



AURUM

SANDWICH

Served on the choice of Ciabatta | Whole wheat seed loaf

Pickled Aubergine | Caramelized Onions | Tomato | Pesto **(V)** | **90**

Philly Cheesesteak | Beef Fillet | Peppers | Onion | Smoked Mozzarella | **110**

White Cheddar | Sundried Tomato Pesto | Prosciutto | **115**

AURUM BEEF BURGER | 110

Milk Bun | Tomato Pesto | Sticky Onions | Healy's Mature Cheddar |
Spicy Aioli | Pickle | Served with Aurum Fries **(N)**

ADD: Streaky Bacon | **40**

ADD: Free Range Fried Egg | **15**

AURUM FREE RANGE CHICKEN BURGER | 110

Milk Bun | Crumbed Chicken | Gem Lettuce | Coleslaw | Dynamite Sauce |
served with Aurum Fries **(N)**

GARDEN GREENS

AURUM HOUSE SALAD (V)(N) | 95

Fior Di Latte | Pomegranate | Artichoke | Candied Walnuts | Fried Basil | Grapefruit Dressing

AURUM CAESAR SALAD | 110

Gem Lettuce | Garlic Crouton | Parmigiano Reggiano | White Anchovy | Caesar Dressing

SALMON TROUT SALAD (P) | 125

Baby Spinach | Orange | Fennel | Radish | Lemon Pepper Dressing

BRESAOLA & PEAR SALAD (N) | 120

Feta Cheese | Toasted Pumpkin Seeds | Wild Rocket | Extra Virgin Olive Oil

SIDES

Aurum Fries **(V)** | **40**

Aurum Truffle Fries | Parmigiano Reggiano | Truffle Mayo **(V)** | **55**

Mashed Sweet Potato | Honey Butter | Toasted Almond **(V)(N)** | **45**

Baby Leaf Salad | Fior Di Latte | Pomegranate | Artichoke |
Candied Walnuts | Fried Basil **(V)(N)** | **60**

Sautéed Young Vegetables **(V)** | **55**

APPETISERS

BURRATA (V)(N) | 150

Seasonal Tomato | Pesto | Crispy Basil

SIRLOIN CRUDO | 130

Cured Beef Sirloin | Thai Dressing | Garlic Emulsion | Charred Leek

DUCK LIVER PARFAIT | 90

Mousse | Berries | Cranberry | Parmigiano Reggiano | Crisp Crouton

PAN SEARED SALMON (P) | 155

Salmon Skin Wafer | Sandy's Salmon Mousse | Salmon Roe | Dashi Custard | Asparagus & Avocado Salad

CALAMARI (P) | 130

Grilled Squid | Crispy Tentacles | Romesco | Peppers

ASPARAGUS (V) | 110

Grilled Asparagus | Kale Sauce | Gruyere | Lemon Skin | Crispy Kale

BEETROOT (V) | 95

Baby Beets | BBQ Beetroot Puree | Fennel Dressing | Stracciatella | Orange

MAIN COURSE

OSTRICH FILLET (N) | 235

Celeriac | Baby Beetroot | Black Garlic | Plum | Pumpkin Seed | Bourbon Jus

BEEF FILLET | 245

Beurre Noisette Cauliflower | Smoked Cauliflower | Roasted Onion Cream | Parsnip

EXOTIC MUSHROOM RISOTTO (N) | 170

VEGAN OPTION | 150

Sherry Reduction | Pine Nut | Onion Crumb | Parmigiano Reggiano

PORK BELLY | 220

Mango Chilli Custard | Lardon | Cabbage | Plum Glaze | Pine Salsa | Rum

SOUS VIDE CHICKEN BREAST | 190

Fried Boneless Wings | Leek & Potato Mousse | Braised Leek | Parsnip | Crispy Skin

SEABASS OR NORWEGIAN SALMON (P) | 260

Lemon Curd | Black Pepper Mayo | Garden Pea Textures | Crisp Potato Croquette

ROASTED BUTTERNUT & RICOTTA TORTELLINI (V) | 150

Autumn Spice | Cherry | Smoked Butternut | Sage | Roasted Onion Cream

PRAWN RISOTTO (P) | 260

Arborio | Prawn | Smoked Paprika | Shellfish Broth | Rosa Tomato | Herb Beurre Blanc

