



Lunch Menu

Traditional fishcakes with red cabbage slaw, avocado aioli and tartare	18.50
Rib fillet sandwich on turkish bread, roast tomato relish, avocado, seeded mustard aioli and fries	18.50
Roast duck salad with rice noodles, thai basil, bean sprouts, crispy shallots and cashews	18.50
Szechuan peppered calamari with balanese eggplant pickle, rocket and kaffir lime aioli	18.50
Fries with tomato sauce and aioli	8.00

DAILY LUNCH SPECIALS ALSO AVAILABLE

Dessert

Bitter chocolate and coffee mousse, chocolate wafer and muscovado ice cream	14.50
Trio of Azafran ice-creams with brandy snaps and strawberries	13.50
Terrine of hazelnut and coconut gelato, cinnamon sablé and apricots	14.50
Turkish delight pannacotta with pistachio ice-cream and fairy floss	13.50
Mango Assiette – Mango and sticky rice jelly, mango tartin, champagne sorbet, ice cream and coulis	14.50
Home-made petit fours: plate of 3	5.00

Hot Drinks

Short black (espresso)	3.30
Long Black	3.50
Flat white or Cappuccino	3.50
Latte	3.75
Mocha	4.00
Mugs	4.00
Hot Chocolate with Marshmallows	4.00
Soy Milk	.50
Double Shot	.50
Decaf	.50
Syrups: Chai, Hazelnut, Vanilla,	.75
<u>Teabags</u> – English & Irish Breakfast, Green Tea, Earl Grey, Peppermint, Chamomile, Lemon & Ginger, Decafe	3.50
Chai Tea	3.75

Cold Drinks

Coke, Diet Coke, Lemonade, Lemon Squash, Ginger Ale, Soda Water, Tonic Water	3.50
Lemon, Lime and Bitters	3.75
Juice: Orange, Apple or Pineapple	3.50
San Benedetto Sparkling Mineral Water (500ml)	5.00
Smoothie – Banana, Mango, Strawberry	5.50
Milkshakes – Chocolate, Caramel, Strawberry & Vanilla	5.00
Azafran Iced Coffee – Coffee, Milk, Ice-cream	5.00
Azafran Iced Chocolate – with Ice-cream	5.00