121</b>
Grilled Carrots with Feta (gf, v)	<b>2:58</b>	Potato and Feta Croquettes (v)	<b>24:100</b>	<i>Fettuccine with Fish, Clams and Tomatoes</i>	<b>32:117</b>
Grilled Eggplant with Feta, Chilli, Mint and Pine Nuts (v)	<b>35:67</b>	Prosciutto and Feta Stuffed Mushrooms (gf)	<b>1:87</b>	<i>Fettuccine with Zucchini and Spinach (v)</i>	<b>8:99</b>
Grilled Radicchio Bruschetta with Soft Cheese	<b>22:71</b>	Quick Brown Rice Salad with Green Beans, Feta, Slow Roasted Tomatoes and Crispy Prosciutto (gf)	<b>80:64</b>	<i>Fig and Almond Amaretti (gf)</i>	<b>71:95</b>
Herb Crepes with Mushrooms and Soft Cheese (v)	<b>62:107</b>	Quick Feta, Walnut and Herb Breads (v)	<b>26:81</b>	<i>Fig and Almond Fruit Bread (v)</i>	<b>26:66</b>
Honey-baked Feta (gf, v)	<b>63:109</b>	Roast Pumpkin Salad with Chickpeas and Feta (gf, v)	<b>17:107</b>	<i>Fig and Caraway Seed Biscotti</i>	<b>29:107</b>
Honey and Rosemary Butterfly Chicken with Feta and Sundried Tomatoes (gf)	<b>47:37</b>	Roasted Feta, Mixed Olives and Capsicums (gf, v)	<b>53:81</b>	<i>Fig and Chocolate Bread (Pagnotella)</i>	<b>71:44</b>
Israeli Pearl Couscous, Feta and Herb Salad (v)	<b>101:72</b>	Roasted Feta, Olives and Tomatoes (gf, v)	<b>22:101</b>	<i>Fig and Ginger Loaf with Ricotta and Fresh Mango</i>	<b>14:67</b>
Italian Rice, Vegetable and Feta Tart (gf, v)	<b>41:81</b>	Roasted Tomato, Caramelised Onion and Feta Tarts (v)	<b>41:61</b>	<i>Fig and Pear Puddings</i>	<b>10:103</b>
Kate's Roasted Eggplant with Agrodolce, Cracked Wheat and Feta (v)	<b>101:28</b>	Roasted Vegetable and Dukkah Salad with Feta Dressing (gf, v)	<b>22:114</b>	<i>Fig and Rosemary Preserves (gf, v)</i>	<b>1:83</b>
Kumara and Feta Filo Parcels (v)	<b>50:112</b>	Shoulder of Lamb with Feta and Caper Crust (gf)	<b>106:100</b>	<i>Fig Salami (gf)</i>	<b>15:93</b>
Lamb and Artichoke Pies with Feta and Garlic Mash	<b>42:65</b>	Spiced Lamb with Rosti, Pea, Mint and Feta (gf)	<b>40:106</b>	<i>Fig and Sour Cherry Christmas Puddings with Creme Anglaise</i>	<b>33:107</b>
Lamb Braised with Potatoes, Tomatoes and Feta (gf)	<b>47:85</b>	Spinach, Feta and Ricotta Lasagne (v)	<b>59:99</b>	<i>Fig and Walnut Jam (gf)</i>	<b>17:115</b>
Lamb and Feta Kofta with Smoky Eggplant Hummus	<b>37:91</b>	Spinach, Feta, Ricotta, Olive and Currant Pie (v)	<b>91:51</b>	<i>Fig and Whisky Chocolate Truffles (gf)</i>	<b>55:86</b>
Lamb and Feta-stuffed Capsicums	<b>40:99</b>			<b>FIG, GENERAL</b>	
Lamb Fillets with Eggplant, Green Beans and Feta (gf)	<b>69:129</b>			Apple and Fig Galettes	<b>7:73</b>
				Baked Camembert with Thyme and Fig Preserves (gf, v)	<b>84:60</b>
				Baked Figs with Blue Cheese and Prosciutto (gf, v)	<b>17:88</b>
				Beef Salad with Fresh Figs, Rocket	



and Mozzarella and Basil Dressing (gf)	<b>35:61</b>	Prosciutto, Rocket and Fig Pizza	<b>47:70</b>	Baked Fish in Banana Leaves with Mango Salad	<b>32:106</b>
Blue Cheese Pizza with Fig and Rosemary Preserves (v)	<b>1:83</b>	Rice Puddings with Figs in Vincotto (gf)	<b>4:102</b>	Baked Fish with Jalapenos and Tomatoes (gf)	<b>79:75</b>
Braised Oxtail with Chorizo, Figs and Red Wine	<b>92:48</b>	Roasted Winter Fruits with Yoghurt (gf)	<b>25:101</b>	Baked Fish Steaks with Fennel, Potatoes and Saffron (gf)	<b>18:111</b>
Brandy and Honey Baked Figs (gf)	<b>29:93</b>	Sarah Tuck's Waiheke Fig Pizza	<b>102:72</b>	Baked Whole Fish with a Fennel Citrus Crust	<b>13:56</b>
Caramelised Figs, Prosciutto and Burrata (gf, v)	<b>53:81</b>	Sicilian Date, Fig and Lemon Biscuits - Cuchidahti	<b>29:93</b>	Devilleed Fish with Potato Salad (gf)	<b>56:121</b>
Chicken with Wild Figs and Vin Santo (gf)	<b>3:80</b>	The Good Loaf: Fig, Cranberry and Fennel Seed (gf)	<b>107:82</b>	Fish Baked in Parchment Paper (gf)	<b>10:115</b>
Chocolate, Fig and Hazelnut Meringue with Summer Berries and Mango (gf)	<b>21:87</b>	Turkey, Roasted Garlic and Fig Terrine	<b>9:96</b>	Ginger and Soy Baked Snapper Parcels	<b>81:97</b>
Dark Chocolate, Fig and Whisky Self-saucing Pudding	<b>60:88</b>	Turkish Flatbread Stuffed with Blue Cheese and Figs (v)	<b>1:73</b>	Hake, Romesco and Grelots (gf)	<b>107:106</b>
Fig and Almond Amaretti (gf)	<b>71:95</b>	Turkish Torte (gf)	<b>4:101</b>	Hoisin-glazed Fish with Shiitake Mushrooms and Egg Noodles	<b>49:106</b>
Fig and Almond Fruit Bread (v)	<b>26:66</b>	Vanilla-poached Pears and Fig Compote (gf)	<b>41:115</b>	Market Fish with Chana Masala	<b>85:103</b>
Fig and Caraway Seed Biscotti	<b>29:107</b>	Venison with Goat's Cheese, Figs and Honey on a Farro and Broad Bean Salad	<b>71:84</b>	Oven-roasted Fish with Herb and Pine Nut Relish (gf)	<b>74:88</b>
Fig and Chocolate Bread (Pagnetella)	<b>71:44</b>	Zucchini, Fig and Almond Loaf (v)	<b>34:68</b>	Roast Hapuka Fillet in Jalapeno Miso with Pickled Red Onion	<b>50:56</b>
Fig and Ginger Loaf with Ricotta and Fresh Mango	<b>14:67</b>	<i>Figs Poached in Coffee and Orange Syrup with Mascarpone (gf)</i>	<b>38:84</b>	Roasted Fish with Parsley, Lemon and Pine Nuts	<b>40:61</b>
Fig and Pear Puddings	<b>10:103</b>	<i>Fillet Mignon with Duck Liver Pate and Red Wine Sauce (gf)</i>	<b>33:93</b>	Roasted Fish with Potatoes and Fennel (gf)	<b>31:74</b>
Fig and Rosemary Preserves (gf, v)	<b>1:83</b>	<i>Filled Mediterranean Pide</i>	<b>9:108</b>	Steamed Fish and Couscous Parcels	<b>60:107</b>
Fig Salami (gf)	<b>15:93</b>	<i>Filled Spiced Flatbreads (v)</i>	<b>2:59</b>	Tray-baked Provençal Fish and Potatoes (gf)	<b>55:114</b>
Fig and Sour Cherry Christmas Puddings with Creme Anglaise	<b>33:107</b>	<i>Fillet of Beef with Anchovy and Mustard Dressing</i>	<b>87:44</b>	Tray-baked Seafood with White Beans and Capsicum (gf)	<b>57:113</b>
Fig and Whisky Chocolate Truffles (gf)	<b>55:86</b>	<i>Fillet of Beef with Fresh Herbs (gf)</i>	<b>2:61</b>	Veracruz-style Baked Fish (gf)	<b>89:40</b>
Figs Poached in Coffee and Orange Syrup with Mascarpone (gf)	<b>38:84</b>	<i>Fillet of Beef with Horseradish Sauce (gf)</i>	<b>75:59</b>	Za'atar Fish with Pine Nut Dressing and Hummus (gf)	<b>4:83</b>
Fresh Fig Galette	<b>17:90</b>	<i>Fillet of Beef with Moroccan Salsa and Pomegranate Seeds (gf)</i>	<b>69:72</b>	<b>Fish: Burgers, sandwiches and tacos</b>	
Fresh Fig, Mozzarella and Bean Salad with Basil Dressing (gf, v)	<b>47:85</b>	<i>Fillet of Beef Rolls with Black Olive and Currant Relish</i>	<b>16:72</b>	Cajun Fish Rolls with Caper, Tarragon and Mustard Mayo	<b>87:98</b>
Fresh Fig, Roasted Hazelnut and Honey Tart	<b>96:90</b>	<i>Fillet of Beef with Eggplant and Artichoke Caponata Salad (gf)</i>	<b>107:76</b>	Crispy Cajun Fish and Prawn Open Sandwich with Remoulade and Fried Capers	<b>44:93</b>
Fresh Figs with Stracciatella and Prosciutto (gf)	<b>108:76</b>	<i>Fillet of Beef with Romesco Sauce (gf)</i>	<b>92:30</b>	Crunchy Miso Fish Tacos with Kimchi Mayo	<b>80:92</b>
Grainy Figgy Bread and Butter Pudding	<b>103:70</b>	<i>Fillet Steaks with a Mustard and Blue Cheese Crust</i>	<b>17:100</b>	Fish Burgers with Gribiche Sauce	<b>41:106</b>
Grilled Lamb with Fennel, Basil and Figs (gf)	<b>15:109</b>	<b>FILO PASTRY, GENERAL - SEE PASTRIES, PIES AND TARTS</b>		Fish Tacos	<b>93:55</b>
Hazelnut Chocolate Truffle Figs (gf)	<b>2:82</b>	<i>Filo Fish Pie</i>	<b>26:94</b>	Fish Tacos with Pico de Gallo	<b>62:81</b>
Leslie's Confit Duck and Fig Pie	<b>106:42</b>	<i>Filo Pastry, Haloumi and Spring Vegetable Tarts (v)</i>	<b>62:71</b>	Fish Tacos with Pico de Gallo	<b>100:174</b>
Little Fig and Orange Cakes	<b>11:102</b>	<i>Finger-lickin' Smoky Garlic and Chilli Prawns (gf)</i>	<b>106:97</b>	Indian-spiced Fish Burger	<b>80:41</b>
Marsala-braised Duck Legs with Figs (gf)	<b>79:93</b>	<b>FISH, GENERAL (SEE ALSO SALMON AND TUNA)</b>		Mexican Fish Tacos with Avocado and Jalapeno Sauce	<b>86:104</b>
Marsala-poached Figs (gf)	<b>65:101</b>	<b>Fish: Baked and roasted</b>		Mexican Fish Tortillas	<b>22:77</b>
Meringue Torte with Figs, Turkish Delight and Pistachios (gf)	<b>100:100</b>			Salty Sea Dogs	<b>93:96</b>
Moroccan Spiced Duck with Fig and Port Sauce (gf)	<b>23:61</b>			Scandinavian Fish and Prawn Sandwiches with Mustard Sauce	<b>28:60</b>
Preserved Fig and Macadamia Cheesecake Tart	<b>91:92</b>			Soft Fish Tacos with Tomatillo and Avocado Salsa and Red Cabbage Salad	<b>44:72</b>
Preserved Figs in Rum and Cardamom Syrup (gf)	<b>35:83</b>				

Spicy Fish Tacos	<b>64:101</b>	White Fish Carpaccio (gf)	<b>2:65</b>	Suquet (gf)	<b>7:67</b>
<b>Fish: Ceviche and other raw fish dishes</b>		White Fish Carpaccio with Fried Sage, Capers and Preserved Lemon (gf)	<b>29:78</b>	Thai Fish, Coconut and Noodle Soup	<b>24:71</b>
Beetroot, Orange and Soy-cured White Fish	<b>64:81</b>	<b>Fish: Curries, soups, stews and tagines</b>		Thai Fish and Green Bean Curry	<b>43:109</b>
Ceviche (gf)	<b>74:58</b>	Aljotta – My Grandmother’s Fish Soup (gf)	<b>77:36</b>	Thai Fish and Prawn Laksa (gf)	<b>85:63</b>
Ceviche with Melon, Mint and Cucumber (gf)	<b>40:58</b>	Balinese Seafood Curry (gf)	<b>92:80</b>	Thai Seafood Noodle Soup	<b>37:36</b>
Ceviche de Sierra (gf)	<b>78:30</b>	Chermoula Fish and Chickpea Tagine (gf),	<b>77:52</b>	Vietnamese Turmeric and Dill Fish Curry	<b>67:107</b>
Ceviche with Tomato and Tequila Vinaigrette (gf)	<b>27:107</b>	Cioppino – Italian Seafood Stew (gf)	<b>39:102</b>	<b>Fish: Grilled and fried</b>	
Ceviche Tostadas with Avocado and Wasabi Mayo (gf)	<b>89:62</b>	Coconut and Tamarind Fish Curry (gf)	<b>61:75</b>	Aromatic Fish with Rocket and Walnut Sauce	<b>2:36</b>
Chirashi – Scattered Sushi Rice and Raw Fish	<b>72:94</b>	Dry Fish Curry with Tamarind and Curry Leaves (gf)	<b>78:52</b>	Beer-battered Fish	<b>40:54</b>
Citrus and Tequila-spiked Ceviche (gf)	<b>106:97</b>	Fish, Chickpea and Green Olive Tagine (gf)	<b>40:58</b>	Beer-battered Fish and Chips with Smashed Peas	<b>76:58</b>
Citrus Ceviche with Avocado (gf)	<b>88:86</b>	Fish Curry (gf)	<b>105:115</b>	Best-ever Fresh Catch Beer-battered Fish	<b>94:110</b>
Citrus Ceviche with Avocado (gf)	<b>100:204</b>	Fish Curry with Konjac Noodles (gf)	<b>83:106</b>	Best-ever Fresh Catch Beer-battered Fish	<b>100:204</b>
Fish and Avocado Ceviche with Coconut and Coriander Dressing	<b>46:103</b>	Fish, Fennel and Mussel Soup (gf)	<b>60:71</b>	Brill with Capers and Brown Butter	<b>36:62</b>
Green Ceviche	<b>82:59</b>	Fish and Potato Curry (gf)	<b>7:103</b>	Cajun Fish with Orange and Black Olive Couscous	<b>54:109</b>
Heilala “Ota Ika” Ceviche (gf)	<b>32:46</b>	Fish, Prawn and Coconut Soup with Vermicelli Noodles	<b>72:70</b>	Chermoula Fish with a Black-eyed Bean and Zucchini Salad (gf)	<b>6:83</b>
Kingfish Sashimi with Pickled Ginger Syrup	<b>76:58</b>	Fish Soup with Roasted Tomatoes, Paprika and Oregano (gf)	<b>41:90</b>	Chermoula Fried Fish	<b>89:58</b>
Kokoda (gf)	<b>70:120</b>	Fish Stock (gf)	<b>13:69</b>	Crisp Fish with Pumpkin and Lentil Salad	<b>23:101</b>
Kokoda – Fiji (gf)	<b>30:47</b>	Fish and Vegetable Chowder	<b>72:113</b>	Crispy Almond Fish with Capers and Lemon (gf)	<b>65:109</b>
Kombucha-cured Fish with Horseradish Dressing	<b>74:86</b>	Hot and Sour Fish – Bengali-style Fish Curry (gf)	<b>37:76</b>	Crispy Fish and Couscous Salad	<b>9:105</b>
Lime Ceviche with Green Relish (gf)	<b>58:83</b>	Hot and Sour Fish Curry (gf)	<b>66:107</b>	Crispy Fish and Rice Salad with Spiced Yoghurt Dressing (gf)	<b>24:80</b>
Lime and Wasabi Marinated Tuna with Avocado	<b>33:91</b>	Jennifer Ward-Lealand’s Aromatic Fish Curry	<b>97:30</b>	Crispy-skinned Fish with Orange, Parsley and Pine Nut Salad	<b>29:99</b>
Market Fish with Ponzu (gf)	<b>101:94</b>	Lemongrass and Seafood Soup (gf)	<b>30:81</b>	Crispy-skinned Fish with Tamarind and Tomatoes	<b>38:66</b>
Sashimi Fish, Prawn Custard, Salmon Roe, Garlic Crisps (gf)	<b>42:55</b>	Market Fish Bouillabaisse (gf)	<b>91:36</b>	Crispy-skinned Snapper with a Spring Salad (gf)	<b>74:88</b>
Sashimi with Tamari and Wasabi Dipping Sauce (gf)	<b>87:44</b>	Monkfish and Mussel Chowder	<b>14:108</b>	Fish with Cherry Tomatoes, Green Olives and Preserved Lemon (gf)	<b>83:84</b>
Seafood Platter (includes Oysters with Soy Dipping Sauce, Steamed Mussels with Herb and Caper Dressing, Spiced Prawns and Raw Fish Salad)	<b>69:105</b>	Moroccan Fish Tagine (gf)	<b>74:92</b>	Fish with Fennel and Orange Salad (gf)	<b>48:101</b>
Seared Tuna with Ceviche Dressing (gf)	<b>36:104</b>	Moroccan Seafood Stew (gf)	<b>15:123</b>	Fish with Hummus and Rocket Salad (gf)	<b>25:90</b>
Snapper, Preserved Lemon and Green Chilli Ceviche (gf)	<b>95:103</b>	Mussel, Fish and Saffron Soup (gf)	<b>48:70</b>	Fish with White Beans and Olives (gf)	<b>62:110</b>
Snapper Tartare, Salmon Caviar, Mandarin Oil, Mandarin Peel Purée, Freeze-dried Mandarin (gf)	<b>42:55</b>	North Beach Cioppino (gf)	<b>13:64</b>	Fried Turmeric Fish with Dill and Roasted Peanuts	<b>38:69</b>
Three Fish Carpaccio (gf)	<b>16:100</b>	North Beach Cioppino (gf)	<b>19:125</b>	Grilled Fish with Broad Bean and Herb Tabbouleh	<b>39:105</b>
Trevally Sashimi with Truffle Ponzu	<b>72:42</b>	Portuguese Seafood Soup with Saffron Potatoes (gf)	<b>54:74</b>	Grilled Fish with Caper and Red Onion Dressing (gf)	<b>88:96</b>
Tuna and Avocado Tartare Crostini	<b>37:105</b>	Prawn, Chorizo and Fish Stew	<b>92:102</b>	Grilled Spiced Snapper with Tomatoes and Fresh Mango (gf)	<b>101:43</b>
Tuna Tartare with Paprika Corn Chips (gf)	<b>76:62</b>	Quick Seafood, Fennel and White Bean Stew (gf)	<b>79:50</b>	Grilled Vietnamese Fish in Banana Leaves	<b>40:62</b>
Warm Salmon Carpaccio (gf)	<b>32:92</b>	Red Fish Curry	<b>86:66</b>	Haloumi and Almond Crumbed Fish (gf)	<b>93:86</b>
		Seafood Stew with Chermoula, Potatoes and Olives (gf)	<b>43:86</b>		
		Seafood and Tomato Saffron Broth (gf)	<b>36:92</b>		
		Seafood, White Bean and Chorizo Stew (gf)	<b>88:40</b>		
		Sicilian Seafood Stew (gf)	<b>65:75</b>		
		Simple Fish Bouillabaisse (gf)	<b>25:88</b>		