DESSERT

FRUITS DE SAISON (N) | 80

Citrus Sorbet | Seasonal Fruit | Coconut | Pecan | Vodka

CHOCOLATE & BRANDY TART | 90

Orange Textures | Dark Chocolate Truffles | Brandy Snap

BAKED APPLE | 85

Cinnamon Sponge | Burnt Butter Ice-Cream | Cider Apple | Shortbread
VEGAN OPTION | Vegan Peanut Butter Ice-Cream (N)

GRANADILLA MILLE-FEUILLE (N) | 75

Passion Fruit Mousse | Pressed Phyllo | Black Sesame Gelato | Basil

AURUM GELATO BAR

Milk Tart | Coffee Cardamom | Strawberry Sorbet (VG) |
Peanut Butter (Sugar Free)(VG)(N) | Dark Chocolate | Vanilla Baklava | Banoffee

1 Scoop | **30**
2 Scoops | **55**

DAILY CAKE SLICE (N) | 70

White Chocolate Cheesecake
Almond Orange Cake

AURUM YOUNG COOKS

RISE AND SHINE!

Creamy Scrambled Eggs | Toasted Ciabatta | Streaky Bacon | **70**
Omelette | Ham | Mozzarella | Tomato | **65**
Mixed Berry Smoothie | **40**

ALL DAY EATING

Mozzarella & Tomato Toastie | Ciabatta | AURUM Fries | **60**
ADD: Bacon | **25**



Margherita Pizza | **80**
ADD: Ham | **20**

Beef Fillet (160g) | Sweet Potato Mash | **130**

Crumbed Chicken Schnitzel | Cheesy Sauce | Side Salad | **95**

SOMETHING SWEET...

Sugar Free Peanut Butter Milkshake (N) | **40**

Vanilla Bean Ice Cream with Homemade Chocolate Sauce | **45**



BEVERAGES

TRUTHERY

COLD PRESSED JUICE

300ml

100% ORANGE 40

SORT ME OUT 45

Pineapple. Carrot.
Apple. Ginger

TONE IT UP 45

Grapefruit. Lemon.
Ginger. Pineapple

VIGOROUSLY FIT 45

Celery. Parsley. Pineapple
Kale. Mint

KICK START 45

Beetroot. Apple. Pineapple
Cinnamon. Lemon

MEGA C+ 45

Orange. Pineapple. Lemon.
Grapefruit. Mint

ILLY CAFÉ

Ristretto **18**

Double Espresso **24**

Americano **24**

Cortado **28**

Cappuccino **30**

Flat White **30**

Latte **32**

Mocha **35**

MILK OPTIONS

Almond Milk **+8**

Coconut Milk **+8**

HOT BEVERAGES

Hot Chocolate **30**

White Hot Chocolate **34**

Rooibos Cappuccino **30**

Spiced Turmeric Latte **34**

Spiced Chai Latte **32**

TWG LUXURY TEA

Hand Sewn Cotton Teabags

FOR 1 | 25 FOR 2 | 45

Vanilla Bourbon
Rooibos + Vanilla

Rooibos

Chamomile

French Earl Grey

English Breakfast

White Sky
White + Peach

Black Chai

Moroccan Mint
Green + Mint

1837 Black Signature

Emperor Sencha
Green

COLD BEVERAGES

Local Sodas 300ml **23**

Local Mineral Water
Still 250ml **24**

Local Mineral Water
Sparkling 350ml **24**

Local Mineral Water
Still 750ml **45**

Local Mineral Water
Sparkling 750ml **45**

Acqua Panna 250ml **35**

San Pellegrino 250ml **35**

Acqua Panna 750ml **68**

San Pellegrino 750ml **68**

Appletiser 300ml **29**

Grapetiser 300ml **29**

Fitch & Leedes Mixers 200ml **22**

Cordials **12**

Bos Iced Tea 330ml **26**
Lemon
Peach
Berry

Rock Shandy **40**
Lemonade. Soda. Bitters

Steelworks **45**
Bitters. Lemon. Kola. Soda.
Ginger Ale

ALCOHOLIC BEVERAGES

Local Beers **30**

Corona **42**

Flying Fish Lemon **35**

Grosch **52**

Heineken **35**

Stella Artois **35**

Local Ciders **36**

Draught On Tap
Please Enquire

350ml **32**

500ml **42**

NON-ALC BEER & CIDER

Castle Free **28**

Devils Peak Zero to Hero **36**

Heineken 0.0 **35**

Savanna Lemon **36**



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