

LOTTI'S BRUNCH

BREAKFAST

7 til 17

YOGHURT & GRANOLA (v) — 9
blueberries, dates, roasted nuts and seeds
(vegan option avalible)

OVERNIGHT OATS (vg) — 9
almonds, nut butter, chocolate, cardamon
(gluten & lactose free)

AÇAÍ SMOOTHIE BOWL (vg) — 9
acai, coconut, nuts and seeds

FRUIT BOWL (vg) — 9
fresh seasonal fruit

AVO TOAST (v) — 14
sourdough, poached eggs, chili flakes

EGGS YOUR WAY (v) — 11
poached, fried or scrambled, on sourdough toast

LOTTI'S BENNY — 15
english muffin, poached eggs, hollandaise.
choice of:
- livar ham
- smoked salmon
- spinach and truffle (v)

PANCAKES(v) — 13
STACKING IT UP WITH TONY'S CHOCOLONELY
limited edition buttermilk pancakes, pecan maple butter,
tony's salted caramel chocolate, peanuts.



SMOKED SALMON — 5

AVOCADO MASH (vg) — 4

STREAKY BACON — 4

GRILLED MUSHROOMS (vg) — 3

GRILLED TOMATO (vg) — 3

BAKERY

CROISSANT (v) — 4
preserve

PAIN AU CHOCOLAT (v) — 4

BANANA BREAD(v) — 5

CARROT CAKE (v) — 4

VEGAN BLUEBERRY CAKE (vg) — 4

APPLE PIE (v) — 6
whipped cream, almond flakes

SWEETS

CHOCOLATE BROWNIE— 9
vanilla ice cream, salted caramel, tonka bean

CRÈME BRÛLÉE — 9
madagascan vanilla

*please advise your server if you have any allergies or require
information on the ingredients used in our dishes.

LUNCH

11 til 17

SOURDOUGH BREAD(v) — 3.5
butter

BUTTERNUT & CARROT SOUP (vg) — 9
turmeric, ginger, seeds, croutons

RED LENTIL SOUP (vg) — 9
mild curry, black pepper, herbs

STRACCIATELLA DI BURRATA (v) — 14
roasted eggplant, pistachios, crostini, pesto

SWEET POTATO BUDDHA BOWL (vg) — 14
cavolo nero, chickpeas, oregano, broccoli, tahini

HALLOUMI SALAD (v) — 14
baby spinach, carrot, orange, honey mustard vinagrette

ROAST BEEF ON TOAST — 13
piccalilli, mustard seed mayo, baby spinach,
caramelised onion, sourdough

LOBSTER ROLL — 22
spicy mayo, tarragon, pickles

GRILLED VEGETABLE SANDWICH (v) — 13
eggplant, tomato, zucchini, pesto, foccacia

ROASTED BUTTERNUT (v) — 18
quinoa, figs, feta, pecan, yoghurt vinegrette, figs, muntok pepper

GNOCCHI (v) — 22
cream, black truffle, enoki, fried sage

HOX VEGGIE BURGER (vg) — 17
charcoal bun, wheat patty, tomato, pickles, vegan cheese, fries
add sweet potato fries — 2.5

MISO SALMON — 24
sweet onion, soy, pak choy, broccoli, sesame

SPICED MEAT BALLS — 18
lamb and beef, tahini yoghurt, sundried tomatoes

HOT DOG — 13
brioche, coleslaw, jalapeno & cheddar sausage, siracha maya, crispy onion

HOX CHEESEBURGER — 18
brioche bun, black angus, bacon jam, emmental, pickles
add fried egg or bacon — 2
add sweet potato fries — 2.5

NY SHELL STEAK (400 GR.) — 34
chimichurri, fries

SIDES

FRIES (v) — 5
add truffle mayo — 1

SWEET POTATO FRIES (v) — 7.5
add truffle mayo — 1

CAVOLO NERO (vg) — 5
sesame dressing

BUTTER LETTUCE (vg) — 5
green beans, walnuts, lemon vinigarette

DRINKS

FRESH & HOMEMADE

ORANGE JUICE — 5

ACE JUICE — 6
orange, carrot, lemon, ginger

GREEN JUICE — 6
pear, apple, cucumber, spinach

COCKTAILS

APEROL SPRITZ — 12
aperol, prosecco, soda

MIMOSA — 10
prosecco, orange juice, bitters

COFFEE all avaliabile iced

BLACK

Bombora,
Lot Sixty One

ESPRESSO — 3.5

POUR OVER — 4

AMERICANO — 3.5

COLD BREW — 4

WHITE

Bean & Gone,
Origin

CORTADO — 3.5

MACCHIATO — 3.5

LATTE — 4

FLAT WHITE — 4

CAPPUCCINO — 4

MILK CHOICE
oat, almond, soy, coconut

NOT COFFEE

STICKY CHAI LATTE — 5.5
oat milk

MATCHA SUPERIOR LATTE — 5.5
oat milk

ICED CHARCOAL LATTE — 5.5
vanilla, oat

RAW CACAO LATTE — 5.5
oat milk

TEA

FRESH MINT — 4

FRESH GINGER — 4

EARL GREY — 4

ENGLISH BREAKFAST — 3.5

GREEN TEA — 4

LEMONGRASS — 4

JASMINE — 3.5

ROOIBOS — 3.5

CHAMOMILE — 3.5

RECOVERY TEA — 4

blend green & white tea,
ginger, rooibos