Lemon Pepper Fish with Mango Salsa (gf)	<b>44:107</b>	Persian Fish with Carrot Sambal and Green Beans with Coriander (gf)	<b>12:90</b>	Smoked Fish with Horseradish and Dill (gf)	<b>45:114</b>
Mackerel on Sourdough Toasts with Pine Nut Gremolata	<b>53:83</b>	Piri Piri Fish (gf)	<b>96:100</b>	Smoked Fish Hummus (gf)	<b>63:109</b>
Market Fish (gf)	<b>26:102</b>	Puffed Quinoa and Dukkah Fish Fingers (gf)	<b>74:93</b>	Smoked Fish Mac'n'Cheese (gf)	<b>61:113</b>
Market Fish with Crisp Thai Salad	<b>64:111</b>	Sauteed Fish with Two Pan Sauces	<b>40:58</b>	Smoked Fish, Mustard and Chive Omelette (gf)	<b>93:82</b>
Market Fish with Crushed Potatoes and Herb Dressing (gf)	<b>21:116</b>	Sicilian Fish (gf)	<b>71:111</b>	Smoked Fish and Parsnip Cakes with Horseradish and Watercress Cream	<b>30:62</b>
Market Fish with Crushed Potatoes, Peas and Mint	<b>52:110</b>	Snapper Steaks with Butter Beans and Bacon (gf)	<b>16:90</b>	Smoked Fish Platter with Salmorejo Sauce	<b>20:65</b>
Market Fish with Eggplant Salad (gf)	<b>76:94</b>	Soy and Ginger Fish with Mushrooms and Greens	<b>61:109</b>	Smoked Fish and Potato Salad with Sour Cream and Horseradish Dressing (gf)	<b>46:91</b>
Market Fish with Green Olive, Jalapeno and Tomato Salsa (gf)	<b>100:180</b>	Spiced Fish on Lentil and Herb Salad (gf)	<b>51:127</b>	Smoked Fish Rillettes (gf)	<b>56:64</b>
Market Fish with Olive and Herb Salsa	<b>53:109</b>	Spicy Crumbed Fish with Coleslaw and Warm Tortillas	<b>46:77</b>	Smoked Fish Salad with Soft Eggs and Pickled Fennel (gf)	<b>88:90</b>
Market Fish with Pistachio, Herb and Lime Salsa (gf)	<b>102:86</b>	Tamarind and Ginger-spiced Fish (gf)	<b>55:99</b>	Smoked Fish, Silverbeet and Egg Gratings	<b>50:92</b>
Market Fish with Rocket, Fennel, Preserved Lemon and Currant Salad (gf)	<b>101:90</b>	Tarakihi with Pine Nuts, Caramelised Onions and Sultanas	<b>19:71</b>	Smoked Fish Skordalia and Roasted Olives (gf)	<b>14:73</b>
Market Fish with White Wine, Grapes and Tarragon	<b>31:105</b>	Turmeric Fish with Flatbreads and Pistachio Pesto	<b>42:95</b>	Smoked Fish, Sweetcorn and Potato Chowder (gf)	<b>37:90</b>
Monkfish with Bacon and Red Wine Sauce	<b>19:83</b>			Smoked Mackerel, Beetroot, Egg, Apple and Dill Miso Mustard Dressing (gf)	<b>66:41</b>
Monkfish with Clams, Sherry and White Beans	<b>20:65</b>	<b>Fish: Pies and tarts</b>		South Indian Seafood Pies	<b>49:64</b>
Monkfish Medallions with Prawns and a Dill Dressing (gf)	<b>6:108</b>	Curried Kedgeree Fish Pie	<b>104:106</b>	Stuffed Baked Potatoes with Prawns and Smoked Fish (gf)	<b>36:104</b>
Monkfish Saltimbocca (gf)	<b>57:91</b>	Filo Fish Pie	<b>26:94</b>	Tea-smoked Fish (gf)	<b>14:98</b>
Moroccan Fish	<b>6:81</b>	Fish Pie with Potato Rosti Topping	<b>73:112</b>	White Bean and Smoked Fish Salad (gf)	<b>1:71</b>
Olive-cruste d Snapper with Egg Mayonnaise	<b>41:110</b>	Florentine Fish Pie	<b>18:115</b>		
Pan-fried Fish with Borlotti Beans and Capers	<b>59:115</b>	Prawn and Fish Borek	<b>8:83</b>	<b>Fish: Smoked fish</b>	
Pan-fried Fish and Crushed Potatoes with a Warm Lemon and Herb Dressing (gf)	<b>5:103</b>			Brandade of Smoked Fish (gf)	<b>7:71</b>
Pan-fried Fish with Fennel, Caper and Lemon Cream Sauce (gf)	<b>50:111</b>			Cauliflower Rice Kedgeree (gf)	<b>71:32</b>
Pan-fried Fish with Lemon, Capers and Tomato	<b>8:94</b>			Cauliflower 'Rice' and Smoked Fish Kedgeree (gf)	<b>67:90</b>
Pan-Fried Fish with Lime and Chilli Dressing	<b>107:72</b>			Herb Blini with Smoked Fish	<b>23:76</b>
Pan-fried Fish with Roasted Capsicum and Caper Dressing (gf)	<b>86:93</b>			Kumara and Sauerkraut Rosti with Smoked Fish and Horseradish Cream	<b>80:92</b>
Pan-fried Fish with Spinach and Zucchini Noodles (gf)	<b>70:110</b>			Omelette Arnold Bennett	<b>16:69</b>
Pan-fried Fish with Toun and Currant Dressing (gf)	<b>107:56</b>			Roast Potato, Smoked Fish and Asparagus Salad with Preserved Lemon Dressing (gf)	<b>69:100</b>
Pan-fried Fish on White Beans and Fennel	<b>38:102</b>			Smoked Fish and Hummus Crostini with Lemon Dressing	<b>106:70</b>
Pan-fried Fish with White Beans, Lemon and Tarragon (gf)	<b>83:51</b>			Smoked Fish Brandade (gf)	<b>33:102</b>
Pan-roasted Hapuka with Braised Fennel and Olives (gf)	<b>35:99</b>			Smoked Fish Bruschetta	<b>77:96</b>
Pan-seared Fish with a Fennel and Cannellini Bean Salad (gf)	<b>105:97</b>			Smoked Fish, Cider and Celeriac Soup with Apple Salad (gf)	<b>49:75</b>
				Smoked Fish and Dill Pate Platter (gf)	<b>75:88</b>
				Smoked Fish, Egg and Caper Dip	<b>34:75</b>
				Smoked Fish and Fennel Pie	<b>91:55</b>
				Smoked Fish Frittata with Aioli and Watercress (gf)	<b>76:70</b>
				Smoked Fish Hash Cakes with Poached Eggs	<b>100:140</b>
				Smoked Fish Hash Cakes with Poached Eggs and Hollandaise	<b>13:101</b>
				<b>Fish: Whole fish</b>	
				Baby Snapper with Green Olive, Jalapeno and Tomato Salsa	<b>58:85</b>
				Barbecued Whole Fish with Garlic and Herb Butter (gf)	<b>33:112</b>
				Mediterranean-style Whole Roasted Fish	<b>3:68</b>
				Roasted Whole Fish on Rosemary Potatoes (gf)	<b>27:111</b>
				Roasted Whole Snapper with Egyptian Spices (gf)	<b>40:54</b>
				Shanghai-style Braised Whole Snapper	<b>85:42</b>
				Whole Grilled Fish with a Cashew Nut and Cucumber Dressing (gf)	<b>14:80</b>
				Whole Grilled Fish with Lemon, Cornichon and Oregano Dressing (gf)	<b>64:72</b>
				<b>Fish: Other</b>	
				Braised Fish with Leeks, Thyme and Potatoes (gf)	<b>42:89</b>
				Braised Market Fish with Mushrooms and Bok Choy	<b>28:97</b>
				Broadbill Kebabs with Lemongrass	

and Avocado Sauce (gf)	<b>17:109</b>	<i>Tagine (gf)</i>	<b>40:58</b>	Flatbread (gf, v)	<b>56:69</b>
Chinese Steamed Fish (gf)	<b>30:53</b>	<i>Fish Curry (gf)</i>	<b>105:115</b>	Coriander Dosa (v)	<b>18:98</b>
Escabeche – Marinated Fish	<b>20:70</b>	<i>Fish Curry with Konjac Noodles (gf)</i>	<b>83:106</b>	Coriander and Spring Onion Flatbreads (v)	<b>46:100</b>
Escabeche – Marinated Fish	<b>40:61</b>	<i>Fish, Fennel and Mussel Soup (gf)</i>	<b>60:71</b>	Filled Spiced Flatbreads (v)	<b>2:59</b>
Escabeche Marinated Fish	<b>100:180</b>	<i>Fish with Fennel and Orange Salad (gf)</i>	<b>48:101</b>	Godhamba Roti (v)	<b>105:120</b>
Fettuccine with Fish, Clams and Tomatoes	<b>32:117</b>	<i>Fish and Herb Kofta</i>	<b>84:87</b>	Gozleme	<b>86:61</b>
Fish and Herb Kofta	<b>84:87</b>	<i>Fish with Hummus and Rocket Salad (gf)</i>	<b>25:90</b>	Gozleme with Lotsa Greens, Cheese and Toasty Walnuts (v)	<b>103:100</b>
Fish Kebabs with Pineapple and Lime Salsa	<b>63:129</b>	<i>Fish Kebabs with Pineapple and Lime Salsa</i>	<b>63:129</b>	Greek Flatbreads with Caramelised Onions, Beef and Green Olives	<b>40:101</b>
Fish Tostadas with Avocado Sour Cream Sauce	<b>69:129</b>	<i>Fish Pie with Potato Rosti Topping</i>	<b>73:112</b>	Grilled Flatbreads with Yoghurt and Dukkah (v)	<b>76:49</b>
Ginger and Kecap Manis Steamed Fish	<b>74:91</b>	<i>Fish and Potato Curry (gf)</i>	<b>7:103</b>	Herbed Yoghurt and Spelt Flatbreads (v)	<b>70:61</b>
Hapuka, Chorizo and Bean Paella (gf)	<b>34:60</b>	<i>Fish, Prawn and Coconut Soup with Vermicelli Noodles</i>	<b>72:70</b>	Italian Flatbreads Filled with Caramelised Onion and Goat's Cheese (v)	<b>17:93</b>
Hapuka and Tomatoes Veracruz-style (gf)	<b>23:65</b>	<i>Fish Soup with Roasted Tomatoes, Paprika and Oregano (gf)</i>	<b>41:90</b>	Kottu Roti (v)	<b>105:120</b>
Hor Mok Ma Praw Oon (gf)	<b>90:46</b>	<i>Fish Stock (gf)</i>	<b>13:69</b>	Lamb Fattoush Salad	<b>89:71</b>
Lemongrass and Tarakihi Pot Stickers	<b>74:86</b>	<i>Fish Tacos</i>	<b>93:55</b>	Lamb Sausage and Pita Flatbreads	<b>25:97</b>
Lemongrass and White Fish Kofta	<b>58:111</b>	<i>Fish Tacos with Pico de Gallo</i>	<b>62:81</b>	Lavosh (v)	<b>17:93</b>
Malaysian Rice Salad (gf)	<b>10:90</b>	<i>Fish Tacos with Pico de Gallo</i>	<b>100:174</b>	Loaded Quick Yoghurt Flatbreads (v)	<b>101:48</b>
Marinated John Dory Salad with Tzatziki (gf)	<b>2:32</b>	<i>Fish Tostadas with Avocado Sour Cream Sauce</i>	<b>69:129</b>	Marinated Artichoke, Sage and Parmesan Pizzas (v)	<b>87:104</b>
Monkfish with a Fresh Tomato and Thyme Broth (gf)	<b>1:78</b>	<i>Fish and Vegetable Chowder</i>	<b>72:113</b>	Middle Eastern Yoghurt Flatbread with Silverbeet and Ricotta (v)	<b>60:77</b>
Monkfish Saltimbocca (gf)	<b>57:91</b>	<i>Fish with White Beans and Olives (gf)</i>	<b>62:110</b>	Peri Peri Chicken Skewers with Flatbreads	<b>101:88</b>
Monkfish and Squid Souvlaki with Herb Dressing (gf)	<b>28:68</b>	<i>Five-spice Duck with Noodles, Mushrooms and Asian Greens</i>	<b>39:124</b>	Piadini	<b>27:111</b>
Prawn and Hapuka Sambal	<b>12:81</b>	<i>Five-spice Meringues with Fresh Mango and Passionfruit (gf)</i>	<b>9:63</b>	Pork and Fennel Sausage, Black Olive and Mozzarella Pizzas	<b>87:104</b>
Sake-glazed Snapper with Udon Noodles and Dashi Broth	<b>5:87</b>	<i>Five-spice Pork Salad with Lime Dressing (gf)</i>	<b>8:97</b>	Prawn and Zucchini Flatbreads	<b>77:94</b>
Seafood Paella (gf)	<b>76:61</b>	<i>Five-spice and Soy Chicken with Wok-fried Beans (gf)</i>	<b>5:78</b>	Quick "Pizza" Flatbreads with Two Toppings	<b>92:111</b>
Seafood Platter (includes Oysters with Soy Dipping Sauce, Steamed Mussels with Herb and Caper Dressing, Spiced Prawns and Raw Fish Salad)	<b>69:105</b>	<i>Fix-Me-Up Soup (gf)</i>	<b>74:40</b>	Roasted Cauliflower, Kale and Crisp Flatbreads (v)	<b>96:106</b>
Seafood San Choy Bao	<b>56:47</b>	<i>Fix-me-up Soup (gf) (v)</i>	<b>109:101</b>	Rosemary, White Wine and Sea Salt Flatbread (v)	<b>71:60</b>
Shiitake Miso Broth with Eggplant Noodles and Market Fish	<b>80:87</b>	<i>Flageolet Beans with Spice-roasted Lamb Rumps (gf)</i>	<b>13:91</b>	Roti with Green Curry Onions, Egg and Shredded Cabbage (v)	<b>83:100</b>
Sicilian Fish Couscous	<b>29:85</b>	<b>FLAN, GENERAL - SEE CUSTARD</b>		Roti with Miso Pumpkin and Kimchi (v)	<b>83:96</b>
Sicilian Swordfish Rolls	<b>11:62</b>	<i>Flank Steak with Tangy Capsicum Salsa (gf)</i>	<b>107:94</b>	Roti with Salt and Pepper Tofu, Spicy Peanut Sauce and Quick Pickled Shallots (v)	<b>83:98</b>
Smoky Eel, Mussel and Gurnard Risotto (gf)	<b>32:49</b>	<i>Flat Bean and Raw Zucchini Salad with Mint Dressing (gf, v)</i>	<b>29:104</b>	Roti with Smoky Chickpeas, Hummus and Preserved Lemon Chimichurri (v)	<b>83:96</b>
Snapper Salad with Fried Basil (gf)	<b>2:32</b>	<b>FLATBREAD, GENERAL (SEE ALSO BREAD: SAVOURY, CRACKERS, AND PASTRIES)</b>		Roti Wraps with Falafel, Paprika Mayo and Pickled Carrots (v)	<b>83:96</b>
Taramasalata – Smoked Roe Dip	<b>27:102</b>	Beef, Haloumi and Spinach Gozleme	<b>83:54</b>	Silverbeet, Chilli and Lemon-stuffed Flatbreads (v)	<b>107:102</b>
Whipped Kahawai with Pickles and Pizza Bianca	<b>81:71</b>	Boxty – Irish Potato Flatbread (v)	<b>17:94</b>	Slow-roasted Lamb Leg Flatbreads	<b>101:52</b>
<i>Fish and Avocado Ceviche with Coconut and Coriander Dressing</i>	<b>46:103</b>	Carta da Musica (v)	<b>17:97</b>	Smoked Salmon, Avocado and Caper Flatbreads	<b>48:95</b>
<i>Fish Baked in Parchment Paper (gf)</i>	<b>10:115</b>	Carta di Musica (v)	<b>86:86</b>	Spanish Flatbreads – Coca Mallorquina	<b>20:102</b>
<i>Fish Burgers with Gribiche Sauce</i>	<b>41:106</b>	Chicken Shawarma with Whipped Feta, Lemon and Avocado	<b>39:102</b>		
<i>Fish with Cherry Tomatoes, Green Olives and Preserved Lemon (gf)</i>	<b>83:84</b>	Chickpea, Cumin and Rosemary			
<i>Fish, Chickpea and Green Olive</i>					

