

BREAKFAST



TOASTED BAGELS:

Plain cream cheese & chive	44
Sliced 1/2 avo, cream cheese & chive	69
- add bacon	20
Smoked salmon, cream cheese & chive	79
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Halloumi, onion marmalade, cream cheese, rocket, sunblushed tomato	79

SCRAMBLED EGG with toasted seeded sourdough **46**

SLICED AVO, sunblushed tomato & basil oil on toasted seeded sourdough **49**
 - add scrambled eggs **25**

CROISSANT with butter & jam **36**

HOMEMADE BANANA BREAD **30**

PANNA CHOCOLATE **29**

STONE LODGE GLUTEN FREE GRANOLA with greek yogurt & berries **69**

LSA - milled linseed, sunflower seed & almonds - cooked with cinnamon, oat milk, coconut, dates, banana & honey **85**

FRESH FRUIT JUICE **49**

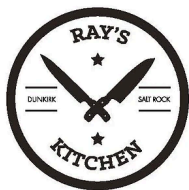
SUMMA SMOOTHIES: **62**

Flu Busta - carrot, orange, grape fruit, ginger, paw paw, turmeric, thyme, cinnamon

Energizer - beetroot, ginger, apple, berries, mint, flax & coconut

Nutty Choc - almond butter, coconut milk, cocoa, dates, cinnamon & chia seeds

Peanut butter cup - peanut butter, cocoa, yogurt, banana, dates, chia



STARTERS

TUNA LOLLIPOPS with sesame tempura dusting, wasabi mayo, pickled ginger and soy lime reduction	139
DELI PLATE for 2 Cold meats, artichokes and olives. Served with hot focaccia with caramelized onion and gorgonzola	179
CRISPY SQUID with spicy mayo	95
CREAMY PIRI PIRI CHICKEN LIVERS with toasted bread	89
THAI STYLE ROCK COD FISH CAKE with sesame, chilli, lemon grass, avo and a baby leaf salad with Asian dressing (contains shrimp).	149
HOUSE SALAD mixed leaves, roasted baby tomatoes, lime dressing, Parmesan cheese and toasted almonds - Add grilled chicken	98 145
PHYLLO WRAPPED PRAWNS 4 large prawn tails with spicy mayo	137
HONEY ROASTED BUTTERNUT SALAD with lentils, baby leaves, toasted pumpkin seeds, feta and lime dressing - Add grilled chicken	119 155

OPENING TIMES

Tuesday- Saturday: Breakfast / Lunch / Dinner

Sunday: Breakfast / Lunch

Our kitchen closes according to government guidelines please check with your waitron.

MAINS

CRISPY CALAMARI SALAD with baby leaves, nuts and seeds and an Asian dressing	159
HOME MADE FALAFEL on open roti with salad, spicy chickpeas, roasted brinjal and tahini yogurt	145
RAY'S BRINJAL MELANZANE	137
RAYS BACON AND CHEESE BURGER with chips and onion rings	139
PREGO FILLET STEAK ROLL on our homemade baguette with chips	165
SEAFOOD RISOTTO with prawns, mussels and calamari	215
WILD AND FIELD MUSHROOM RISOTTO with char-grilled broccoli	165
FRESH PARPADELLE PASTA with picante sauce, creamy bolognese and chilli	149
FRESH FETTUCCINE WITH LANGOUSTINE in a vermouth, tomato and cream sauce	245
PORK NECK SCHNITZEL with mushroom sauce and mashed potatoes	175
PORK BELLY brined and slow roasted, served with tempura sweet potatoes, market vegetables and mustard cream	210
RAY'S BABY BACK PORK LOIN RIBS 600g Memphis style dark BBQ dry roasted in the wood fire with chips and coleslaw	279
300G BEEF FILLET MEDALLIONS with mushroom or pepper sauce, french fries and vegetables	245
DE-BONED 1/2 PIRI PIRI CHICKEN with savory rice or chips	169
MASALA YOGURT 1/2 CHICKEN de-boned, with savory rice or chips	169
6 LARGE PRAWNS in their shells- served with our piri piri sauce, chips or savory rice	269
SEAFOOD FETTUCCINI home made pasta , prawns mussels and calamari in a seafood stock and butter	225

PIZZA

FOCACCIA with herbs and garlic	65
FOCACCIA with onion marmalade and feta	85
FOCACCIA with olives and onions	85
FOCACCIA with onion marmalade and gorgonzola	95
FOCACCIA BRESOALA with cured beef, shaved grana, sun blushed baby tomatoes, rocket, basil and lime vinaigrette	149
MARGARITA	90
REGINA mushroom and bacon	129
HAWAIIAN pineapple and bacon	129
BACON AVO AND FETA	149
VEGETARIAN brinjals, artichoke, avo, mushrooms, olives, sunblushed tomatoes and rocket	149
VEGETARIAN WITH SALAMI	159
TIKKA CHICKEN tzatziki, pineapple chutney, coriander and crunchy poppadum	149
SEAFOOD prawns, mussels and calamari	195
PEPPERONI jalapeno and olives	149
PRAWN AND PEPPERONI	189

COCKTAILS

APEROL SPRITZ Fresh orange and MCC	95
MOJITO Blended rum, lime and mint	80
PINA COLADA Blended coconut water, rum, pineapple juice	85
FROZEN MARGARITA Blended tequila, lemon juice, triple sec	80
FRENCH 75 Shaken grey goose, lemon juice - topped with MCC Brut and maraschino	95

WINES AT RAY'S KITCHEN

We have a wine shelf - this allows us more flexibility in choosing different wines for you to sample. Please have a look at what's available at the bar. We encourage you to drink something you've never tried before. Bon Appetite