

# LOTTI'S

## BRUNCH

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

FRUIT BOWL (vg) — 9  
*fresh seasonal fruit*

OVERNIGHT OATS (vg) — 9  
*dried apricots, sunflower seeds, walnuts, berries*

PANCAKES (v) — 13  
*apple butter, pecans*

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

SMOKED SALMON ON TOAST — 14  
*sourdough, cream cheese, dill, salmon caviar*

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

LOTTI'S BENNY — 15  
*english muffin, poached eggs, hollandaise.  
choice of:*

- free range ham
- spinach and truffle (v)

GRILLED TOMATO — 3

GRILLED MUSHROOMS — 3

STREAKY BACON — 4

SMOKED SALMON — 5

## BAKERY

CROISSANT (v) — 4

BANANA BREAD (v) — 5

CARROT CAKE (v) — 4

VEGAN BLUEBERRY CAKE (vg) — 4

PAIN AU CHOCOLAT (v) — 4

## SIDES

GREEN SALAD (vg) — 6  
*baby gem*

HEIRLOOM TOMATOES (vg) — 6

MASHED POTATOES (v) — 5  
*butter, cream*

ASPARAGUS (vg) — 8

FRIES (v) — 5  
*add truffle mayo — 1*

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

## SMALL PLATES

BEET GAZPACHO (vg) — 9  
*red beets, olive oil, sherry vinegar, granny smith*

ZUCCHINI SOUP (v) — 9  
*basil, parmigiano, seeds, peppercorn*

SPRING LETTUCE SALAD — 15  
*grapefruit, avocado, smoked salmon, dill*

BURRATA (v) — 14  
*heirloom tomato, wild rocket, pesto, crostini*

DORADE CEVICHE — 14  
*lime, spring onion, chili, coconut, mango*

BEEF TARTARE — 13  
*mustard, tarragon, crostini*

## SANDWICHES

ROAST VEGETABLE SANDWICH (v) — 11  
*tahini yoghurt, mint*

PASTRAMI ON TOAST — 12  
*pickalilly, mustard, slaw, sourdough*

## MAINS

GNOCCHI (v) — 19  
*green asparagus, peas, pesto, parmesan*

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

SEABASS — 24  
*oregano, lemon, roasted zucchini, olives*

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

ONGLET STEAK — 25  
*red wine jus, confit shallots, mashed potato*

## SWEETS

STRAWBERRIES — 9  
*chantilly, hibiscus sorbet, basil, white almonds*

TARTE TATIN — 9  
*madagascan vanilla ice cream*

CHEESE FROM "KEF" — 14  
*grapes, fig chutney, sourdough, nuts*

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

# DRINKS

## FRESH & HOMEMADE

ORANGE JUICE — 5  
APPLE JUICE — 5  
ACE JUICE — 6  
*orange, carrot, lemon, ginger*

GINGER SHOT — 2.75  
*ginger, pepper*

CITRUS SHOT — 2.75  
*lemon, lime, grapefruit*

## TEA

FRESH MINT — 4  
FRESH GINGER — 4  
EARL GREY — 4  
ENGLISH BREAKFAST — 4  
GREEN TEA — 4  
LEMONGRASS — 4  
GEN MAI CHA SHIZUOKA — 4  
*green tea, popped brown rice*

ICED TEA — 3.5  
LEMONADE — 3.5  
GINGER BEER — 3.5  
KOMBUCHA — 3.5

FLORAL JASMINE — 4  
*green tea, jasmoin*  
AMSTERDAM BLEND — 4  
*rooibos, cinnamon*  
CHAMOMILE GARDEN — 4  
*caffeine free*  
RECOVERY TEA — 4  
*blend green & white tea, ginger, rooibos*  
BLACKBERRY CREAM — 4  
*black tea, cranberries, blueberries, vanilla*

# WINE

## SPARKLING

PROSECCO VILLA SANDI ORGANIC, Treviso, Veneto - NV	12	50
PROSECCO ROSE VILLA SANDI, Treviso, Veneto - NV	12	55
PERRIER-JOUËT GRAND BRUT, Champagne, France - NV	22	109
RAUMLAND TRAUBEN 0.0%, Germany, Sec - NV	9	40

## WHITE

GRANGE DES ROCS, Sauvignon Blanc & Viognier, Languedoc, France - '20	5.5	27
MONTES, Chardonnay, Central Valley, Chile - '20	7	34
BASA, Verdejo, Castilla y León, Spain - '20	7.5	36
BRIGALDARA, Soave, Garganega, Veneto, Italy - '20	8.5	41
ALBA MARTIN, Albariño, Rias Baixas, Spain - '20	10	50
ALDEA 0.0%, Verdejo, Pontevedra, Spain	5.5	25

## ROSE

ESTANDON GRIS DES SEIGNEURS, Cinsault & Grenache, Provence, France - '20	7	34
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## RED

GRANGE DES ROCS, Grenache & Syrah, Languedoc, France - '18	5.5	27
I MURI, Primitivo, Puglia, Italy - '20	6	29
VINHA DA FONTE, Tinto Touriga Nacional, Península de Setúbal, Portugal - '20	7	33
DOMAINE DE THULON, "Boite a Gamay", Beaujolais, France - '20	8.5	42
VALÉRIE COURRÈGES ZINZOLIN, Malbec, Cabernet Franc, Merlot, Syrah, France - '19	10.5	50

## COFFEE *all available 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*

## COCKTAILS

MIMOSA — 10  
*spumante, orange juice, bitters*  
BELLINI — 10  
*spumante, housemade peach purée, bitters*  
LOTTI'S SEASONAL SLUSHY — 10  
*ask your server about our current flavour*  
BLOODY MARY — 13  
*tomato juice, homemade spice mix*  
*choice of:*  
*- ketel one vodka*  
*- bombay sapphire gin*  
*- verde mezcal*