Spiced Lamb and Chickpea Shawarma	<b>63:127</b>	<i>Fragrant Red Curry Salmon</i>	<b>110:86</b>	<i>French Vegetable Soup with Tarragon and Potato Gnocchi</i>	<b>38:101</b>
Spiced Lamb Flatbreads with a Mint Salad	<b>5:103</b>	<i>Fragrant Spiced Indian Lentil and Vegetable Soup (gf, v)</i>	<b>97:108</b>	<i>Fresh Apricot and Chocolate Croissant Loaf</i>	<b>88:128</b>
Spiced Lamb Meatball and Salad Flatbreads	<b>99:104</b>	<i>Fraises Gratinée - Gratin of Strawberries (gf)</i>	<b>5:96</b>	<i>Fresh Apricot and Nectarine Slab Cake</i>	<b>46:63</b>
Sweet Cinnamon Roti with Sour Cream and Roasted Rhubarb	<b>83:100</b>	<i>Frangelico Chocolate Hazelnut Tiramisu</i>	<b>65:102</b>	<i>Fresh Berry Clafoutis (gf)</i>	<b>69:43</b>
Toasted Sesame and Spring Onion Flatbreads (v)	<b>78:57</b>	<i>Frangelico Chocolate Hazelnut Tiramisu</i>	<b>100:110</b>	<i>Fresh Cheese with Honey and Walnuts (gf)</i>	<b>20:101</b>
Turkish Flatbread Stuffed with Blue Cheese and Figs (v)	<b>1:73</b>	<i>Free-form Fresh Strawberry Tarts</i>	<b>57:77</b>	<i>Fresh Cherry Cheesecake Tarts</i>	<b>58:114</b>
Turmeric Fish with Flatbreads and Pistachio Pesto	<b>42:95</b>	<b>FREEKEH, GENERAL (SEE ALSO BULGHUR WHEAT, CRACKED WHEAT, FARRO, QUINOA ETC.)</b>		<i>Fresh Cherry Crumble Tarts</i>	<b>64:82</b>
Two Bean and Crisp Flatbread Salad with Soft Eggs (v)	<b>101:62</b>	<i>Freekeh and Haloumi Salad with Pesto Dressing (v)</i>	<b>72:86</b>	<i>Fresh Cherry and Rhubarb Turnovers</i>	<b>28:105</b>
Vegan Flatbreads with Cashew Ricotta, Slow-cooked Red Onion and Chilli Oil (v)	<b>77:88</b>	<i>Freekeh, Smoked Chicken and Artichoke Salad</i>	<b>56:78</b>	<i>Fresh Cherry Schiacciata</i>	<b>6:68</b>
Warm Flatbreads with Marinated Lamb and Avocado Hummus	<b>10:112</b>	<i>Quick Roasted Beef Eye Fillet with a Warm Winter Freekeh Salad</i>	<b>72:46</b>	<i>Fresh Coriander, Ginger and Chilli Dosa (v)</i>	<b>12:98</b>
Whipped Goat's Cheese and Herb Flatbreads (v)	<b>80:41</b>	<i>Freekeh and Haloumi Salad with Pesto Dressing (v)</i>	<b>72:86</b>	<i>Fresh Dates, Gorgonzola, Honey and Toasted Almonds (gf, v)</i>	<b>69:84</b>
Wholemeal Spelt Gozleme with Haloumi (v)	<b>77:86</b>	<i>Freekeh, Smoked Chicken and Artichoke Salad</i>	<b>56:78</b>	<i>Fresh Egg Pasta Dough (v)</i>	<b>41:69</b>
<i>Flavour-bomb Mushrooms (gf, v)</i>	<b>99:54</b>	<b>FREGOLA, GENERAL</b>		<i>Fresh Feijoa, Ginger and Coconut Cake</i>	<b>108:32</b>
<i>Florentine Fish Pie</i>	<b>18:115</b>	<i>Prawn, Grapefruit and Fregola Salad</i>	<b>31:81</b>	<i>Fresh Fennel, Salami and Chilli Pizza</i>	<b>93:50</b>
<i>Florentine Pork Chops (gf)</i>	<b>59:111</b>	<i>Tomato and Fregola Salad with Sumac (v)</i>	<b>101:23</b>	<i>Fresh Fig Galette</i>	<b>17:90</b>
<i>Florentines (gf)</i>	<b>59:68</b>	<i>French Onion Dogs</i>	<b>97:54</b>	<i>Fresh Fig, Mozzarella and Bean Salad with Basil Dressing (gf, v)</i>	<b>47:85</b>
<i>Flour Tortillas (v)</i>	<b>46:81</b>	<i>French Onion Soup</i>	<b>12:92</b>	<i>Fresh Fig, Roasted Hazelnut and Honey Tart</i>	<b>96:90</b>
<i>Flourless Cashew Nut and White Chocolate Biscuits (gf)</i>	<b>49:100</b>	<i>French Onion Soup</i>	<b>104:49</b>	<i>Fresh Figs with Stracciatella and Prosciutto (gf)</i>	<b>108:76</b>
<i>Flourless Chocolate Cake with Raspberry Coulis (gf)</i>	<b>36:64</b>	<i>French Onion 'Soup' Pie (v)</i>	<b>97:83</b>	<i>Fresh Fruit Plate with Makrut Lime Leaf and Coconut Syrup (gf)</i>	<b>22:81</b>
<i>Flourless Chocolate Torte (gf)</i>	<b>66:95</b>	<i>French-style Classic Chocolate Mousse (gf)</i>	<b>102:72</b>	<i>Fresh Mango, Blueberry and Passionfruit Pavlova (gf)</i>	<b>75:75</b>
<i>Flourless Hazelnut and Orange Syrup Cake with Orange Syllabub (gf)</i>	<b>45:83</b>	<i>French-style Glazed Carrots (gf) (v)</i>	<b>108:58</b>	<i>Fresh Minty Pea Soup with Crispy Prosciutto (gf)</i>	<b>56:111</b>
<i>Focaccia with Tomatoes, Oregano and Garlic (v)</i>	<b>100:196</b>	<b>FRENCH TOAST, GENERAL</b>		<i>Fresh Mozzarella, Roasted Eggplant and Tomato Salad (gf, v)</i>	<b>11:65</b>
<b>FOOLS, GENERAL - SEE PUDDINGS</b>		<i>Brioche French Toast</i>	<b>99:82</b>	<i>Fresh Nectarine and Prosciutto Salad with Mozzarella and Prawns (gf)</i>	<b>15:84</b>
<i>Four Cheese Ravioli (v)</i>	<b>3:57</b>	<i>Cheesy Cornbread French Toast with Bacon and Avocado</i>	<b>44:91</b>	<i>Fresh Nectarine and Tamarind Chutney (gf, v)</i>	<b>6:63</b>
<i>Fragrant Basmati Rice (gf, v)</i>	<b>25:97</b>	<i>Chocolate French Toast with Plums and Mascarpone</i>	<b>100:142</b>	<i>Fresh Oranges, Honeyed Walnuts and Dates with Pecorino (gf)</i>	<b>89:86</b>
<i>Fragrant Basmati Rice (gf, v)</i>	<b>78:56</b>	<i>Chocolate French Toast with Roasted Plums and Mascarpone</i>	<b>35:75</b>	<i>Fresh Oysters with Granita (gf)</i>	<b>57:88</b>
<i>Fragrant Braised Pork Belly with Pineapple</i>	<b>97:92</b>	<i>French Toast with Ricotta and Fruit Preserves</i>	<b>23:77</b>	<i>Fresh Peach and Orange Tiramisu</i>	<b>52:88</b>
<i>Fragrant Chicken Curry with Lemongrass and Makrut Lime Leaves (gf)</i>	<b>78:56</b>	<i>Nectarine French Toast with Cherries</i>	<b>40:89</b>	<i>Fresh Peach and Shaved Fennel Salad (gf, v)</i>	<b>87:46</b>
<i>Fragrant Chicken and Lemongrass Green Curry (gf)</i>	<b>98:79</b>	<i>Parmesan French Toast (v)</i>	<b>59:113</b>	<i>Fresh Pear, Almond and Ginger Cakes (gf)</i>	<b>61:116</b>
<i>Fragrant Jamaican Chicken and Vegetable Curry</i>	<b>105:7</b>	<i>French Toast, Brioche</i>	<b>99:82</b>	<i>Fresh Pear, Chocolate and Almond Cake (gf)</i>	<b>90:128</b>
		<i>French Toast with Ricotta and Fruit Preserves</i>	<b>23:77</b>	<i>Fresh Pear, Spice and Chocolate Loaf</i>	<b>66:95</b>
				<i>Fresh Pineapple and Macadamia Frangipane Tarts with Whipped Coconut Cream</i>	<b>78:86</b>

<i>Fresh Plum and Berry Clafoutis</i>	<b>33:120</b>
<i>Fresh Raspberry and Brown Sugar Gratins</i>	<b>45:69</b>
<i>Fresh Rice Paper Wraps (v)</i>	<b>86:63</b>
<i>Fresh Ricotta (gf, v)</i>	<b>64:79</b>
<i>Fresh Salmon Spring Rolls</i>	<b>34:94</b>
<i>Fresh Spring Rolls (gf, v)</i>	<b>69:107</b>
<i>Fresh Strawberry and Rhubarb Pie</i>	<b>70:114</b>
<i>Fresh Strawberry and Ricotta Tart</i>	<b>94:60</b>
<i>Fresh Summer Fruit Rolls (gf)</i>	<b>40:92</b>
<i>Fresh Tomato, Ginger and Herb Salad (gf, v)</i>	<b>18:98</b>
<i>Fresh Tuna Puttanesca</i>	<b>23:93</b>
<i>Fresh Vegetable Salad (gf, v)</i>	<b>28:103</b>

**FRIENDS, GENERAL - SEE  
CAKES: LITTLE CAKES**

<i>Fried Almonds (gf, v)</i>	<b>20:76</b>
<i>Fried Bananas with Raw Sugar and Toasted Coconut</i>	<b>86:83</b>
<i>Fried Brioche Pakora with Paneer and Truffle (v)</i>	<b>90:41</b>
<i>Fried Chicken</i>	<b>74:64</b>
<i>Fried Dill Pickles (v)</i>	<b>82:49</b>
<i>Fried Eggplant Roll-ups (gf, v)</i>	<b>69:52</b>
<i>Fried Eggs and Roasted Capsicums with Mozzarella and Harissa (gf)</i>	<b>21:110</b>
<i>Fried Green Tomatoes with Creme Fraiche Dressing</i>	<b>23:69</b>
<i>Fried New Potato Salad (gf, v)</i>	<b>94:88</b>
<i>Fried Polenta with Creamy Mixed Mushrooms (gf)</i>	<b>59:101</b>
<i>Fried Pork and Prawn Spring Rolls with Chilli Sauce</i>	<b>78:75</b>
<i>Fried Stuffed Ziti (v)</i>	<b>3:56</b>
<i>Fried Turmeric Fish with Dill and Roasted Peanuts</i>	<b>38:69</b>
<i>Fried Zucchini with Lemon, Chilli and Mint (gf, v)</i>	<b>59:76</b>

**FRITTATA, GENERAL - SEE  
EGGS: FRITTATA**

**FRITTERS, GENERAL (SEE ALSO  
DOUGHNUTS)**

**Fritters: Savoury**

Black Pudding with Kumara and Apple Rosti (gf)	<b>18:78</b>
Brunch-is-up Mixed Vegetable Röstli (v)	<b>107:46</b>
Bunelos de Bacalao	<b>8:107</b>
Carrot, Parsnip and Cumin Rosti with Poached Eggs and Black Pepper Labne (gf, v)	<b>62:99</b>

Carrot, White Bean and Parmesan Fritters (gf, v)	<b>99:100</b>
Chicken and Scallop Fritters with Spicy Gazpacho Sauce	<b>15:76</b>
Corn, Coconut and Herb Fritters with Avocado and Rocket (v)	<b>10:76</b>
Crispy Potato Rosti with Hot-smoked Salmon and Soft Eggs (gf)	<b>104:49</b>
Crispy Spiced Onion Fritter Burgers with Mango Chutney (v)	<b>93:50</b>
Dhajtjies (Chilli Bites) with Coriander Sauce (v)	<b>89:115</b>
Ginger, Tofu and Kumara Fritters (gf, v)	<b>89:103</b>
Goat's Cheese Fritters with Beetroot and Fried Mint (v)	<b>15:109</b>
Green Herb Millet and Feta Fritters with Garlic Hummus, Roasted Almonds and Pea Shoots (gf)	<b>80:64</b>
Haloumi, Pea and Mint Fritters (v)	<b>44:60</b>
Ham and Corn Brunch Fritters	<b>87:74</b>
Herby Green Fritters (v)	<b>86:44</b>
Indian Vegetable Fritters with Lime and Tahini Yoghurt Sauce (gf, v)	<b>36:87</b>
Jalapeno and Corn Fritters (v)	<b>102:50</b>
Kumara and Sauerkraut Rosti with Smoked Fish and Horseradish Cream	<b>80:92</b>
Mussel and Chorizo Fritters	<b>76:61</b>
Okonomiyaki	<b>62:119</b>
Okonomiyaki	<b>100:140</b>
Onion Bhaji	<b>43:110</b>
Oven-baked Potato Rosti, Sausages and Onion Gravy	<b>43:112</b>
Pork and Lemongrass Fritters with Kimchi Mayo	<b>72:114</b>
Potato, Cumin and Feta Cakes (gf, v)	<b>41:99</b>
Potato Rosti (gf, v)	<b>33:93</b>
Potato Rosti (gf, v)	<b>37:107</b>
Potato Rosti (gf, v)	<b>47:110</b>
Potato Rosti with Wilted Spinach, Bacon and Avocado (gf)	<b>23:81</b>
Prawn, Coconut, Zucchini and Fresh Corn Fritters (gf)	<b>58:83</b>
Prawn Fritters - Tortillitas de Camarón (gf)	<b>20:82</b>
Prawn, Zucchini and Lemongrass Fritters (gf)	<b>87:80</b>
Pumpkin and White Bean Soup with Ricotta and Sage Fritters (v)	<b>60:64</b>
Quinoa, Green Pea and Ricotta Fritters (gf) (v)	<b>107:68</b>
Spiced Lamb with Rosti, Pea, Mint and Feta (gf)	<b>40:106</b>
Spiced Pumpkin Soup with Pumpkin Fritters and Coconut	

Yoghurt (gf, v)	<b>67:82</b>
Spicy Pork Udon Noodle Fritters with Quick Cucumber Pickle	<b>96:106</b>
Spinach and Zucchini Fritters (v)	<b>8:72</b>
Spring Vegetable and Prawn Fritters with Lemon Yoghurt Sauce	<b>32:111</b>
Street Corn Fritter Burgers, Crispy Bacon and Smashed Avocado	<b>70:97</b>
Sweetcorn Fritter, Bacon and Avocado Burgers	<b>88:90</b>
Sweetcorn Fritters with Smashed Avocado (v)	<b>94:102</b>
Tomato, Zucchini and Herb Fritters (v)	<b>41:63</b>
Tuatua Fritters	<b>94:104</b>
Wild Garlic, Leek and Currant Fritters with Honey (v)	<b>59:42</b>
Zucchini and Haloumi Fritters (v)	<b>70:82</b>
Zucchini and Mussel Fritters	<b>27:113</b>
Zucchini and Quinoa Fritters with Eggs and Feta Yoghurt (v)	<b>77:58</b>

**Fritters: Sweet**

Almond, Rum and Ricotta Fritters	<b>79:48</b>
Apple Beignets	<b>43:101</b>
Apple Doughnuts	<b>24:93</b>
Bunuelos with Chocolate Chilli Sauce	<b>105:62</b>
Cinnamon Apple Fritters	<b>92:93</b>
Ricotta Fritters	<b>22:98</b>
Ricotta and Lemon Fritters	<b>71:114</b>
Sweet Pumpkin Vetkoekies (Fritters) with Spiced Sugar	<b>89:116</b>
<i>Fritto Misto</i>	<b>29:61</b>
<i>Frosted Almonds (gf)</i>	<b>57:79</b>
<i>Frosted Cherries (gf)</i>	<b>15:101</b>
<i>Frozen Banana, Date and Cinnamon Coconut Ice Cream (gf)</i>	<b>78:102</b>
<i>Frozen Blueberry Yoghurt (gf)</i>	<b>28:89</b>
<i>Frozen Mango Margarita Sorbet (gf)</i>	<b>89:92</b>
<i>Frozen Mixed Berry and Lime Yoghurt (gf)</i>	<b>45:64</b>
<i>Frozen Peanut Butter Cheesecake Bars (gf)</i>	<b>76:84</b>
<b>FROZEN YOGHURT, GENERAL - SEE ICE CREAM, FROZEN YOGHURT, SHERBET AND SEMIFREDDO</b>	
<i>Fruit Bowl (gf)</i>	<b>48:66</b>

**FRUIT SALAD, GENERAL**

Bitter Orange and Cardamom	
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Salad (gf)	<b>69:79</b>
Cherry and Turkish Delight Semifreddo with a Red Fruit Salad	<b>2:72</b>
Fresh Fruit Plate with Makrut Lime Leaf and Coconut Syrup (gf)	<b>22:81</b>
Fruit Bowl (gf)	<b>48:66</b>
Italian Spider (gf)	<b>71:98</b>
Poached Dried Fruit with Crisp Almonds (gf)	<b>12:105</b>
Poached Fruit with Thick Yoghurt, Honey and Toasted Fruit Bread	<b>10:75</b>
Roasted Winter Fruits with Butterscotch Yoghurt (gf)	<b>43:103</b>
Roasted Winter Fruits with Yoghurt (gf)	<b>25:101</b>
Summer Fruit Salad with Lemongrass and Star Anise Syrup (gf)	<b>40:88</b>
Summer Fruits in a Lemongrass and Citrus Syrup (gf)	<b>95:54</b>
<i>Fruit Tartlets</i>	<b>52:85</b>
<i>Fruit Tartlettes</i>	<b>19:99</b>
<i>Fruity Soft Serve Ice Cream (gf)</i>	<b>64:95</b>

**FUDGE, GENERAL (FOR FUDGE SAUCE, SEE SAUCES: SWEET)**

Dark Chocolate Fudge (gf)	<b>39:119</b>
White Chocolate Fudge (gf)	<b>39:119</b>
<i>Fudgy Chocolate Pots with Blueberries (gf)</i>	<b>52:112</b>
<i>Fudgy Chocolate Sauce (gf)</i>	<b>106:110</b>

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<i>Gado Gado with Almond Butter and Curry Satay Sauce (gf, v)</i>	<b>71:31</b>
<i>Gado Gado Salad with Cashew Butter and Kimchi Satay Sauce (v)</i>	<b>80:94</b>
<i>Galaktoboureko (Greek Custard Pie) with Poached Oranges</i>	<b>77:72</b>

**GALETTES, GENERAL - SEE CREPES AND GALETTES, TARTS: SAVOURY, AND TARTS: SWEET**

<i>Galloping Horses</i>	<b>45:108</b>
<i>Garam Masala and Lime Roasted Chicken (gf)</i>	<b>18:99</b>
<i>Garden Greens, Basil Dressing and</i>	

<i>Ricotta Crostini (v)</i>	<b>82:102</b>
<i>Garden Salad with Lemon, Tarragon and Sour Cream Dressing (gf, v)</i>	<b>34:98</b>

