

DINNER MENU

AVAILABLE EVERY THURSDAY, FRIDAY & SATURDAY UNTIL 10PM

ENTREES

- Salt & Pepper Squid** 12
- Potato Wedges** 9.5
- Sweet Potato Chips** 7
- Chips** 6

MAINS

- FALAFEL WRAP** 🌿🥬 15
With hummus, lettuce, onion, cucumber, pickles, tomato, falafel & tahini sauce, with chips on the side
- RITUAL CHARGRILLED WRAP** 🌿🥬 18
Chargrilled meat wrap with your choice of (chicken, lamb or kefta) marinated in herbs and spices, wrapped in a soft tortilla with mixed leaves, tomato, onion, cucumber, BBQ sauce and hummus served with chips
- MEDATERRIANEAN VEGGIE WRAP** 🌿 16.5
Roasted pumpkin, Spanish onion, roasted capsicums, hummus, lettuce, cucumber, olives and sundried tomatoes wrapped in a tortilla bread served with a side of chips
- FALAFEL PLATTER** 🌿🥬 18
With hummus, pickled turnips, tahini, served with salad and pita bread
ADD Chips | 3.5
- CHICKEN SCHNITZEL BURGER** 🌶️ 20
With cheese, tomato, lettuce, coleslaw, pickles, served with chips and chipotle sauce
- GRILLED CHICKEN BREAST** 25
With Chicken breast chips & salad served with gravy or mushroom sauce
- STEAK SANDWICH** 🌶️ 24
Lettuce, cheese, caramelised onion, beetroot, dill pickles served with chips
American mustard & Chipotle sauce

WAGYU BEEF BURGER 21
100% Wagyu beef mince, lettuce, tomato, American cheese, caramelised onions, pickles with house made sauce

CHICKEN TACOS 🌶️ 24
Pickled red cabbage, crispy chicken, pico de gallo, avocado on a warm soft tortilla bread drizzled with chipotle sauce

CHILLI PRAWN TACOS 🌶️ 25
Served with white cabbage, carrots, corn, fresh coriander, avocado, sour cream, pica de Galo, topped with chilli prawns

THE RITUAL PLATTER 30
Chargrilled (chicken, lamb, lamb kefta) skewers served chips, and with fresh salad tossed in sharp lemon dressing, hummus and pita bread

250G PREMIUM GRADE SCOTCH FILLET 30
Cut grilled to perfection, served with medley of seasonal vegetables and mash potatoes with a choice of mushroom or gravy sauce

200g Grilled Atlantic Salmon 🌿🥬 28
Delicious flavour of freshly grilled Atlantic salmon paired with seasonal vegetables and mash potato topped with a classic French bearnaise sauce



SALADS

GRILLED CHICKEN PUMPKIN & QUINOA 🌿🌾 22
Grilled chicken breast, roasted butternut pumpkin, cherry tomato, cucumber, Spanish onion, quinoa & mesclun toasted in sharp lemon dressing

STEAK BOWL 23
With 250g sirloin steak, mesclun, beetroot, orange, grilled peach, halloumi cheese dressed in a sharp coriander dressing

CRISPY CHICKEN SALAD 🌶️🥬 22
Avocado, cucumber, tomato, onion, mixed lettuce, crispy chicken tossed in an addictive siracha honey dressing

MEDITERRANEAN SALMON SALAD 22
200g grilled Atlantic Salmon served on top of mixed lettuce, avocado, onion, tomato, cucumber, feta cheese and olives dressed in a sharp lemon dressing

FALAFEL BOWL 🌿🥬 20
Falafel on a bed of hummus with Edamame, avocado, quinoa, spiced roasted broccoli, carrot, red cabbage drizzled with tahini sauce served with pita bread

CHILLI PRAWN SALAD 22
Served with mesclun, avocado, onion, tomato, cucumber, feta cheese, and olives dressed in coriander lemon dressing

PASTA

CON POLLO 24
Grilled chicken, avocado, spring onions served with rose sauce

EL PESTO 24
Grilled chicken, cooked with homemade pesto, mushrooms and broccoli served in white creamy sauce

CHILLI PRAWNS 🌶️ 26
Sautéed prawns in olive oil with parsley, garlic, chilli flakes and spinach served in rose sauce

DESSERTS

KNAFEH FRENCH TOAST

Brioche toast, knafeh, vanilla ice-cream, pistachio, banana and strawberries with rose water syrup

18

TWO STACK PANCAKES

Served with banana, seasonal berries, vanilla ice-cream and topped with Belgium chocolate

16

BELGIUM WAFFLES

Served with 2 waffles, banana, seasonal berries, ice cream with Belgian chocolate

17

AMERICAN STYLE PANCAKES 🍌

Served with seasonal berries, vanilla bean ice-cream, maple syrup, berry compote and caramelised banana

17.5

BISCOFF PANCAKES

Two stack pancakes served with banana, seasonal berries, vanilla ice cream, topped with biscoff sauce

17

BRUSSEL CREPES

With your choice of Biscoff, Oreo or Kitkat with banana, fresh seasonal berries, vanilla ice cream & your choice of biscoff or belgian chocolate topping

17



DINNER TRADING HOURS

AVAILABLE EVERY THURSDAY. FRIDAY &

SATURDAY UNTIL 10PM

1b/20 Zoe Place, Mount Drunit

PLEASE ORDER AND PAY AT COUNTER

Kitchen closes at 9:30PM

While we try to outline allergen items in our dishes menu items may contain or come in contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.

*GLUTEN FREE BREAD OPTION AVAILABLE

*10% PUBLIC HOLIDAY SURCHARGE MAY BE APPLIED ON PUBLIC HOLIDAYS