

# Origins

## FOOD MENU

### SOUPS

- CREAMY MUSHROOM & KALE SOUP <sup>V, D</sup> 4  
Sautéed Mushrooms and Extra Virgin Olive Oil
- VIETNAMESE SLICED BEEF NOODLE PHO <sup>GF</sup> 5.5  
Lime, Hoisin Sauce and Sriracha

### SALADS

- WATERMELON CHUNKS & FETA POKE BOWL <sup>NGF, V, D</sup> 5.5  
Arugula, Nuts, Balsamic Vinaigrette
- QUINOA POKE BOWL <sup>GF, V</sup> 4.5  
Grapes, Pomegranate, Avocado, Cherry Tomato, Cucumber, Fresh Basil & Coriander
- CRUNCHY KALE THAI SALAD <sup>NGF, V</sup> 4.5  
Cabbage, Carrots, Mango, Cilantro, Peanut Sauce
- HOMEMADE SPRING ROLLS <sup>V</sup> 6  
Kale, Carrot, Onions, Shitake Mushrooms, Ponzu Sauce
- THE BLACK EYE <sup>GF</sup> 5  
Black-eyed Beans, Chopped Onions, Yellowfin Tuna, Eggs, and Avocado

### MAINS

- PENNE ALLA CARBONARA <sup>PD</sup> 5.5  
Bacon\* and Parmesan
- GRILLED LAMB CHOPS 8.5  
Roasted Vegetables, Rosemary Cream and Jus
- WILD SCOTTISH SALMON <sup>GF</sup> 9  
Spinach, Basmati Rice
- ANGUS BEEF BURGER <sup>D</sup> 9  
Comté Cheese, Mushrooms, Pickles and Fries
- CHICKEN TIKKA MASSALA <sup>N</sup> 8.5  
Papadam, Pickles, Onion Cucumber Salad, Basmati Rice
- GRILLED SEA GULF PRAWNS <sup>D</sup> 8.5  
Garlic Parsley Butter, Basmati Rice
- THAI TOFU CURRY <sup>V</sup> 7  
Eggplants, Mushrooms, Broccoli, Snow Peas, Spiced Coconut Sauce

### SIDES

- AVOCADO AND TOMATO SALAD 3  
CREAMED GARLIC SPINACH  
THICK CUT FRIES  
HERBS ROASTED BABY POTATOES  
POTATO GRATIN <sup>D</sup>

### SWEETS

- BERRY O CHEESECAKE <sup>N, D</sup> 4.5  
Fresh Berries, Mascarpone, Flaked Honey Crumbs
- CRÈME BRÛLÉE <sup>D</sup> 4.5  
Madagascar Organic Vanilla, Brownies Chunks, Rosemary
- ASSORTED ICE CREAM & SORBET 1.5 (PER SCOOP)
- Valrhona Chocolate <sup>D</sup>  
Madagascar Vanilla <sup>D</sup>  
Pistachio <sup>N, D</sup>  
Caramelized Pecan Nuts with Salted Caramel <sup>N, D</sup>  
Strawberry Basil Frozen Yoghurt <sup>D</sup>  
Raspberry with Rosemary & Mint Infused Sorbet  
Mango Lime Ginger Sorbet