**GARLIC, GENERAL**

Agneau Poêle à L'ail Nouveau et Févettes - Spring Lamb with New Garlic and Baby Broad Beans (gf)	<b>5:95</b>
Basic Garlic and Chilli Pasta (v)	<b>90:13</b>
Blistered Tomatoes with Olives, Garlic and Thyme (gf) (v)	<b>107:20</b>
Calabrian Nduja, Fried Garlic Bread and Soft Egg Soup	<b>98:66</b>
Cauliflower, Garlic and Butter Bean Soup with Crispy Butter Beans (gf, v)	<b>79:84</b>
Charred Capsicums with Garlic (gf, v)	<b>88:102</b>
Cheesy Garlic Bread (v)	<b>90:86</b>
Chicken Fried with Garlic and Black Pepper (gf)	<b>18:120</b>
Chilli and Garlic Chicken Nibbles	<b>93:104</b>
Confit Garlic (gf) (v)	<b>107:110</b>
Crispy Roast Potatoes with Bay Leaves and Garlic (gf, v)	<b>41:81</b>
DIY Garlic Toasts (v)	<b>73:43</b>
Finger-lickin' Smoky Garlic and Chilli Prawns (gf)	<b>106:97</b>
Garlic Mushrooms, Wilted Greens and Double Cream Brie Toastie (v)	<b>99:76</b>
Garlic and Oregano Zucchini (gf) (v)	<b>109:88</b>
Garlicky Tarragon Tomatoes on Yoghurt with Sourdough (v)	<b>89:98</b>
Grilled Garlicky Tomato Bread (v)	<b>89:50</b>
Grilled Mozzarella and Garlic Breads (v)	<b>28:66</b>
Herby Garlic Dressing (gf) (v)	<b>109:68</b>
Herby Parmesan and Garlic Bread (v)	<b>99:94</b>
Jalapeno Popper Garlic Bread	<b>108:108</b>
Karen Walker's Garlicky Autumn Pappardelle (v)	<b>96:28</b>
Roasted Hasselback Potatoes with Garlic, Herbs and Parmesan Cheese (gf, v)	<b>39:77</b>
Sashimi Fish, Prawn Custard, Salmon Roe, Garlic Crisps (gf)	<b>42:55</b>
Smoky Garlic, Chilli and Tomato Prawns	<b>99:64</b>
Spanish Tapas Platter (gf) (includes Roasted Garlic, Rockmelon with Lime and Chili, Chicken Skewers and Grilled Asparagus)	<b>69:106</b>
Squid Ink Pasta with Olive Oil, Garlic and Chilli	<b>93:66</b>
Sticky Garlic and Chilli Eggplant (v)	<b>81:99</b>
Summer Minestrone with Garlic Prawns (gf)	<b>34:94</b>

Tourin D'Ail (Garlic Soup)	<b>1:48</b>
Turkey, Roasted Garlic and Fig Terrine	<b>9:96</b>
Twice-baked Cheese and Garlic Souffles (v)	<b>9:62</b>
Warm Chicken Liver Salad on Garlic Croutes	<b>31:106</b>
Wild Garlic, Leek and Currant Fritters with Honey (v)	<b>59:42</b>
<i>Garlic and Greens Soup with Brazil Nut and Coriander Pesto (v)</i>	<b>73:100</b>
<i>Garlic and Herb Butter Grilled Clams</i>	<b>63:93</b>
<i>Garlic, Lemon and Chilli Aioli (gf, v)</i>	<b>94:102</b>
<i>Garlic Mashed Potatoes with Crunchy Seedy Crumbs (gf, v)</i>	<b>103:88</b>
<i>Garlic Mayo (gf, v)</i>	<b>94:84</b>
<i>Garlic Mushrooms, Wilted Greens and Double Cream Brie Toastie (v)</i>	<b>99:76</b>
<i>Garlic and Oregano Zucchini (gf) (v)</i>	<b>109:88</b>
<i>Garlic Prawn Bruschetta</i>	<b>51:127</b>
<i>Garlicky Lemon Spinach (gf, v)</i>	<b>102:36</b>
<i>Garlicky Tarragon Tomatoes on Yoghurt with Sourdough (v)</i>	<b>89:98</b>
<i>Genovese Pesto by Mortar (Official Recipe of the Pesto World Championship) (gf, v)</i>	<b>29:56</b>
<i>Giandua Nougat Glace (gf)</i>	<b>16:106</b>
<i>Giant Caramel, Ginger and Chocolate Cookies</i>	<b>98:98</b>
<i>Gilded Mini Meringues (gf)</i>	<b>81:65</b>
<i>Gin and Lemon Drizzle Cake</i>	<b>102:126</b>

**GINGER, GENERAL**

**Ginger: Savoury**

Asian Chicken Wings, Ginger Rice and Broccoli with Black Bean Sauce (gf)	<b>19:110</b>
Asian Greens with Water Chestnuts and Ginger (gf)	<b>8:71</b>
Braised Beef Spare Ribs with Ale, Soy and Ginger	<b>42:85</b>
Braised Chicken with Star Anise, Ginger and Chilli	<b>92:48</b>
Chicken, Ginger and Chive Wonton Soup	<b>86:51</b>
Chilli, Miso and Ginger Eggplant	<b>108:108</b>
Crisp Tofu with a Ginger, Sesame and Chilli Dressing (v)	<b>36:105</b>
Crispy Ginger Beans (v)	<b>86:79</b>
Fresh Tomato, Ginger and Herb Salad (gf, v)	<b>18:98</b>
Ginger and Caramel Salmon with Asian Greens	<b>60:109</b>
Ginger, Chilli and Herb Prawns (gf)	<b>87:46</b>
Ginger and Coconut Chicken Spring	

Rolls (gf)	<b>52:96</b>	Lemon Cream Cheese Frosting	<b>108:134</b>	Golden Syrup and Cider Pears	<b>97:72</b>
Ginger and Kecap Manis Steamed Fish	<b>74:91</b>	Easy Ginger, White Chocolate and Mascarpone Ice Cream (gf)	<b>66:80</b>	Orange and Ginger Cake with Ginger Syrup, Lychees and Pineapple	<b>34:86</b>
Ginger Rice Cakes with Salmon Crudo	<b>7:89</b>	Espresso Martini Mousses on Ginger and Hazelnut Crumb	<b>83:62</b>	Pear, Ginger and Coconut Caramel Cobbler	<b>91:84</b>
Ginger and Soy Baked Snapper Parcels	<b>81:97</b>	Fig and Ginger Loaf with Ricotta and Fresh Mango	<b>14:67</b>	Pineapple and Ginger Cake	<b>14:75</b>
Ginger and Spring Onion Quinoa (gf, v)	<b>78:57</b>	Fresh Feijoa, Ginger and Coconut Cake	<b>108:32</b>	Pineapple, Melon and Ginger Salad (gf)	<b>1:60</b>
Ginger Teriyaki Salmon (gf)	<b>90:94</b>	Fresh Pear, Almond and Ginger Cakes (gf)	<b>61:116</b>	Raspberry and Gingernut Fools	<b>87:107</b>
Ginger, Tofu and Kumara Fritters (gf, v)	<b>89:103</b>	Giant Caramel, Ginger and Chocolate Cookies	<b>98:98</b>	Rhubarb, Orange and Ginger Steamed Pudding	<b>67:104</b>
Grilled Sesame and Ginger Salmon with Pickled Vegetable Salad	<b>66:79</b>	Ginger and Almond Rocky Road (gf)	<b>55:94</b>	Seedy Spiced Ginger and Pumpkin Loaf (gf)	<b>103:78</b>
Hainanese Chicken with Ginger Rice	<b>38:66</b>	Ginger and Apple Cider Christmas Bundt Cakes	<b>87:116</b>	Self-saucing Ginger, Date and Walnut Pudding	<b>72:88</b>
Hoisin and Ginger Beef	<b>96:84</b>	Ginger Beer Poached Pears (gf)	<b>30:83</b>	Spiced Apple and Ginger Lumberjack Cake	<b>106:118</b>
Hoisin and Ginger-glazed Slow-roasted Chicken	<b>110:54</b>	Ginger Biscuits	<b>39:114</b>	Spiced Ginger and Guinness Cake	<b>15:91</b>
Hoisin Ginger Meatballs	<b>109:77</b>	Ginger Bread and Butter Pudding with Poached Pears	<b>72:86</b>	Spiced Gingerbread with Dried Fruit Compote, Salted Caramel Sauce and Mascarpone	<b>72:88</b>
Kashmiri Chicken with Ginger and Tomatoes	<b>42:87</b>	Ginger Caramel Crunch Ice Cream	<b>88:70</b>	Steamed Caramel and Ginger Pudding with Ginger Salted Caramel Sauce	<b>79:68</b>
Lemongrass and Ginger Green Chicken Curry (gf)	<b>95:88</b>	Ginger Ice Cream Sandwiches	<b>76:86</b>	Sticky Date, Chocolate and Ginger Pudding	<b>104:96</b>
Miso, Ginger and Pumpkin Soup with Mushrooms and Barley (v)	<b>98:66</b>	Ginger Kisses with Jam and Mascarpone	<b>74:128</b>	Sticky Date, Sesame and Ginger Caramel (gf) (pb)	<b>107:84</b>
Prawn, Ginger and Chive Dumplings	<b>98:47</b>	Ginger Layer Cake	<b>64:107</b>	Sticky Fingers Ginger Loaf with Butterscotch Glaze	<b>94:120</b>
Prawn and Ginger Dumplings	<b>76:64</b>	Ginger Loaf with Port-poached Pears	<b>85:69</b>	Sticky Ginger and Chocolate Loaf	<b>79:56</b>
Roasted Sweet and Sour Rack of Pork with Sticky Pineapple and Ginger (gf)	<b>43:62</b>	Ginger, Pear and Buckwheat Loaf	<b>72:104</b>	Sticky Ginger, Chocolate and Turkish Delight Christmas Bombe	<b>45:85</b>
Sake and Ginger Poached Chicken	<b>86:56</b>	Ginger Roulade with Tamarind-glazed Mango and Mascarpone	<b>37:58</b>	Sticky Ginger Loaf with Salted Caramel Icing	<b>66:79</b>
Sticky Caramel, Black Pepper and Ginger Chicken (gf)	<b>95:92</b>	Gingerbread and Pear Cake with Caramel Sauce	<b>9:110</b>	Sticky Pear and Ginger Pudding with Toffee Sauce	<b>31:96</b>
Spicy Cashew Nut, Pumpkin and Ginger Chicken (gf)	<b>109:62</b>	Gingerbread Walnut Pudding with Caramel Sauce	<b>98:98</b>	Sticky Pear and Ginger Pudding with Toffee Sauce	<b>100:158</b>
Spicy Coconut and Ginger Broth with Dumplings	<b>109:90</b>	Gingersnap Cookie Sandwiches	<b>66:76</b>	Sticky Toffee Ginger Cake with Caramel Icing	<b>17:75</b>
Tandoori Salmon with Ginger and Lime Yoghurt (gf)	<b>39:122</b>	Heilala Vanilla Seed Panna Cotta with Rhubarb, Ginger and Pineapple Gazpacho (gf)	<b>32:46</b>	Vanilla and Cinnamon Frozen Banana Yoghurt with Sticky Date, Sesame and Ginger Caramel (gf)	<b>107:84</b>
Thai-style Chicken and Ginger Wontons	<b>98:84</b>	Honey and Ginger Roasted Apricots, Ricotta and Sesame Crisp (gf)	<b>40:86</b>	Walnut and Ginger Cake with Fresh Bananas and Caramel Glaze (gf)	<b>54:79</b>
<b>Ginger: Sweet</b>		Ice Cream Sundae with Crumbled Ginger and Pistachio Biscuit and Ginger Caramel Sauce	<b>72:87</b>		
Amaretti, Ginger and Brittle Toffee Semifreddo (gf)	<b>53:91</b>	Iced Ginger Spice Biscuits	<b>39:116</b>	<i>Ginger and Almond Rocky Road (gf)</i>	<b>55:94</b>
Baked Ginger Custard and Pear Puddings	<b>73:116</b>	Iced Gingerbread Cookies	<b>81:79</b>	<i>Ginger and Apple Cider Christmas Bundt Cakes</i>	<b>87:116</b>
Butterscotch, Ginger and Pear Self-saucing Pudding	<b>90:70</b>	Lemon and Ginger Kisses	<b>48:38</b>	<i>Ginger Beer Poached Pears (gf)</i>	<b>30:83</b>
Cherry, Orange and Ginger Trifle	<b>75:70</b>	Lime, Ginger and Almond Snap Biscuit	<b>6:74</b>	<i>Ginger Biscuits</i>	<b>39:114</b>
Chocolate and Ginger Mousse with Honey Roast Pears (gf)	<b>96:52</b>	Lime, Ginger and Mango Tart	<b>13:77</b>	<i>Ginger Bread and Butter Pudding with Poached Pears</i>	<b>72:86</b>
Chocolate Gingerbread Pudding with Chocolate Salted Caramel Sauce	<b>110:126</b>	Little Rhubarb Crumble Cakes with Ginger Custard	<b>31:94</b>	<i>Ginger Caramel Crunch Ice Cream</i>	<b>88:70</b>
Chocolate-dipped Ginger Shortbread	<b>91:94</b>	Little Upside-down Passionfruit and Ginger Puddings	<b>4:111</b>	<i>Ginger and Caramel Salmon with Asian Greens</i>	<b>60:109</b>
Coconutty Fudge Slice	<b>101:102</b>	Margaret Price's Ginger Gems	<b>4:115</b>	<i>Ginger, Chilli and Herb Prawns (gf)</i>	<b>87:46</b>
Dark Chocolate, White Chocolate and Ginger Brownies	<b>98:98</b>	My Mum's Mum's Ginger Slice	<b>55:44</b>		
Dark and Sticky Ginger Cake with		No-bake Roasted Hazelnut and Ginger Panforte	<b>78:90</b>		
		Oaty Ginger Parkin with Spiced			



<i>Ginger and Coconut Chicken Spring Rolls (gf)</i>	<b>52:96</b>	<i>Gnocchi with Garlic Prawns and Smoked Chilli Butter</i>	<b>93:66</b>	Soft Cheese	<b>22:71</b>
<i>Ginger Ice Cream Sandwiches</i>	<b>76:86</b>	<i>Gnocchi alla Romana (v)</i>	<b>47:93</b>	Herb Crepes with Mushrooms and Soft Cheese (v)	<b>62:107</b>
<i>Ginger and Kecap Manis Steamed Fish</i>	<b>74:91</b>	<i>Goan-style Mussels</i>	<b>84:66</b>	Herb and Goat's Cheese-stuffed Chicken in Maple Bacon (gf)	<b>69:72</b>
<i>Ginger Kisses with Jam and Mascarpone</i>	<b>74:128</b>	<b>GOAT, GENERAL</b>		Honey and Goat's Curd Cheesecake (gf)	<b>105:70</b>
<i>Ginger Layer Cake</i>	<b>64:107</b>	Kleftiko (gf)	<b>91:31</b>	Hot Smoked Salmon and Goat's Cheese Omelette (gf)	<b>109:94</b>
<i>Ginger Loaf with Port-poached Pears</i>	<b>85:69</b>	<b>GOAT'S CHEESE, GENERAL</b>		Italian Flatbreads Filled with Caramelised Onion and Goat's Cheese (v)	<b>17:93</b>
<i>Ginger, Pear and Buckwheat Loaf</i>	<b>72:104</b>	Agrodolce Capsicum Bruschetta with Goat's Cheese	<b>88:96</b>	Leek and Goat's Cheese Tart with Walnut Pastry (v)	<b>32:98</b>
<i>Ginger Rice Cakes with Salmon Crudo</i>	<b>7:89</b>	Avocado, Broad Bean and Goat's Cheese Salad (gf, v)	<b>69:118</b>	Leek and Goat's Cheese Tart with Walnut Pastry (v)	<b>100:118</b>
<i>Ginger Roulade with Tamarind-glazed Mango and Mascarpone</i>	<b>37:58</b>	Avocado, Broad Bean and Goat's Cheese Salad (gf, v)	<b>100:92</b>	Leek, Thyme and Goat's Cheese Tart (v)	<b>36:55</b>
<i>Ginger and Soy Baked Snapper Parcels</i>	<b>81:97</b>	Baked Cheese in Vine Leaves (gf, v)	<b>22:100</b>	Mushroom Tarts with Whipped Goat's Cheese (v)	<b>51:87</b>
<i>Ginger and Spring Onion Quinoa (gf, v)</i>	<b>78:57</b>	Baked Goat's Cheese with Dry-roasted Olives (v)	<b>30:77</b>	Open-face Onion, Goat's Cheese and Pine Nut Tart	<b>1:46</b>
<i>Ginger Teriyaki Salmon (gf)</i>	<b>90:94</b>	Baked Goat's Cheese Toasts, Blackberries and Hazelnuts (v)	<b>95:75</b>	Passionfruit Soufflé with Goat Fromage Frais	<b>110:35</b>
<i>Ginger, Tofu and Kumara Fritters (gf, v)</i>	<b>89:103</b>	Baked Lemon Cake with Glazed Lemons and Strawberries (gf)	<b>10:93</b>	Poached Cotechino with Puy Lentil, Beetroot and Goat's Cheese Salad (gf)	<b>18:82</b>
<i>Gingerbread and Pear Cake with Caramel Sauce</i>	<b>9:110</b>	Broad Bean and Fennel Salad with Crisp Bacon, Goat's Cheese and Mint Dressing (gf)	<b>20:91</b>	Portobello Mushroom, Balsamic Onion and Goat's Cheese Burgers (v)	<b>64:115</b>
<i>Gingerbread Walnut Pudding with Caramel Sauce</i>	<b>98:98</b>	Le Cachat (gf, v)	<b>9:77</b>	Potato Crust Pizza with Caramelised Onions and Goat's Cheese (gf)	<b>71:72</b>
<i>Gingersnap Cookie Sandwiches</i>	<b>66:76</b>	Capsicums Stuffed with Goat's Cheese (gf)	<b>7:80</b>	Pumpkin, Thyme and Goat's Cheese Tart (v)	<b>19:102</b>
<i>Glazed Apple and Golden Syrup Steamed Pudding</i>	<b>110:106</b>	Caramelised Onion, Anchovy and Goat's Cheese Tartlets	<b>33:91</b>	Quick Broccolini, Ricotta and Goat's Cheese Tart (v)	<b>89:78</b>
<i>Glazed Apple Tart</i>	<b>87:104</b>	Caramelised Onion and Cheese Souffle (v)	<b>1:83</b>	Quince and Goat's Cheese Balls with Walnut Crumb (v)	<b>33:100</b>
<i>Glazed Baby Carrots (gf, v)</i>	<b>98:57</b>	Cherry Tomato and Goat's Cheese Galette with Spelt Pastry (v)	<b>58:93</b>	Quince Paste, Thyme and Goat's Cheese Cigars (v)	<b>63:83</b>
<i>Glazed and Baked Ham with Spiced Grilled Fruits (gf)</i>	<b>10:89</b>	Chicken with Goat's Cheese, Date and Pistachio Stuffing (gf)	<b>22:103</b>	Quinoa Pilaf with Slow-roasted Turmeric Onions, Goat's Cheese, Pumpkin and Mint (gf, v)	<b>61:105</b>
<i>Glazed Cardamom Buns</i>	<b>90:73</b>	Chorizo, Watercress and Goat's Cheese Omelette (gf)	<b>80:100</b>	Raw Beetroot, Carrot and Zucchini Salad with Nuts and Soft Goat's Cheese (gf) (v)	<b>107:62</b>
<i>Glazed Carrots (gf, v)</i>	<b>17:77</b>	Cos Wedges with Whipped Goat's Cheese Raita (gf, v)	<b>82:102</b>	Roasted Cherry, Thyme and Goat's Cheese Bruschetta (v)	<b>45:64</b>
<i>Glazed Carrots with White Bean and Feta Purée (gf, v)</i>	<b>48:74</b>	Farfalle Pasta with Mixed Mushrooms and Goat's Cheese (v)	<b>35:99</b>	Roasted Red Capsicums with Soft Cheese and Rosemary (gf, v)	<b>20:78</b>
<i>Glazed Lemon Crepes</i>	<b>4:105</b>	Goat's Cheese Croquettes with Honey and Toasted Almonds (v)	<b>67:86</b>	Roasted Tomato and Goat's Cheese Bruschetta (v)	<b>28:63</b>
<i>Glazed Peaches with Amaretti (gf)</i>	<b>89:88</b>	Goat's Cheese Crostini with Fig Relish and Lemon (v)	<b>59:89</b>	Roasted Tomato, Pancetta and Goat's Cheese Tartines	<b>23:66</b>
<i>Glazed Pear Tarts</i>	<b>11:104</b>	Goat's Cheese Fritters with Beetroot and Fried Mint (v)	<b>15:109</b>	Spinach, Herb and Cheese Pie (v)	<b>80:44</b>
<i>Glazed Pork Meatloaf</i>	<b>17:108</b>	Goat's Cheese, Sticky Walnut and Caramelised Onion Tarts (v)	<b>98:54</b>	Sweet Pickled Baby Carrots and Goat's Cheese (gf, v)	<b>50:71</b>
<i>Glazed Pork Spare Ribs (gf)</i>	<b>14:81</b>	Goat's Cheese Tarts (v)	<b>57:91</b>	Twice-baked Cheese and Garlic	
<i>Glazed Pork Spare Ribs</i>	<b>64:64</b>	Grape and Goat's Cheese Tarts (v)	<b>23:61</b>		
<b>GLAZES, GENERAL - SEE TOPPINGS: OTHER</b>		Green Bean and Buckwheat Salad with Goat's Cheese Toasts (v)	<b>56:81</b>		
<i>Gluten-free Christmas Cake (gf)</i>	<b>81:89</b>	Grilled Radicchio Bruschetta with			
<i>Gluten-free and Dairy-free Trifle with Coconut Custard and Roasted Fruit (gf)</i>	<b>63:121</b>				
<i>Gluten-free Vanilla Doughnuts with Natural Strawberry Frosting (gf)</i>	<b>74:99</b>				
<b>GNOCCHI, GENERAL - SEE PASTA: GNOCCHI (SEE ALSO DUMPLINGS)</b>					

