



# CENOTE

restaurant and lounge

<b>Garden Salad</b>	Small	<b>8</b>
mixed greens, cherry tomatoes, carrot, cucumber, green onion, radishes, lemon & poppy vinaigrette		
	Large	<b>15</b>
<b>Tabbouleh Salad</b>		<b>17</b>
couscous herb salad, date & apricot, cucumber, tomatoes, arugula, crispy kale, ginger gastrique		
<b>Garlic Prawns</b>		<b>18</b>
garlic chili butter, lime, cilantro, warm baguette		
<b>Duck Wings:</b>		<b>19</b>
<b>Orange Ginger Maple Soy</b> spring onion and sesame seeds		
<u>or</u> <b>Salt &amp; Pepper</b> salt, pepper, parsley, chili with ginger		
<b>Chicken Satay</b>		<b>19</b>
lightly curried chicken skewers, spicy peanut sauce, cilantro, ginger gastrique. on a bed of tabbouleh		
<b>Pork Belly Sliders</b>		<b>21</b>
tender sous-vide pork belly, caramel apple glaze, aged white cheddar, arugula, honey mustard		
<b>Lamb Sliders</b>		<b>21</b>
aromatic lamb koftas, tzatziki, ginger dressed arugula		
<b>Warm Nicoise Salad</b>		<b>22</b>
rare seared Ahi tuna, nugget potatoes, green beans, cherry tomatoes, Kalamata olives, soft boiled egg, lemon gastrique		

## Dessert 12

<b>Shaft Tiramisu</b>	
Shaft infused ladyfingers, mascarpone cream, cocoa	
<b>Sticky Toffee Pudding</b>	
toffee date sponge, butterscotch with vanilla ice cream	
<b>Mud Pie</b>	
Oreo crumb, Belgium chocolate mousse, toasted marshmallow	
<b>Amousse bouche</b>	<b>6</b>
a small bite of chocolate mousse	

<b>Chips &amp; Salsa</b>	<b>6</b>
house-made tortilla chips, salsa fresca	
<b>Warm Focaccia</b>	<b>7</b>
extra- virgin olive oil, balsamic reduction	
<b>Marinated Olives</b>	<b>8</b>
herbs, citrus, chili 'contains pits'	
<b>Stuffed Dates</b>	<b>10</b>
blue cheese, almond, prosciutto, balsamic	
<b>Tapenade</b>	<b>12</b>
Kalamata olives, capers, sundried tomatoes, garlic, extra virgin olive oil, naan bread, house-made tortilla chips	
<b>Bruschetta</b>	<b>16</b>
roasted peppers, cherry tomatoes, red onion, fresh basil, olives, capers on filoncini bread, melted parmesan, balsamic reduction	
<b>Brie &amp; Bacon Jam</b>	<b>18</b>
bacon jam, meted brie on filoncini bread, microgreens	
<b>Warm Spinach &amp; Artichoke Dip</b>	<b>21</b>
spinach, artichoke, garlic, parmesan gratin with naan bread and tortilla chips	
<b>Baked Brie</b>	<b>26</b>
filo wrapped, confit garlic, honey mustard, red onion marmalade, blueberry gastrique with warm bread	
<b>Cenote Nachos</b>	<b>16/28</b>
house-made tortilla chips, mixed cheese, jalapenos, tomatoes, spring onion, sour cream, salsa fresca	

## Add Ons

<b>Sour Cream</b>	<b>3</b>	<b>Guacamole</b>	<b>6</b>
<b>Salsa</b>	<b>3</b>	<b>Chicken</b>	<b>6</b>
<b>Cheese</b>	<b>4</b>		

## Protein

<b>Prawns</b>	<b>10</b>
<b>Chicken Satay Skewer</b>	<b>10</b>
<b>Pork Belly</b>	<b>10</b>
<b>Lamb Kofta</b>	<b>10</b>
<b>Ahi Tuna</b>	<b>14</b>



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## Flatbreads

flatbreads are available  
gluten-free (+3) &/or dairy-free (+2)

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<b>Margherita</b>	14
pomodoro, concasse tomatoes, mozzarella, basil,	
<b>Mushroom &amp; Blue</b>	15
whipped blue cheese, roasted mushrooms, mozzarella, topped with arugula & truffle oil	
<b>Prosciutto &amp; Brie</b>	17
date & cranberry jam, arugula	
<b>Salami &amp; Hot Honey</b>	17
pomodoro, mozzarella, parmesan, chili flakes	
<b>Blanco</b>	17
spinach & artichoke cream, chicken, garlic, arugula, mozzarella	

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food will be served as it is ready, tapas' style.

food can be served all at once upon request.

please notify your server or bartender if you have  
any allergies or intolerances as not all ingredients  
are listed