

Thursday - 29.95 | Friday - 37.50 | Saturday - 39.95

BOTTOMLESS DRINKS

Pornstar Martini ~ Tequila Sunrise ~ Rum Punch
Rum, Vodka, Gin & Mixer (25ml) ~ Prosecco ~ Bottled beer
Mocktails ~ Soft drinks

FOOD OPTIONS

Each attendee should choose either **TWO** small plates or **ONE** Main dish.

Two small plates are served with house fries.

SMALL PLATES

Toasted Flatbread & Tzatziki (V)

A creamy Greek inspired dip served with crispy breads.

Halloumi Bites (V)

Herby sanko fried halloumi served with an arrabiata sauce and basil.

Lemon Pepper Chicken Skewers (GF)

Succulent chicken thigh served with citrus slaw and spicy aioli.

Steak, Egg & Chimichurri (GF) +3.50

Marinated flank steak served with a fried egg and chimichurri.

Salt & Pepper Squid +3.50

Fried calamari pieces served with charred lemon and aioli.

Falafel Bites (VG) (DF)

Authentic falafel served with hummus, pickled onions and citrus slaw.

MAIN DISHES

6oz Flank Steak (GF) +5.00

Marinated flank steak served with garlic and chive fries and pink peppercorn sauce.

Nyla's BBQ Chicken Burger

Cajun buttermilk chicken thigh, glazed with a sweet and spicy BBQ sauce. Served in a toasted sesame brioche bun with aioli, citrus slaw, skin-on fries and rocket salad.

Signature Smash Burger

Double beef patty, caramelised smoked cheddar cheese, homemade Mac sauce, baby gem lettuce, gherkin, skin-on fries and rocket salad.

Beef Bolognese & Pappardelle (GFO)

Garnished with an Italian herb crumb, parmesan and basil.

Mediterranean Salad Bowl (VG)

Spiced tomato infused giant cous cous, sumac onions, rocket, breads and hummus.

ADD PROTEIN +3.00: Lemon & Garlic Chicken Skewer, Grilled Halloumi, Classic Falafel.

(VG) Vegan (V) Vegetarian (GF) Gluten-Free (VEO) Vegan Option Available (GFO) Gluten-Free Option Available (DF) Dairy-Free Option Available

Due to the size of our kitchen, we cannot guarantee that our food will be allergen free. Please ask your server for more information about our ingredients.