Souffles (v)	<b>9:62</b>	Lemon and Cinnamon Golden Syrup Dumplings	<b>43:96</b>	Chocolate Mousse with Coffee Granita (gf)	<b>2:67</b>
Vegetable Shepherd's Pie with Kumara and Goat's Cheese Topping (gf, v)	<b>92:102</b>	Oaty Ginger Parkin with Spiced Golden Syrup and Cider Pears	<b>97:72</b>	Chocolate Mousse with Raspberry Granita (gf)	<b>75:74</b>
Venison with Goat's Cheese, Figs and Honey on a Farro and Broad Bean Salad	<b>71:84</b>	Orange and Golden Syrup Upside Down Puddings	<b>53:114</b>	Elderflower-marinated Strawberries with Lychee Granita (gf)	<b>39:88</b>
Walnut and Goat's Cheese Sablés (v)	<b>2:65</b>	Raspberry and Golden Syrup Steamed Puddings	<b>18:88</b>	Fresh Oysters with Granita (gf)	<b>57:88</b>
Warm Olives with Goat's Cheese (gf, v)	<b>35:55</b>	<i>Golden Syrup and Banana Dumplings</i>	<b>91:87</b>	Lemon Granita (gf)	<b>47:103</b>
Whipped Goat's Cheese Dip with Pickled Currants (gf, v)	<b>88:106</b>	<i>Golden Syrup and Brown Butter Tart</i>	<b>18:90</b>	Mango and Passionfruit Granita (gf)	<b>78:92</b>
Whipped Goat's Cheese and Herb Flatbreads (v)	<b>80:41</b>	<i>Golden Syrup and 'Pumpkin Pie' Steamed Pudding</i>	<b>97:68</b>	Oysters with Makrut Lime Leaf Vinegar Granita (gf)	<b>81:68</b>
White Root Vegetable Soup with Walnuts and Goat's Cheese (gf, v)	<b>54:71</b>	<i>Golden Whisky Cream</i>	<b>109:60</b>	Raspberry and Rosehip Granita (gf)	<b>78:92</b>
Zucchini, Mint and Goat's Cheese Pizzas (v)	<b>32:69</b>	<i>Good's Happy Birthday Chocolate, Quinoa and Zesty Orange Cake (gf)</i>	<b>110:20</b>	Rockmelon and Mint Granita with Chilli Lime Salt (gf)	<b>51:94</b>
Zucchini, Spinach and Mint Soup with Goat's Cheese Croutes	<b>17:88</b>			Rose Turkish Delight and Watermelon Granita	<b>40:86</b>
Zucchini, Sweetcorn and Goat's Cheese Frittata (gf, v)	<b>34:64</b>			Spiked Watermelon Granita (gf)	<b>22:80</b>
		<b>GORGONZOLA - SEE BLUE CHEESE</b>		Strawberry and Prosecco Granita (gf)	<b>69:114</b>
<i>Goat's Cheese Croquettes with Honey and Toasted Almonds (v)</i>	<b>67:86</b>	<i>Gorgonzola Risotto Balls</i>	<b>11:66</b>	Strawberry, Redcurrant and Juniper Granita (gf)	<b>75:39</b>
<i>Goat's Cheese Crostini with Fig Relish and Lemon (v)</i>	<b>59:89</b>	<i>Gorgonzola Roasted Pears (gf)</i>	<b>3:81</b>	Strawberry and Rosé Wine Granita (gf)	<b>58:103</b>
<i>Goat's Cheese Fritters with Beetroot and Fried Mint (v)</i>	<b>15:109</b>	<i>Gougère with Chicken Livers, Mushrooms and Marsala</i>	<b>16:70</b>	Virgin Bloody Mary Granita (gf)	<b>57:88</b>
<i>Goat's Cheese, Sticky Walnut and Caramelised Onion Tarts (v)</i>	<b>98:54</b>	<i>Gourmet Mac and Cheese</i>	<b>67:86</b>	Watermelon and Lime Granita (gf)	<b>2:75</b>
<i>Goat's Cheese Tarts (v)</i>	<b>57:91</b>	<i>Gourmet Mac 'n' Cheese</i>	<b>91:72</b>		
<i>Gocce Blue Cheese with Honey Roasted Pears (gf, v)</i>	<b>53:83</b>	<i>Gozleme</i>	<b>86:61</b>	<i>Granny Moi's Traditional Christmas Cake</i>	<b>106:118</b>
<i>Gochujang and Sesame Rump Steak</i>	<b>101:52</b>	<i>Gozleme, Beef, Haloumi and Spinach</i>	<b>83:54</b>		
<i>Godhamba Roti (v)</i>	<b>105:120</b>	<i>Gozleme with Lotsa Greens, Cheese and Toasty Walnuts (v)</i>	<b>103:100</b>	<b>GRANOLA, GENERAL, AND MUESLI</b>	
<i>Golden Christmas Trifle</i>	<b>106:14</b>	<i>Grain Bowls with Greens and Soft Eggs (gf, v)</i>	<b>80:82</b>	Cacao and Granola Rocky Road (gf)	<b>81:80</b>
<i>Gold Leaf Moscato Jelly (gf)</i>	<b>63:33</b>	<i>Grain-free Hazelnut, Linseed and Sunflower Seed Porridge (gf)</i>	<b>85:76</b>	Cacao and Orange No Grain-ola with Homemade Almond Milk (gf)	<b>62:100</b>
<i>Golden Egg Curry with Green Chilli and Toasted Coconut Sambal (gf, v)</i>	<b>98:70</b>	<i>Grain-free Pizza with Lamb, Currants and Mint (gf)</i>	<b>77:88</b>	Chunky Quinoa Granola (gf)	<b>48:66</b>
<i>Golden Fennel (gf, v)</i>	<b>1:64</b>	<i>Grainy Bread Toasts with Ricotta Feta Whip, Smoked Salmon, Quick Pickled Red Onion and Capers</i>	<b>80:68</b>	Coconut Granola Bars	<b>46:105</b>
<i>Golden Lamb Curry (gf)</i>	<b>20:119</b>	<i>Grainy Figgy Bread and Butter Pudding</i>	<b>103:70</b>	Festive Bircher Muesli	<b>69:121</b>
<i>Golden Roast Chicken with Herby Sourdough Stuffing</i>	<b>108:53</b>			Granola Bars	<b>89:128</b>
		<b>GRANITA, GENERAL (SEE ALSO ICE BLOCKS; ICE CREAM, FROZEN YOGHURT, SHERBET AND SEMIFREDDO; AND SORBET)</b>		Honey-roasted Almond, Date and Coconut Granola	<b>38:87</b>
<b>GOLDEN SYRUP, GENERAL</b>		Almond Granita - Granita di Mandorle (gf)	<b>29:89</b>	Matcha Muesli Slice with Dark Chocolate Drizzle	<b>72:104</b>
Baked Golden Syrup or Jam Puddings	<b>37:97</b>	Basil and Lime Granita (gf)	<b>16:109</b>	Mediterranean Bircher Muesli	<b>77:60</b>
Cinnamon Waffles with Bacon and Whipped Golden Syrup Butter	<b>18:88</b>	Basil, Wasabi and Lime Granita (gf)	<b>57:88</b>	Merry Muesli	<b>45:94</b>
Glazed Apple and Golden Syrup Steamed Pudding	<b>110:106</b>	Black Rice Pudding with Turmeric Lime Granita and Coconut Sorbet (gf)	<b>86:83</b>	Oaty Muesli Slice	<b>101:98</b>
Golden Syrup and Banana Dumplings	<b>91:87</b>	Cherry Granita (gf)	<b>33:75</b>	Savoury Granola Clusters (v)	<b>57:98</b>
Golden Syrup and Brown Butter Tart	<b>18:90</b>			<i>Granola Bars</i>	<b>89:128</b>
Golden Syrup and 'Pumpkin Pie' Steamed Pudding	<b>97:68</b>			<i>Grape and Goat's Cheese Tarts (v)</i>	<b>23:61</b>
				<b>GRAPEFRUIT, GENERAL</b>	
				Mixed Greens and Grapefruit Salad with Avocado Dressing (gf, v)	<b>14:95</b>
				Prawn, Grapefruit and Fregola Salad	<b>31:81</b>
				Shaved Cabbage Slaw with	

Grapefruit (gf, v)	<b>74:66</b>	and Almonds	<b>63:75</b>	<i>Green Bean and Pea Salad with Farro and Roasted Almonds (v)</i>	<b>88:46</b>
Trelise Cooper's Warm Prawn and Grapefruit Coconut Noodle Salad	<b>98:33</b>	Roasted Grapes (gf)	<b>105:70</b>	<i>Green Bean and Potato Salad with Capers, Basil and Pine Nuts (gf, v)</i>	<b>52:73</b>
<i>Grape and Blue Cheese Schiacciata (v)</i>	<b>30:68</b>	Tarragon Roasted Chickens with Pancetta and Grapes (gf)	<b>45:76</b>	<i>Green Bean, Rocket and Preserved Lemon Salad (gf, v)</i>	<b>83:78</b>
<i>Grape and Goat's Cheese Tarts (v)</i>	<b>23:61</b>	<b>Grapes: Sweet</b>		<i>Green Bean and Two-pea Salad with Tarragon Dressing (gf, v)</i>	<b>38:81</b>
<b>GRAPES, GENERAL</b>		Lemon Syrup Cake with Roasted Grapes	<b>59:75</b>	<b>GREEN BEANS - SEE BEANS: GREEN</b>	
<b>Grapes: Savoury</b>		Marsala-roasted Pears and Grapes (gf)	<b>47:99</b>	<i>Green Beans (gf, v)</i>	<b>50:116</b>
Baked Salmon with Grape, Almond and Herb Salad (gf)	<b>21:83</b>	Muscatel in Marsala Syrup (gf)	<b>75:77</b>	<i>Green Beans with Almonds, Parsley and Lemon (gf, v)</i>	<b>25:98</b>
Balsamic-braised Pork Chops with Grapes and Rosemary (gf)	<b>71:80</b>	Roasted Grape Cake (gf)	<b>71:97</b>	<i>Green Beans with Chilli and Coconut (gf, v)</i>	<b>37:80</b>
Barbecued Poussin with Grapes, Almonds and Basil (gf)	<b>3:91</b>	<b>GRAVY, GENERAL - SEE SAUCES: GRAVY</b>		<i>Green Beans with Coconut (gf, v)</i>	<b>18:96</b>
Brussels Sprouts with Bacon, Grapes, Walnuts and Thyme (gf)	<b>79:74</b>	<i>Great Mixed Raw Salad - La Grande Insalata Mista (gf, v)</i>	<b>29:63</b>	<i>Green Beans with Mango Chutney (gf, v)</i>	<b>39:122</b>
Caciocavallo with Fresh Grapes (v)	<b>53:83</b>	<i>Greek Chicken with Oregano and Feta (gf)</i>	<b>30:94</b>	<i>Green Beans with Olives, Preserved Lemon and Mint (gf, v)</i>	<b>16:96</b>
Chicken with Grapes and Rosemary (gf)	<b>86:90</b>	<i>Greek Flatbreads with Caramelised Onions, Beef and Green Olives</i>	<b>40:101</b>	<i>Green Beans with Parsley (gf, v)</i>	<b>19:96</b>
Chicken, Pearl Barley and Grape Salad	<b>40:73</b>	<i>Greek Leg of Lamb with Skordalia, Roasted Capsicums and Tzatziki (gf)</i>	<b>58:77</b>	<i>Green Beans with Spinach, Lemon and Garlic (gf, v)</i>	<b>37:107</b>
Fennel Seed and Cinnamon Pickled Grapes (gf, v)	<b>82:49</b>	<i>Greek Omelette with Spinach, Feta and Dill (gf, v)</i>	<b>7:104</b>	<i>Green Beans with Toasted Sesame, Tofu and Wasabi Dressing (v)</i>	<b>50:78</b>
Grape and Blue Cheese Schiacciata (v)	<b>30:68</b>	<i>Greek Roast Chicken with Feta and Oregano (gf)</i>	<b>100:80</b>	<i>Green Beans with Warm Pear and Soft Cheese Toasts (v)</i>	<b>26:59</b>
Grape and Goat's Cheese Tarts (v)	<b>23:61</b>	<i>Greek Roasted Chicken with Lemon, Oregano and Garlic (gf)</i>	<b>93:96</b>	<i>Green Borscht (gf, v)</i>	<b>79:83</b>
Guinea Fowl with Grapes (gf)	<b>23:55</b>	<i>Greek-style Braised Green Beans (gf, v)</i>	<b>63:113</b>	<i>Green Ceviche</i>	<b>82:59</b>
Lemon Roasted Chicken with Grapes (gf)	<b>65:49</b>	<i>Greek-style Chicken and Pilaf (gf)</i>	<b>4:84</b>	<i>Green Gazpacho (gf, v)</i>	<b>76:48</b>
Market Fish with White Wine, Grapes and Tarragon	<b>31:105</b>	<i>Green Bean and Asparagus Salad (gf, v)</i>	<b>15:87</b>	<i>Green Herb Millet and Feta Fritters with Garlic Hummus, Roasted Almonds and Pea Shoots (gf)</i>	<b>80:64</b>
Moroccan Spice-roasted Chicken with Honey and Grapes (gf)	<b>57:67</b>	<i>Green Bean, Broad Bean and Caper Berry Salad (gf, v)</i>	<b>47:87</b>	<i>Green Olive, Beef and Cherry Tomato Pasta</i>	<b>52:109</b>
Mozzarella Salad with Balsamic Roasted Grapes (gf, v)	<b>63:111</b>	<i>Green Bean, Broccolini and Asparagus Salad (gf, v)</i>	<b>26:88</b>	<i>Green Olive, Corn and Feta Muffins (v)</i>	<b>107:46</b>
Pan-roasted Chicken Thighs with Grapes and Hazelnuts (gf)	<b>90:83</b>	<i>Green Bean and Buckwheat Salad with Goat's Cheese Toasts (v)</i>	<b>56:81</b>	<i>Green Pea, Avocado and Spinach with Lime and Harissa</i>	<b>45:112</b>
Pomegranate-roasted Grape and Blue Cheese Bruschetta with Salted Caramel Walnuts (v)	<b>74:80</b>	<i>Green Bean, Celery and Egg Salad (gf, v)</i>	<b>59:68</b>	<i>Green Pea, Harissa and Coriander Hummus (gf, v)</i>	<b>63:111</b>
Pomegranate-roasted Grape and Blue Cheese Bruschetta with Salted Caramel Walnuts (v)	<b>100:52</b>	<i>Green Bean, Edamame and Avocado Salad with Preserved Lemon Dressing (gf, v)</i>	<b>33:86</b>	<i>Green Pea and Mint Soup with Crispy Bacon (gf)</i>	<b>41:92</b>
Pork Chops with Grape, Feta and Walnut Salad (gf)	<b>53:109</b>	<i>Green Bean, Edamame Bean and Fennel Salad with Pink Peppercorn Dressing (gf, v)</i>	<b>45:80</b>	<i>Green Pea and Mint Soup with Sticky Pork Hock (gf)</i>	<b>103:50</b>
Pork Fillet on Kumara Mash with Pomegranate-roasted Grapes (gf)	<b>17:84</b>	<i>Green Bean and Farro Salad with Tahini Dressing (v)</i>	<b>76:49</b>	<i>Green Pizza with Ricotta and Lemon (v)</i>	<b>86:44</b>
Quinoa, Chicken, Date, Red Grape and Hazelnut Salad (gf)	<b>46:92</b>	<i>Green Bean and Fennel Salad (gf)</i>	<b>1:69</b>	<i>Green Salad (gf, v)</i>	<b>32:119</b>
Roast Chicken with Grapes and Thyme (gf)	<b>41:81</b>	<i>Green Bean and Fennel Salad with Tomato Raisins (gf, v)</i>	<b>41:58</b>	<i>Green Salad with Vinaigrette (gf, v)</i>	<b>94:54</b>
Roast Duck with Grape and Almond Agrodolce (gf)	<b>37:107</b>	<i>Green Bean and Hazelnut Salad (gf, v)</i>	<b>27:82</b>	<i>Green Soba Noodles with Hot Smoked Salmon and Almond and Wasabi Dressing</i>	<b>46:110</b>
Roast Lamb with Lemon Crust and Damson Jus, Pan-fried Grapes				<i>Green Tea and Coconut Sugar Panna Cotta with Dark Chocolate Shavings (gf)</i>	<b>60:103</b>

<i>Green Tomato and Roasted Walnut Salad (gf, v)</i>	<b>53:61</b>	Mixed Greens and Two-cheese Pie (v)	<b>77:96</b>	<i>Dressing (gf)</i>	<b>2:63</b>
<i>Green Vegetable Salad with Hazelnuts and Cranberries (gf, v)</i>	<b>40:70</b>	Mixed Greens and Two-cheese Tart (v)	<b>47:109</b>	<i>Grilled Cheese, Onion and Ale Soup</i>	<b>49:76</b>
<b>GREENS, GENERAL - SEE ALSO KALE AND SPINACH</b>					
<i>Aromatic Greens with Pide and Prosciutto</i>	<b>8:69</b>	<i>Pork Meatball, White Bean and Greens Soup</i>	<b>98:64</b>	<i>Grilled Chicken with Almond and Chilli Dressing (gf)</i>	<b>70:108</b>
<i>Baked Eggs with Spring Greens (gf, v)</i>	<b>74:108</b>	<i>Pumpkin, Lentils and Greens Soup (gf, v)</i>	<b>66:111</b>	<i>Grilled Chicken, Refried Beans and Radish Tostaditas (gf)</i>	<b>44:69</b>
<i>Baked Rigatoni with Greens and Ricotta (v)</i>	<b>97:65</b>	<i>Salmon Medallions on Crisp Potatoes and Wilted Greens (gf)</i>	<b>2:37</b>	<i>Grilled Chicken with Tunisian Salsa</i>	<b>51:122</b>
<i>Beans and Greens with Soft Eggs (gf, v)</i>	<b>96:104</b>	<i>Sauteed Mixed Greens with White Wine and Lemon (gf, v)</i>	<b>92:68</b>	<i>Grilled Chorizo and Avocado Salad (gf)</i>	<b>32:117</b>
<i>Burrata and Greens with Burnt Butter, Sizzled Sage and Citrus Peel (gf)</i>	<b>63:76</b>	<i>Smoky Saffron Baked Beans with Greens and Haloumi (gf, v)</i>	<b>79:104</b>	<i>Grilled Corn with Whipped Ricotta and Smoky Chilli Butter (gf, v)</i>	<b>89:36</b>
<i>Charred Greens and Skirt Steak (gf)</i>	<b>82:80</b>	<i>Spaghetti with Wilted Greens, Lemon and Parmesan (v)</i>	<b>89:55</b>	<i>Grilled Courgettes with Warm Yoghurt and Saffron Butter (gf, v)</i>	<b>101:106</b>
<i>Cockles with White Beans, Greens and Harissa (gf)</i>	<b>80:84</b>	<i>Spiced Leek and Greens Frittata (gf, v)</i>	<b>88:106</b>	<i>Grilled Crayfish, Potato Skins and Aioli (gf)</i>	<b>63:91</b>
<i>Crispy Parmesan Salmon on White Beans and Greens</i>	<b>92:111</b>	<i>Spring Greens Hummus (gf, v)</i>	<b>44:62</b>	<i>Grilled Eggplant 'Bruschetta' (gf)</i>	<b>77:46</b>
<i>Eat Your Greens Soup with Puffed Quinoa and Parmesan Crisps (gf, v)</i>	<b>85:54</b>	<i>Spring Greens with Roasted Mustard Haloumi (gf, v)</i>	<b>32:71</b>	<i>Grilled Eggplant with Feta, Chilli, Mint and Pine Nuts (v)</i>	<b>35:67</b>
<i>Garden Greens, Basil Dressing and Ricotta Crostini (v)</i>	<b>82:102</b>	<i>Swiss Chard, Bacon and Parsnip Tarts</i>	<b>36:80</b>	<i>Grilled Eggplant and Pork Fillet with Red Capsicum Dressing (gf)</i>	<b>41:58</b>
<i>Garlic and Greens Soup with Brazil Nut and Coriander Pesto (v)</i>	<b>73:100</b>	<i>Wilted Greens with Fried Chickpeas (gf, v)</i>	<b>29:104</b>	<i>Grilled Eggplant, Roasted Tomatoes and Burrata Salad (v)</i>	<b>94:108</b>
<i>Garlic Mushrooms, Wilted Greens and Double Cream Brie Toastie (v)</i>	<b>99:76</b>	<i>Winter Greens Salad with Mint Dressing (gf, v)</i>	<b>61:70</b>	<i>Grilled Eggplant with Tahini, Walnuts and Lemon (gf, v)</i>	<b>34:73</b>
<i>Gozleme with Lotsa Greens, Cheese and Toasty Walnuts (v)</i>	<b>103:100</b>	<i>Greens, Herb and Cheese Filo Pie (v)</i>	<b>67:114</b>	<i>Grilled Eggplant, Tomato and Basil Soup (gf)</i>	<b>3:65</b>
<i>Grain Bowls with Greens and Soft Eggs (gf, v)</i>	<b>80:82</b>	<i>Greens, Ricotta and Mushroom Pizza (v)</i>	<b>93:46</b>	<i>Grilled Fish with Broad Bean and Herb Tabbouleh</i>	<b>39:105</b>
<i>Greens, Herb and Cheese Filo Pie (v)</i>	<b>67:114</b>	<i>Greens and Stelling Soup with Pork and Thyme Meatballs</i>	<b>67:79</b>	<i>Grilled Fish with Caper and Red Onion Dressing (gf)</i>	<b>88:96</b>
<i>Greens, Ricotta and Mushroom Pizza (v)</i>	<b>93:46</b>	<i>Grilled Apricot Bruschetta</i>	<b>22:82</b>	<i>Grilled Flatbreads with Yoghurt and Dukkah (v)</i>	<b>76:49</b>
<i>Greens and Stelling Soup with Pork and Thyme Meatballs</i>	<b>67:79</b>	<i>Grilled Apricot and Honey Fool Tart</i>	<b>34:86</b>	<i>Grilled, Flattened Chicken (gf)</i>	<b>21:100</b>
<i>Grilled Star Anise Chicken on Wilted Greens (gf)</i>	<b>6:82</b>	<i>Grilled Apricots (gf)</i>	<b>71:95</b>	<i>Grilled Fresh Green Beans with Smoked Sesame Salt (gf, v)</i>	<b>76:76</b>
<i>Ham, Mozzarella and Wilted Greens 'Croque Monsieur'</i>	<b>66:88</b>	<i>Grilled Asparagus and Haloumi with Warm Bacon and Hazelnut Dressing (gf)</i>	<b>38:53</b>	<i>Grilled Garlicky Tomato Bread (v)</i>	<b>89:50</b>
<i>Hearty Spiced Potato, Greens and Chickpea Soup (gf)</i>	<b>72:90</b>	<i>Grilled Asparagus with Kalamata Olive Butter (gf, v)</i>	<b>45:32</b>	<i>Grilled Haloumi with Fennel and Broad Bean Salsa (gf, v)</i>	<b>64:63</b>
<i>Italian Pork Sandwich with Sauteed Greens</i>	<b>69:129</b>	<i>Grilled Beef and Panzanella Salad</i>	<b>14:78</b>	<i>Grilled Japanese Eggplant Salad with Lime and Chilli Dressing (gf)</i>	<b>17:85</b>
<i>Leek, Bacon and Winter Greens Risotto (gf)</i>	<b>72:97</b>	<i>Grilled Beef and Panzanella Salad</i>	<b>100:170</b>	<i>Grilled Korean Glazed Salmon with Fresh Mango and Cucumber Salsa</i>	<b>81:48</b>
<i>Mixed Green Vegetable Salad with Sesame Yoghurt Dressing (gf, v)</i>	<b>51:70</b>	<i>Grilled Bread with Spanish Flavours</i>	<b>20:83</b>	<i>Grilled Lamb Cutlets with an Oregano and Mustard Dressing (gf)</i>	<b>88:36</b>
<i>Mixed Greens and Grapefruit Salad with Avocado Dressing (gf, v)</i>	<b>14:95</b>	<i>Grilled Brioche with Rhubarb and Strawberries</i>	<b>82:86</b>	<i>Grilled Lamb with Fennel, Basil and Figs (gf)</i>	<b>15:109</b>
<i>Mixed Greens and Sausage Torta</i>	<b>65:75</b>	<i>Grilled Butterflied Prawns (gf)</i>	<b>16:101</b>	<i>Grilled Lemon Chicken with Fusilli</i>	<b>13:75</b>
<i>Mixed Greens Soup with Edamame Beans and Feta Croutes</i>	<b>49:80</b>	<i>Grilled Capsicum and Herby Yoghurt Dip (v)</i>	<b>95:42</b>	<i>Grilled Lemongrass Beef (gf)</i>	<b>5:84</b>
		<i>Grilled Capsicum Pesto and Chicken Sandwiches</i>	<b>94:84</b>	<i>Grilled Lemongrass Pork</i>	<b>27:116</b>
		<i>Grilled Capsicum, Zucchini and Haloumi Salad (v)</i>	<b>101:48</b>	<i>Grilled Mozzarella and Garlic Breads (v)</i>	<b>28:66</b>
		<i>Grilled Capsicums with Spiced Buckwheat (gf, v)</i>	<b>76:79</b>	<i>Grilled Mushrooms (gf, v)</i>	<b>58:78</b>
		<i>Grilled Carrots with Feta (gf, v)</i>	<b>2:58</b>	<i>Grilled Mussels</i>	<b>65:68</b>
		<i>Grilled Celery Hearts with Anchovy</i>		<i>Grilled Mussels with Crispy Chorizo, Parmesan and Fennel Crumbs</i>	<b>106:97</b>

<i>Grilled Mussels with Herb, Garlic and Lemon Crumbs</i>	<b>58:88</b>
<i>Grilled New Potato Salad (gf, v)</i>	<b>1:65</b>
<i>Grilled New Season Potatoes with Crispy Onions, Capers and Olives (gf, v)</i>	<b>32:75</b>
<i>Grilled Octopus and Greek Salad with Pide</i>	<b>16:95</b>
<i>Grilled Peach and Salted Ricotta Salad with Shredded Roast Chicken (gf)</i>	<b>63:71</b>
<i>Grilled Pineapple with Butterscotch Sauce (gf)</i>	<b>32:120</b>
<i>Grilled Pineapple with Mint and Lime Sugar (gf)</i>	<b>28:86</b>
<i>Grilled Pineapple with Rum, Orange and Chilli Syrup (gf)</i>	<b>70:90</b>
<i>Grilled Pizza with Smoked Salmon, Capers and Mascarpone</i>	<b>39:106</b>
<i>Grilled Prawns and Baby Octopus (gf)</i>	<b>63:100</b>
<i>Grilled Prawns with Parmesan, Tarragon and Lemon Butter (gf)</i>	<b>71:60</b>
<i>Grilled Prawns with Slow-roasted Tomatoes and Tartare Dipping Sauce</i>	<b>81:48</b>
<i>Grilled Radicchio Bruschetta with Soft Cheese</i>	<b>22:71</b>
<i>Grilled Salmon with Preserved Lemon and Caper Dressing (gf)</i>	<b>70:79</b>
<i>Grilled Salmon Sandwich with Apple Mayo</i>	<b>67:118</b>
<i>Grilled Salmon Skewers (gf)</i>	<b>64:111</b>
<i>Grilled Scallops with Miso Dressing</i>	<b>50:86</b>
<i>Grilled Scallops with Miso Dressing (gf)</i>	<b>100:48</b>
<i>Grilled Sesame and Ginger Salmon with Pickled Vegetable Salad</i>	<b>66:79</b>
<i>Grilled Skirt Steak with a Corn, Jalapeno and Avocado Sala (gf)</i>	<b>101:88</b>
<i>Grilled Sourdough Bread (v)</i>	<b>86:90</b>
<i>Grilled Sourdough with Prosciutto and Stracciatella</i>	<b>105:68</b>
<i>Grilled Spiced Snapper with Tomatoes and Fresh Mango (gf)</i>	<b>101:43</b>
<i>Grilled Star Anise Chicken on Wilted Greens (gf)</i>	<b>6:82</b>
<i>Grilled Steak with Café de Paris Butter (gf)</i>	<b>56:64</b>
<i>Grilled Steak with Green Olive and Pepperdew Salsa (gf)</i>	<b>47:107</b>
<i>Grilled Steak Sandwich with Caramelised Onions and Mushrooms</i>	<b>88:44</b>
<i>Grilled Tropical Fruit with No-churn Coconut Ice Cream (gf)</i>	<b>75:102</b>
<i>Grilled Tuna and Asparagus with Preserved Lemon Dressing (gf)</i>	<b>39:106</b>

<i>Grilled Tuna with Corn and Avocado Salsa (gf)</i>	<b>2:33</b>
<i>Grilled Tuna on Linguine with Rocket, Tomato and Lemon</i>	<b>11:96</b>
<i>Grilled Tuna Skewers with Green Olive Relish (gf)</i>	<b>20:70</b>
<i>Grilled Vegetable Salad with Lemon and Mustard Dressing</i>	<b>108:118</b>
<i>Grilled Vegetable Tostadas (gf, v)</i>	<b>105:60</b>
<i>Grilled Vegetables with Romesco Sauce (gf, v)</i>	<b>20:89</b>
<i>Grilled Venison Heart with Salsa Verde (gf)</i>	<b>69:46</b>
<i>Grilled Vietnamese Fish in Banana Leaves</i>	<b>40:62</b>
<i>Grilled Zucchini, Asparagus and Baby Mozzarella with Mint and Pine Nut Dressing (gf, v)</i>	<b>101:90</b>
<i>Grilled Zucchini and Avocado Salad (gf, v)</i>	<b>46:71</b>
<i>Grilled Zucchini, Green Bean and Sun-dried Tomato Salad (gf, v)</i>	<b>28:79</b>
<i>Grilled Zucchini with Tzatziki and Kasundi (gf, v)</i>	<b>88:56</b>

#### **GRUYERE, GENERAL**

<i>Asparagus Tart with Gruyere Cheese Pastry (v)</i>	<b>38:56</b>
<i>Baby Croissants Filled with Ham and Gruyere</i>	<b>10:77</b>
<i>Caramelised Vegetable and Gruyere Tarts (v)</i>	<b>46:60</b>
<i>Cheat's Baked Cheese Souffles (gf, v)</i>	<b>41:99</b>
<i>Cheese and Chive Souffle Omelette (gf, v)</i>	<b>80:100</b>
<i>Croque Madame</i>	<b>97:54</b>
<i>Croque Monsieur</i>	<b>87:70</b>
<i>Grilled Cheese, Onion and Ale Soup</i>	<b>49:76</b>
<i>Gruyère, Caramelised Onion and Sage Toast (v)</i>	<b>110:66</b>
<i>Gruyere Cheese and Caraway Seed Wafers (v)</i>	<b>25:103</b>
<i>Gruyere Cheese Souffles</i>	<b>85:68</b>
<i>Gruyere Toasts with Sherried Mushrooms and Sizzled Pancetta</i>	<b>35:71</b>
<i>Matty McLean's Leek, Gruyere and Pancetta Tart</i>	<b>97:26</b>
<i>Mixed Mushroom Soup with Cheesy Toasts</i>	<b>41:95</b>
<i>Red Cabbage Sauerkraut, Hazelnut, Salami and Gruyere Cheese Toastie</i>	<b>66:87</b>
<i>Three-cheese Mac'n'Pork Meatballs</i>	<b>104:86</b>
<i>Three-cheese and Pumpkin Baked Pasta (v)</i>	<b>102:70</b>
<i>Gruyère, Caramelised Onion and</i>	

<i>Sage Toast (v)</i>	<b>110:66</b>
<i>Gruyere Cheese and Caraway Seed Wafers (v)</i>	<b>25:103</b>
<i>Gruyere Cheese Souffles</i>	<b>85:68</b>
<i>Gruyere Toasts with Sherried Mushrooms and Sizzled Pancetta</i>	<b>35:71</b>
<i>Guacamole (gf, v)</i>	<b>44:72</b>
<i>Guacamole (gf, v)</i>	<b>74:66</b>
<i>Guava Paste, Lime and Cream Cheese Pastelillos</i>	<b>44:76</b>

#### **GUINEA FOWL, GENERAL**

<i>Guinea Fowl with Grapes (gf)</i>	<b>23:55</b>
<i>Pintade Laquée a l'Armagnac et Romarin - Rosemary and Armagnac-glazed Guinea Fowl (gf)</i>	<b>7:112</b>
<i>Guinea Fowl with Grapes (gf)</i>	<b>23:55</b>
<i>Guiso de Porotos (gf)</i>	<b>90:38</b>

#### **GYOZA, GENERAL - SEE DUMPLINGS**

## **H**

<i>Hainanese Chicken with Ginger Rice</i>	<b>38:66</b>
<i>Hake, Romesco and Gremlots (gf)</i>	<b>107:106</b>

#### **HALOUMI, GENERAL**

<i>Asparagus, Haloumi and Mustard Tart (v)</i>	<b>75:90</b>
<i>Baked Prawns with Vegetables and Haloumi (gf)</i>	<b>84:89</b>
<i>Barbecued Vegetables and Haloumi Salad (gf, v)</i>	<b>46:71</b>
<i>Beef, Haloumi and Spinach Gozleme</i>	<b>83:54</b>
<i>Blistered Green Beans and Haloumi with Tzatziki (gf, v)</i>	<b>88:93</b>
<i>Breakfast Salad with Haloumi and Black Quinoa (gf, v)</i>	<b>68:69</b>
<i>Cauliflower Risotto with Rocket, Hazelnuts and Haloumi (gf)</i>	<b>68:75</b>
<i>Cauliflower Steaks, Green Olive and Almond Salad with Haloumi Crumbs (gf, v)</i>	<b>86:103</b>
<i>Charred Broccoli with Haloumi and Soft-boiled Eggs (gf, v)</i>	<b>74:73</b>
<i>Chorizo, Red Lentil and Tomato Soup with Sizzled Haloumi</i>	<b>96:50</b>
<i>Ciabatta with Soft Eggs, Honey and Black Pepper Haloumi (v)</i>	<b>89:98</b>
<i>Crispy Beef, Haloumi and Lentil</i>	

Salad (gf)	<b>90:24</b>	Zucchini Noodles, Raw Tomato Sauce and Haloumi (gf, v)	<b>75:108</b>	Ham Hock and Chipotle Peppers in Adobo Sauce Soup with Red Beans (gf)	<b>72:72</b>
Dukkah-crusted Prawn and Haloumi Skewers with Roast Tomato, Crisp Mountain Bread Salad and Feta Dressing	<b>15:80</b>	<i>Haloumi and Almond Crumbed Fish (gf)</i>	<b>93:86</b>	Ham Hock and Vegetable Soup (gf)	<b>49:75</b>
Eggplant and Haloumi Kofte with Roasted Cherry Tomatoes (v)	<b>42:94</b>	<i>Haloumi Dukkah Fries with Yoghurt and Pomegranate Molasses (gf, v)</i>	<b>87:80</b>	Ham and Leek Croquettes	<b>99:64</b>
Filo Pastry, Haloumi and Spring Vegetable Tarts (v)	<b>62:71</b>	<i>Haloumi and Nectarine Skewers (gf, v)</i>	<b>82:85</b>	Ham Mac'n'Cheese	<b>87:70</b>
Freekeh and Haloumi Salad with Pesto Dressing (v)	<b>72:86</b>	<i>Haloumi, Pea and Mint Fritters (v)</i>	<b>44:60</b>	Ham, Mozzarella and Wilted Greens 'Croque Monsieur'	<b>66:88</b>
Grilled Asparagus and Haloumi with Warm Bacon and Hazelnut Dressing (gf)	<b>38:53</b>	<i>Haloumi and Peach Kebabs (gf, v)</i>	<b>88:44</b>	Honey Mustard, Orange and Ginger Glazed Ham (gf)	<b>75:56</b>
Grilled Capsicum, Zucchini and Haloumi Salad (v)	<b>101:48</b>	<i>Haloumi, Ricotta and Zucchini Kataifi Parcels (v)</i>	<b>88:106</b>	Hot Ham and Onion Jam Rolls with Molten Cheese	<b>57:101</b>
Grilled Haloumi with Fennel and Broad Bean Salsa (gf, v)	<b>64:63</b>	<i>Haloumi and Zucchini Falafel (v)</i>	<b>90:89</b>	Hot Ham and Onion Jam Rolls with Molten Cheese	<b>100:136</b>
Haloumi and Almond Crumbed Fish (gf)	<b>93:86</b>	<b>HAM, GENERAL</b>		Old Smoky Glazed Ham	<b>106:86</b>
Haloumi Dukkah Fries with Yoghurt and Pomegranate Molasses (gf, v)	<b>87:80</b>	Aromatic Spiced Apricot Glazed Ham (gf)	<b>106:74</b>	Orange and Miso Mustard Glazed Ham	<b>81:50</b>
Haloumi and Nectarine Skewers (gf, v)	<b>82:85</b>	Artichoke, Ham and Herb Tart	<b>59:64</b>	Pea, Ham and Celeriac Soup (gf)	<b>60:67</b>
Haloumi, Pea and Mint Fritters (v)	<b>44:60</b>	Baby Croissants Filled with Ham and Gruyere	<b>10:77</b>	Pineapple and Orange Glazed Ham	<b>87:67</b>
Haloumi and Peach Kebabs (gf, v)	<b>88:44</b>	Baked Ham (gf)	<b>94:50</b>	Pork Scallopine with Ham, Sage and White Wine	<b>26:98</b>
Haloumi, Ricotta and Zucchini Kataifi Parcels (v)	<b>88:106</b>	Baked Ham with Cranberries and Glacé Peaches (gf)	<b>33:79</b>	Pull-apart Ham Rolls	<b>75:96</b>
Haloumi and Zucchini Falafel (v)	<b>90:89</b>	Baked Ham with Glazed Apricots and Bay Leaves (gf)	<b>27:77</b>	Sauteed Chicken with Spinach and Ham and Oven Fries	<b>16:88</b>
Moroccan Lamb Burgers, Grilled Haloumi and Pistachio Salsa	<b>70:98</b>	Baked Ham Glazed with Pineapple, Rum and Allspice (gf)	<b>45:76</b>	Smoked Ham Hock, Barley and Vegetable Soup	<b>55:78</b>
Moroccan Lamb Burgers, Grilled Haloumi and Pistachio Salsa	<b>100:170</b>	Baked Ham with an Orange, Cardamom and Balsamic Glaze (gf)	<b>39:71</b>	Smoky Mustard and Pineapple Glazed Ham (gf)	<b>57:67</b>
Pumpkin and Haloumi Risotto Cakes with Pomegranate Sauce (v)	<b>21:83</b>	Baked Leeks with Ham and Cheese (gf)	<b>43:114</b>	Spiced Ginger Beer, Mustard and Orange Glazed Ham (gf)	<b>87:34</b>
Rhubarb, Couscous and Haloumi Salad (v)	<b>50:100</b>	Baked Whole Camembert with Bayonne Ham and Cornichons (gf)	<b>19:79</b>	Spiced Orange and Hoisin-glazed Ham	<b>51:69</b>
Roasted Butterkin Pumpkin, Shiitake Mushroom and Haloumi Salad (gf, v)	<b>85:105</b>	Barbecued Breakfast Hash with Ham and Eggs (gf)	<b>94:94</b>	Spiced Orange and Hoisin-glazed Ham (gf)	<b>100:64</b>
Roasted Carrot, Lentil and Haloumi Salad (gf, v)	<b>57:98</b>	Barbecued Breakfast Hash with Ham and Eggs (gf)	<b>99:100</b>	<i>Ham and Corn Brunch Fritters</i>	<b>87:74</b>
Smoky Saffron Baked Beans with Greens and Haloumi (gf, v)	<b>79:104</b>	Barbecued Breakfast Hash with Ham and Eggs (gf)	<b>100:142</b>	<i>Ham Croquettes</i>	<b>57:95</b>
Spinach and Haloumi Omelette with Crispy Aromatic Topping (gf, v)	<b>80:100</b>	Chicken Scallopini with Almonds, Ham and Sherry	<b>20:111</b>	<i>Ham Hock and Chipotle Peppers in Adobo Sauce Soup with Red Beans (gf)</i>	<b>72:72</b>
Spring Greens with Roasted Mustard Haloumi (gf, v)	<b>32:71</b>	Cider and Orange Marmalade Baked Ham	<b>63:113</b>	<i>Ham Hock and Vegetable Soup (gf)</i>	<b>49:75</b>
Sumac Haloumi with Baby Cos Salad (v)	<b>1:109</b>	Cocido - Braised Mixed Meats and Chickpeas (gf)	<b>20:116</b>	<i>Ham and Leek Croquettes</i>	<b>99:64</b>
Warm Haloumi and Roasted Capsicum Crostini (v)	<b>39:69</b>	Croque Madame	<b>97:54</b>	<i>Ham Mac'n'Cheese</i>	<b>87:70</b>
Wholemeal Spelt Gozleme with Haloumi (v)	<b>77:86</b>	Croque Madame	<b>100:136</b>	<i>Ham, Mozzarella and Wilted Greens 'Croque Monsieur'</i>	<b>66:88</b>
Zucchini and Fennel with Roasted Tomato Sauce and Fried Haloumi (gf)	<b>16:95</b>	Croque Madame Breakfast Croissants	<b>96:50</b>	<i>Hamburgers with Honey Mustard Coleslaw</i>	<b>11:97</b>
Zucchini and Haloumi Fritters (v)	<b>70:82</b>	Croque Monsieur	<b>87:70</b>	<i>Hand-pulled Noodles and Cumin Lamb</i>	<b>78:64</b>
		Croque Monsieur Baked Potatoes (gf)	<b>72:94</b>	<i>Hapuka, Chorizo and Bean Paella (gf)</i>	<b>34:60</b>
		Easy Ham and Egg "Pies"	<b>26:83</b>	<i>Hapuka and Tomatoes Veracruz-style (gf)</i>	<b>23:65</b>
		Glazed and Baked Ham with Spiced Grilled Fruits (gf)	<b>10:89</b>	<i>Harira (gf, v)</i>	<b>60:67</b>
		Ham and Corn Brunch Fritters	<b>87:74</b>		
		Ham Croquettes	<b>57:95</b>	<b>HARISSA, GENERAL</b>	

Braised Fennel with Hummus and Harissa Oil (gf, v)	<b>8:76</b>	<i>Crispy Onions and Herbs (gf) (v)</i>	<b>110:66</b>	Fettuccine with Artichokes, Hazelnuts and Mozzarella (v)	<b>89:65</b>
Butterflied Chicken with Harissa and Feta (gf)	<b>46:73</b>	<i>Harissa Roasted Chicken with Kumara and Green Olives (gf)</i>	<b>96:100</b>	Green Bean and Hazelnut Salad (gf, v)	<b>27:82</b>
Carrot, Feta and Harissa Salad (gf, v)	<b>6:77</b>	<i>Harissa Roasted Salmon with Walnut Dukkah (gf)</i>	<b>75:56</b>	Green Vegetable Salad with Hazelnuts and Cranberries (gf, v)	<b>40:70</b>
Carrot Salad with Harissa and Dukkah (gf, v)	<b>77:55</b>	<i>Harusame Prawns with Wasabi Mayonnaise</i>	<b>5:84</b>	Grilled Asparagus and Haloumi with Warm Bacon and Hazelnut Dressing (gf)	<b>38:53</b>
Chicken Tagine with Harissa, Apricots and Olives	<b>42:47</b>	<i>Hasselback Pork Fillet with Apple, Sage and Bacon (gf)</i>	<b>63:115</b>	Hazelnut and Aniseed Fregolata	<b>47:90</b>
Cockles with White Beans, Greens and Harissa (gf)	<b>80:84</b>	<i>Hasselback Potatoes Braised with Bay Leaves (gf)</i>	<b>19:90</b>	Jerusalem Artichokes with Crispy Sage and Roasted Hazelnuts (gf, v)	<b>92:71</b>
Fiery Sauce (gf, v)	<b>5:69</b>	<i>Hasselback Potatoes with Thyme, Garlic and Parmesan (gf)</i>	<b>45:80</b>	Lemon, Rocket and Ricotta Risotto with Roasted Hazelnuts (gf)	<b>43:77</b>
Fried Eggs and Roasted Capsicums with Mozzarella and Harissa (gf)	<b>21:110</b>	<i>Hasselback Potatoes with Thyme, Garlic and Parmesan (gf)</i>	<b>100:88</b>	Pan-roasted Chicken Thighs with Grapes and Hazelnuts (gf)	<b>90:83</b>
Green Pea, Avocado and Spinach with Lime and Harissa	<b>45:112</b>	<i>Have All Your Own Berry Pav (gf)</i>	<b>106:110</b>	Poached Chicken, Apple, Rocket and Hazelnut Salad (gf)	<b>32:87</b>
Green Pea, Harissa and Coriander Hummus (gf, v)	<b>63:111</b>	<i>Hazelnut and Aniseed Fregolata</i>	<b>47:90</b>	Prawn and Chorizo Kebabs with Smoked Paprika and Hazelnut Aioli (gf)	<b>33:85</b>
Harissa Grilled Prawns with Harissa Mayo and Pistachio Dukkah (gf)	<b>107:45</b>	<i>Hazelnut Chocolate Cake with Frangelico Ganache</i>	<b>55:86</b>	Pumpkin Ravioli with Brown Butter, Sage and Hazelnuts (v)	<b>23:95</b>
Harissa and Lentil Soup with Crispy Onions and Herbs (gf) (v)	<b>110:66</b>	<i>Hazelnut, Chocolate and Date Baklava</i>	<b>30:87</b>	Pumpkin and Ricotta Tortellini with Pumpkin, Hazelnuts and Sage Butter Sauce (v)	<b>37:66</b>
Harissa Roasted Chicken with Kumara and Green Olives (gf)	<b>96:100</b>	<i>Hazelnut and Chocolate Ganache Cookies</i>	<b>10:106</b>	Roasted Pumpkin and Ricotta-stuffed Pasta with Hazelnut and Sage Brown Butter (v)	<b>96:74</b>
Harissa Roasted Salmon with Walnut Dukkah (gf)	<b>75:56</b>	<i>Hazelnut, Chocolate and Polenta Cake (gf)</i>	<b>11:90</b>	Roasted Red Cabbage with Hazelnut Dressing (gf, v)	<b>61:73</b>
Kumara and Quinoa Burgers with Avocado, Herb Salad and Harissa Yoghurt Mayo (v)	<b>80:68</b>	<i>Hazelnut, Chocolate and Raspberry Macaroon Torte (gf)</i>	<b>57:75</b>	Rocket Salad with Serrano Ham, Manchego Cheese and Hazelnuts (gf)	<b>20:86</b>
Pork Tenderloins Stuffed with Harissa Peperonata (gf)	<b>34:56</b>	<i>Hazelnut Chocolate Truffle Figs (gf)</i>	<b>2:82</b>	Scallops with Brown Butter and Hazelnuts (gf)	<b>22:95</b>
Prawn, Coriander and Chilli Toasts with Poached Eggs and Harissa	<b>35:72</b>	<i>Hazelnut, Chocolate and Turkish Delight Meringues (gf)</i>	<b>25:81</b>	Semolina Gnocchi with Crispy Sage, Hazelnuts and Soft Cheese (v)	<b>93:62</b>
Roasted Carrots with Harissa and Maple Syrup (gf, v)	<b>92:64</b>	<i>Hazelnut and Coconut Macaroon Biscuits (gf)</i>	<b>89:81</b>	Semolina Gnocchi with Crispy Sage, Hazelnuts and Soft Cheese (v)	<b>100:202</b>
Roasted Eggplant with Spiced Lamb and Harissa	<b>102:64</b>	<i>Hazelnut and Coconut Macaroon Ice Cream Sandwiches (gf)</i>	<b>64:93</b>	Smoked Chicken, Melon and Hazelnut Salad (gf)	<b>15:117</b>
Roasted Eggplant with Warm Fennel Seed, Harissa and Walnut Dressing	<b>108:69</b>	<i>Hazelnut and Peach Sablé</i>	<b>2:75</b>	Spiced Duck Breast with Hazelnuts (gf)	<b>56:67</b>
Salmon with Fennel and Harissa Salad (gf)	<b>86:56</b>	<i>Hazelnut Praline (gf)</i>	<b>65:102</b>	Steak with Cheesy Polenta and Roasted Hazelnut Gremolata (gf)	<b>96:109</b>
Sous Vide and Barbecued Skirt Steak with Green Harissa (gf)	<b>76:22</b>	<i>Hazelnut Praline (gf)</i>	<b>106:110</b>	Stuffed Salmon in Vine Leaves (gf)	<b>28:72</b>
Spiced Israeli Couscous Salad with Eggplant, Yoghurt and Harissa (v)	<b>58:65</b>	<i>Hazelnut and Spice Shortbread</i>	<b>55:103</b>	Twice-cooked Pork Belly with Roasted Capsicum and Hazelnut Sauce	<b>28:70</b>
Spicy Harissa Prawns with Lemon and Garlic Aioli (gf)	<b>82:72</b>	<i>Hazelnut Tiramisu Layer Cake</i>	<b>31:100</b>		
Steak and Smoky Harissa Butter (gf)	<b>109:84</b>	<i>Hazelnut and White Chocolate Brownie with Marinated Berries and Mascarpone</i>	<b>15:111</b>		
Venison and Spinach Pizza with Harissa	<b>68:116</b>				
<i>Harissa Grilled Prawns with Harissa Mayo and Pistachio Dukkah (gf)</i>	<b>107:45</b>				
<i>Harissa and Lentil Soup with</i>					
		<b>HAZELNUTS, GENERAL</b>			
		<b>Hazelnuts: Savoury</b>			
		Baked Goat's Cheese Toasts, Blackberries and Hazelnuts (v)	<b>95:75</b>		
		Brussels Sprouts with Bacon, Orange and Hazelnuts (gf)	<b>42:73</b>	<b>Hazelnuts: Sweet</b>	
		Chicken Cotoletta with Brussels Sprouts, Rocket and Hazelnut Salad (gf)	<b>85:103</b>	Apple, Hazelnut and Rosemary Frangipane Tart	<b>61:38</b>
		Crumbed Pork Schnitzel with Spinach, Orange and Hazelnut Salad	<b>28:95</b>	Apricot, Hazelnut and Chocolate Brioche	<b>5:62</b>
		Eggs with a Hazelnut and Herb Stuffing (gf)	<b>24:89</b>	Baileys and Hazelnut Truffle Creme Brulee (gf)	<b>31:92</b>
				Baked Dark Chocolate and Hazelnut	

Cheesecake	<b>81:128</b>	Honeyed Strawberries and Cherries with Hazelnut and Rosemary Crumble (gf)	<b>70:86</b>	Soft Cheese (v)	<b>62:107</b>
Caramel and Hazelnut Tarts	<b>61:97</b>	Lemon Meringue and Hazelnut Biscuits	<b>62:93</b>	<i>Herb and Goat's Cheese-stuffed Chicken in Maple Bacon (gf)</i>	<b>69:72</b>
Cherry, Chocolate and Hazelnut Zuccotto	<b>15:98</b>	Molten Dark Chocolate and Hazelnut Pudding	<b>98:102</b>	<i>Herb and Lemon Roasted Chicken</i>	<b>24:67</b>
Cherry and Hazelnut Cake	<b>41:85</b>	No-bake Roasted Hazelnut and Ginger Panforte	<b>78:90</b>	<i>Herb and Parmesan Bread Sticks (v)</i>	<b>29:62</b>
Chocolate Caramel Hazelnut Slice	<b>98:96</b>	Polenta Cake with Caramelised Nut Topping (gf)	<b>71:69</b>	<i>Herb-crusted Fillet of Beef</i>	<b>51:73</b>
Chocolate, Fig and Hazelnut Meringue with Summer Berries and Mango (gf)	<b>21:87</b>	Raspberry and Hazelnut Rice Tart	<b>7:96</b>	<i>Herb-roasted Chicken with Grilled Limes (gf)</i>	<b>28:68</b>
Chocolate, Hazelnut and Fresh Raspberry Tart	<b>51:97</b>	Raspberry and Hazelnut Semifreddo	<b>40:89</b>	<i>Herb-rubbed First Light Venison Shortloin with Salad</i>	<b>84:37</b>
Chocolate and Hazelnut Puddings	<b>9:112</b>	Rhubarb and Hazelnut Bread and Butter Cake	<b>92:94</b>	<i>Herb and Salt-baked Beetroot (v)</i>	<b>36:77</b>
Chocolate and Hazelnut Puddings (gf)	<b>46:65</b>	Roasted Hazelnut and Caramel Slice	<b>56:98</b>	<i>Herb and Two-cheese Crispy Potato Stacks (gf, v)</i>	<b>75:63</b>
Chocolate and Roasted Hazelnut Cake - Torta Gianduja (gf)	<b>29:96</b>	Roasted Hazelnut and Espresso Tiramisu Cream Pavlova (gf)	<b>106:110</b>	<i>Herbed Chickpeas, Yoghurt and Poached Eggs (v)</i>	<b>75:108</b>
Coffee and Hazelnut Shortbread	<b>62:128</b>	Roasted Hazelnut and Rosemary Cake	<b>75:77</b>	<i>Herbed Potato and Cheese Gratin (gf, v)</i>	<b>94:50</b>
Creamy Quinoa Porridge with Rhubarb, Cherries and Hazelnuts (gf)	<b>36:85</b>	Silky Chocolate and Hazelnut Budino with Amaretti Crumb and Salted Caramel Gelato	<b>109:45</b>	<i>Herbed Yoghurt and Spelt Flatbreads (v)</i>	<b>70:61</b>
Espresso Martini Mousses on Ginger and Hazelnut Crumb	<b>83:62</b>	Sour Cherry, Chocolate and Hazelnut Cakes	<b>1:72</b>	<i>Herby Cheese and Kumara Lentil Pies (v)</i>	<b>91:59</b>
Flourless Hazelnut and Orange Syrup Cake with Orange Syllabub (gf)	<b>45:83</b>	Spiced Apple and Hazelnut Cake with Baklava Crumble	<b>85:93</b>	<i>Herby Green Fritters (v)</i>	<b>86:44</b>
Frangelico Chocolate Hazelnut Tiramisu	<b>65:102</b>	Strawberry and Hazelnut Meringues with Crushed Strawberry Cream (gf)	<b>33:69</b>	<i>Herby Parmesan and Garlic Bread (v)</i>	<b>99:94</b>
Frangelico Chocolate Hazelnut Tiramisu	<b>100:110</b>	<i>A Healthier Sundae with Raw Cacao Sauce and Cinnamon Nut Crumble (gf)</i>	<b>58:96</b>	<i>Herby Sauerkraut Mash Potatoes (gf, v)</i>	<b>99:106</b>
Fresh Fig, Roasted Hazelnut and Honey Tart	<b>96:90</b>	<b>HEART, GENERAL - SEE OFFAL</b>		<i>Herby Yoghurt Sauce (gf) (v)</i>	<b>107:68</b>
Gianduja Nougat Glace (gf)	<b>16:106</b>	<i>Hearty Lamb and Barley Soup with Ras el Hanout</i>	<b>103:52</b>	<i>Herby Zhoug (gf) (v)</i>	<b>110:58</b>
Grain-free Hazelnut, Linseed and Sunflower Seed Porridge (gf)	<b>85:76</b>	<i>Hearty Lamb Shank and Butterbean Soup (gf)</i>	<b>36:95</b>	<i>Hilbeh - Fenugreek Relish (gf, v)</i>	<b>21:112</b>
Hazelnut Chocolate Cake with Frangelico Ganache	<b>55:86</b>	<i>Hearty Mixed Bean Chilli (gf) (v)</i>	<b>110:56</b>	<i>Hoisin Beef with Lime and Snowpeas</i>	<b>44:108</b>
Hazelnut, Chocolate and Date Baklava	<b>30:87</b>	<i>Hearty Spiced Potato, Greens and Chickpea Soup (gf)</i>	<b>72:90</b>	<i>Hoisin Duck and Mango Wraps</i>	<b>27:69</b>
Hazelnut and Chocolate Ganache Cookies	<b>10:106</b>	<i>Hearty Spiced Red Lentil and Meatball Soup (gf)</i>	<b>102:68</b>	<i>Hoisin and Ginger Beef</i>	<b>96:84</b>
Hazelnut, Chocolate and Polenta Cake (gf)	<b>11:90</b>	<i>Heilala "Ota Ika" Ceviche (gf)</i>	<b>32:46</b>	<i>Hoisin and Ginger-glazed Slow-roasted Chicken</i>	<b>110:54</b>
Hazelnut, Chocolate and Raspberry Macaroon Torte (gf)	<b>57:75</b>	<i>Heilala Vanilla Seed Panna Cotta with Rhubarb, Ginger and Pineapple Gazpacho (gf)</i>	<b>32:46</b>	<i>Hoisin Ginger Meatballs</i>	<b>109:77</b>
Hazelnut Chocolate Truffle Figs (gf)	<b>2:82</b>	<i>Heirloom Tomatoes with Basil Buttermilk and Fried Lentils (gf, v)</i>	<b>96:45</b>	<i>Hoisin-glazed Fish with Shiitake Mushrooms and Egg Noodles</i>	<b>49:106</b>
Hazelnut, Chocolate and Turkish Delight Meringues (gf)	<b>25:81</b>	<i>Herb Blini with Smoked Fish</i>	<b>23:76</b>	<i>Hoisin Lamb Skewers</i>	<b>57:117</b>
Hazelnut and Coconut Macaroon Biscuits (gf)	<b>89:81</b>	<i>Herb and Chilli Baked Ricotta with Preserved Lemon Pepperonata (gf, v)</i>	<b>70:102</b>	<i>Homemade Ice Pops (Creamy Strawberry and Greek Yoghurt Pops; Glorious Green Pops; and Rich Cacao and Coconut Pops) (gf)</i>	<b>64:105</b>
Hazelnut and Coconut Macaroon Ice Cream Sandwiches (gf)	<b>64:93</b>	<i>Herb Crepes with Mushrooms and</i>		<b>HONEY, GENERAL</b>	
Hazelnut and Peach Sablé	<b>2:75</b>			<b>Honey: Savoury</b>	
Hazelnut Praline (gf)	<b>65:102</b>			Baked Feta with Honey, Hazelnuts and Thyme (v)	<b>75:88</b>
Hazelnut Praline (gf)	<b>106:110</b>			Baked Tagine of Lamb with Apricots and Honey (gf)	<b>24:103</b>
Hazelnut and Spice Shortbread	<b>55:103</b>			Beam Me Up Scottie Mixed Grain and Nectarine Salad with Ricotta and Honey (gf, v)	<b>95:75</b>
Hazelnut Tiramisu Layer Cake	<b>31:100</b>			Burst Tomato, Butter Bean and Hot Honey Salad (gf) (v)	<b>107:98</b>
Hazelnut and White Chocolate Brownie with Marinated Berries and Mascarpone	<b>15:111</b>				



Cardamom and Honey Glazed Duck with Pumpkin Couscous	<b>5:72</b>	Honey and Ginger Roasted Apricots, Ricotta and Sesame Crisp (gf)	<b>40:86</b>	Whipped Ricotta (gf)	<b>65:96</b>
Ciabatta with Soft Eggs, Honey and Black Pepper Haloumi (v)	<b>89:98</b>	Honey and Goat's Curd Cheesecake (gf)	<b>105:70</b>	Honey Mustard Coleslaw (gf, v)	<b>11:97</b>
Cider and Honey-braised Pork Belly	<b>42:91</b>	Honey-grilled Stonefruit with Whipped Ricotta (gf)	<b>65:96</b>	Honey Mustard, Orange and Ginger Glazed Ham (gf)	<b>75:56</b>
Citrus and Honey Grilled Chicken Skewers with Couscous	<b>22:112</b>	Honey Nut Tart	<b>30:74</b>	Honey Mustard Potatoes (gf, v)	<b>60:72</b>
Cumin and Honey Roasted Vegetables (gf, v)	<b>99:38</b>	Honey-roasted Almond, Date and Coconut Granola	<b>38:87</b>	Honey Mustard Pork with Pumpkin Couscous	<b>48:98</b>
Fresh Cheese with Honey and Walnuts (gf)	<b>20:101</b>	Honey-roasted Peanut, Rum and Caramel Tiramisu	<b>33:83</b>	Honey Nut Tart	<b>30:74</b>
Honey-baked Feta (gf, v)	<b>63:109</b>	Honey, Sesame and Citrus Gluten-free Shortbread (gf)	<b>74:100</b>	Honey-roasted Almond, Date and Coconut Granola	<b>38:87</b>
Honey Fried Walnuts (gf, v)	<b>96:68</b>	Honey Spiced Pear Tarte Tatin	<b>5:74</b>	Honey-roasted Carrots with Dates, Dandelions and Moroccan Dressing (gf, v)	<b>59:42</b>
Honey-glazed Roasted Root Vegetables (gf, v)	<b>30:70</b>	Honey and Thyme Roasted Stonefruit (gf)	<b>76:54</b>	Honey-roasted Parsnips and Bulghur Wheat Salad with Blue Cheese (v)	<b>97:105</b>
Honey Mustard Coleslaw (gf, v)	<b>11:97</b>	Honey, Whisky and Aniseed Caramelised Pears (gf)	<b>83:71</b>	Honey-roasted Peanut, Rum and Caramel Tiramisu	<b>33:83</b>
Honey Mustard Potatoes (gf, v)	<b>60:72</b>	Loukoumades (Greek Doughnuts) with Honey Syrup and Walnuts	<b>77:67</b>	Honey and Rosemary Butterfly Chicken with Feta and Sundried Tomatoes (gf)	<b>47:37</b>
Honey-roasted Parsnips and Bulghur Wheat Salad with Blue Cheese (v)	<b>97:105</b>	Moroccan Pancakes with Soft Curd Cheese and Honey	<b>24:93</b>	Honey Spiced Duck	<b>30:70</b>
Honey and Rosemary Butterfly Chicken with Feta and Sundried Tomatoes (gf)	<b>47:37</b>	Nougat Sesame Biscuits with Honey Roasted Peaches (gf)	<b>33:94</b>	Honey Spiced Pear Tarte Tatin	<b>5:74</b>
Honey Spiced Duck	<b>30:70</b>	Pear and Almond Frangipane Bruschetta with Honeyed Creme Fraiche	<b>35:72</b>	Honey and Thyme Roasted Stonefruit (gf)	<b>76:54</b>
Honey, Walnut and Herb-baked Cheese (gf)	<b>67:92</b>	Polenta and Rosemary Cake with Honey and Bay Leaf Syrup (gf)	<b>85:91</b>	Honey, Walnut and Herb-baked Cheese (gf)	<b>67:92</b>
Kimchi Rice with Honey Miso Torn Tofu (v)	<b>85:87</b>	Ricotta Bruschetta with Honey Peaches (v)	<b>87:96</b>	Honey, Whisky and Aniseed Caramelised Pears (gf)	<b>83:71</b>
Lime, Honey and Sriracha Roasted Salmon	<b>79:96</b>	Ricotta with Fresh Fruit, Honey and Roasted Almonds (gf)	<b>39:94</b>	Honeyed Strawberries and Cherries with Hazelnut and Rosemary Crumble (gf)	<b>70:86</b>
Loukoumades me Feta ke Meli - Feta Loukoumades with Honey	<b>68:46</b>	Spice-infused Honey (gf)	<b>55:97</b>	Hoobie's Beans (gf, v)	<b>90:17</b>
Pan-fried Feta with Honey and Oregano Dressing (gf, v)	<b>84:57</b>	Spice-infused Honey (v)	<b>108:53</b>	Hor Mok Ma Praw Oon (gf)	<b>90:46</b>
Roasted Carrots with Quinoa, Green Olives and Honeycomb (gf, v)	<b>66:67</b>	Spiced Sesame and Honey Torrone	<b>29:88</b>		
Sam's Honey-roasted Duck Legs with Apricots	<b>95:32</b>	Torrone Sardo (Sardinian Honey Nougat) (gf)	<b>77:64</b>	<b>HORSERADISH, GENERAL</b>	
Sriracha Honey Tofu (v)	<b>93:111</b>	Walnut Honey Tart with Mascarpone	<b>65:101</b>	Celeriac, White Bean and Horseradish Mash (gf, v)	<b>73:79</b>
Sticky Honey and Mandarin-glazed Duck Breasts	<b>104:116</b>	Yoghurt, Honey and Lime Panna Cotta (gf)	<b>30:68</b>	Corned Silverside with Green Lentils and Horseradish Sauce (gf)	<b>24:60</b>
		Yoghurt and Honey Panna Cotta (gf)	<b>47:103</b>	Fennel and Horseradish Coleslaw (gf, v)	<b>54:88</b>
<b>Honey: Sweet</b>		Yoghurt and Honey Panna Cotta (gf)	<b>100:104</b>	Fillet of Beef with Horseradish Sauce (gf)	<b>75:59</b>
Apricot and Cinnamon Scones with Ricotta and Thyme Honey	<b>107:88</b>	Honey-baked Feta (gf, v)	<b>63:109</b>	Horseradish Dressing (gf, v)	<b>94:66</b>
Blueberry Hotcakes with Warm Spiced Honey	<b>108:53</b>	Honey Crisps	<b>30:68</b>	Hot Smoked Salmon and Horseradish Pate (gf)	<b>90:91</b>
Brandy and Honey Baked Figs (gf)	<b>29:93</b>	Honey Crisps	<b>100:104</b>	Kumara and Sauerkraut Rosti with Smoked Fish and Horseradish Cream	<b>80:92</b>
Chamomile and Manuka Honey Cake (gf)	<b>71:102</b>	Honey Fried Walnuts (gf, v)	<b>96:68</b>	Ostrich with Red Cabbage and Horseradish Cream (gf)	<b>13:81</b>
Chocolate and Ginger Mousse with Honey Roast Pears (gf)	<b>96:52</b>	Honey and Ginger Roasted Apricots, Ricotta and Sesame Crisp (gf)	<b>40:86</b>	Potato Salad with Horseradish and Caper Dressing (gf, v)	<b>39:73</b>
Fresh Fig, Roasted Hazelnut and Honey Tart	<b>96:90</b>	Honey-glazed Roasted Root Vegetables (gf, v)	<b>30:70</b>	Potato Salad with Mustard and Horseradish Dressing (gf) (v)	<b>106:78</b>
Grilled Apricot and Honey Fool Tart	<b>34:86</b>	Honey and Goat's Curd Cheesecake (gf)	<b>105:70</b>		
Honey Crisps	<b>30:68</b>	Honey-grilled Stonefruit with			
Honey Crisps	<b>100:104</b>				

Roast Beef with Glazed Beetroot and Horseradish Sauce (gf)	<b>43:59</b>	<i>and Spicy Mayo Wraps</i>	<b>107:68</b>	Tahini and Dukkah (gf, v)	<b>45:114</b>
Smoked Fish with Horseradish and Dill (gf)	<b>45:114</b>	<i>Hot and Sour Beef Salad (gf)</i>	<b>89:62</b>	Roti with Smoky Chickpeas, Hummus and Preserved Lemon Chimichurri (v)	<b>83:96</b>
Smoked Fish and Parsnip Cakes with Horseradish and Watercress Cream	<b>30:62</b>	<i>Hot and Sour Broth with Chilli Beef</i>	<b>85:50</b>	Smoked Fish and Hummus Crostini with Lemon Dressing	<b>106:70</b>
Tuna and Horseradish Pate (gf)	<b>6:72</b>	<i>Hot and Sour Chicken Soup (gf)</i>	<b>7:100</b>	Smoked Fish Hummus (gf)	<b>63:109</b>
The Ultimate Beef Rib Eye with Horseradish Cream (gf)	<b>85:41</b>	<i>Hot and Sour Fish – Bengali-style Fish Curry (gf)</i>	<b>37:76</b>	Spiced Carrot and Chickpea Hummus (gf, v)	<b>34:73</b>
Venison Tri-tip Grill Steaks with Tomatoes and Spiced Horseradish Vinaigrette	<b>89:43</b>	<i>Hot and Sour Fish Curry (gf)</i>	<b>66:107</b>	Spiced Eggplant, Hummus and Mint Burgers (v)	<b>82:54</b>
		<i>Hot and Sour Prawns with Dill (gf)</i>	<b>78:58</b>	Spicy Beef Kebabs with Hummus and Green Beans (gf)	<b>48:98</b>
		<i>Hot and Sour Soup with Mushrooms and Tofu</i>	<b>31:86</b>	Spicy Lamb Sausages with White Bean Hummus	<b>32:114</b>
<i>Horseradish Dressing (gf, v)</i>	<b>94:66</b>			Spring Greens Hummus (gf, v)	<b>44:62</b>
<i>Hot Chocolate Puddings with Tamarillos in Mint and Lemon Syrup (gf)</i>	<b>18:73</b>	<b>HOTCAKES, GENERAL - SEE PANCAKES</b>		Tom Sainsbury's Hummus from Scratch with Roasted Veges (gf, v)	<b>107:34</b>
<i>Hot Cross Bun Bread and Butter Pudding with Whisky, Chocolate and Raisins</i>	<b>96:94</b>	<b>HOTDOGS, GENERAL</b>		Vege Rice Bowl with Beetroot Hummus and Lots of Seeds (gf) (v)	<b>107:68</b>
<i>Hot Cross Bun Easter Pudding</i>	<b>102:80</b>	Chilli Dogs	<b>88:93</b>	Warm Flatbreads with Marinated Lamb and Avocado Hummus	<b>10:112</b>
<i>Hot Cross Bun Ice Cream (gf)</i>	<b>89:92</b>	Chorizo Sausage and Green Olive Chimichurri Rolls	<b>52:92</b>	White Bean and Tuna Hummus with Soft Eggs (gf)	<b>56:119</b>
<i>Hot Cross Bun Pudding (The Ultimate Bread and Butter Pudding)</i>	<b>89:30</b>	French Onion Dogs	<b>97:54</b>	Za'atar Fish with Pine Nut Dressing and Hummus (gf)	<b>4:83</b>
<i>Hot Ham and Onion Jam Rolls with Molten Cheese</i>	<b>57:101</b>	Hotdogs with Caraway and Pale Ale Onions	<b>60:95</b>		
<i>Hot Ham and Onion Jam Rolls with Molten Cheese</i>	<b>100:136</b>	Pork, Cabbage and Apple Hotdogs	<b>75:102</b>	<i>Hunan Red-braised Spare Ribs</i>	<b>56:47</b>
<i>Hot Lemon Meringue and Passionfruit Puddings</i>	<b>67:103</b>	Reuben Deli Dogs	<b>97:53</b>		
<i>Hot Red Cabbage and Crispy Potato Salad (gf, v)</i>	<b>8:69</b>	Salty Sea Dogs	<b>93:96</b>		
		<i>Hotdogs with Caraway and Pale Ale Onions</i>	<b>60:95</b>		
<b>HOT SMOKED SALMON, GENERAL - SEE SALMON: SMOKED SALMON</b>		<i>Huevos Rancheros with Avocado Salsa (gf, v)</i>	<b>42:105</b>		
<i>Hot Smoked Salmon Filo Tarts with a Watercress and Pecorino Salad</i>	<b>35:103</b>	<i>Hummingbird Cake</i>	<b>100:150</b>		
<i>Hot Smoked Salmon and Goat's Cheese Omelette (gf)</i>	<b>109:94</b>	<i>Hummingbird Cake with Whipped Caramel Cream Cheese Icing</i>	<b>98:112</b>		
<i>Hot Smoked Salmon and Horseradish Pate (gf)</i>	<b>90:91</b>				
<i>Hot Smoked Salmon Kedgeree (gf)</i>	<b>19:108</b>	<b>HUMMUS, GENERAL (SEE ALSO DIPS)</b>			
<i>Hot Smoked Salmon and Potato Gratins (gf)</i>	<b>27:77</b>	Beetroot Hummus (gf, v)	<b>27:102</b>		
<i>Hot Smoked Salmon with Roast Beetroot, Burrata and Horseradish Dressing (gf)</i>	<b>94:66</b>	Braised Fennel with Hummus and Harissa Oil (gf, v)	<b>8:76</b>		
<i>Hot Smoked Salmon with Rocket and Chilli Linguine</i>	<b>84:103</b>	Fish with Hummus and Rocket Salad (gf)	<b>25:90</b>		
<i>Hot Smoked Salmon, Spinach and Tarragon Pie (gf)</i>	<b>62:69</b>	Green Herb Millet and Feta Fritters with Garlic Hummus, Roasted Almonds and Pea Shoots (gf)	<b>80:64</b>		
<i>Hot Smoked Salmon, White Bean and Horseradish (gf)</i>	<b>57:105</b>	Green Pea, Harissa and Coriander Hummus (gf, v)	<b>63:111</b>		
<i>Hot Smoked Salmon, Zesty Slaw</i>		Lamb Balls on a Bed of Kale, Beetroot and Carrot Salad with Beetroot Hummus	<b>91:39</b>		
		Lamb and Feta Kofta with Smoky Eggplant Hummus	<b>37:91</b>		
		Moroccan Beef with Hummus and Olives	<b>68:116</b>		
		Pea, Spinach and Mint Hummus (gf, v)	<b>93:82</b>		
		Pork Steaks with Artichoke Hummus (gf)	<b>58:107</b>		
		Roasted Pumpkin Hummus with			