



Sundays from the Bartender \$ 12.00

Prosecco WATERMELON HUGO
Elderflower, Watermelon, Mint, Prosecco

Gin COCKTAIL
Ki No Bi Kyoto Gin, Cucumber, Fever Tree

Wine SANGRIA
Fruit and spirits marinated in wine

Vodka LYCHEE COOLER
Stoli Citros Vodka, Lychee, Cassis, Lemonade

Sundays from the Chef

Tuna Ceviche
Mango, Pomegranate, Chayote and Coconut \$ 13.50

Groupers, Snapper or Salmon
Over Greek Salad or Roasted Pumpkin Risotto \$ 23.95

Grilled Lobster Tails
Grilled Corn, Roasted Potato, charred lemon \$ 32.00

Mussels & Frites
Chardonnay Sauce with a touch of Basil \$ 22.00

Sundays from the Wine Cellar 6 oz ■ 9 oz ■ Bottle

Sancerre *Attitude* France \$ 14 ■ \$ 19 BOTTLE \$ 59

Chardonnay Rombauer Napa \$ 14 ■ \$ 19 BOTTLE \$ 59

Rosé Minuty *M* France \$ 12 ■ \$ 17 BOTTLE \$ 48

Rosé Whispering Angel France BOTTLE \$ 59

Prosecco Torresella Italy \$ 12 ■ BOTTLE \$ 48

Veuve Clicquot France \$ 19 ■ BOTTLE \$ 89

Sunday from the BBQ from 11.00 to 2.30 pm

Bourbon Glazed BBQ Ribs
Whole roasted Garlic Rosemary Chicken
Thyme & Garlic Infused Flank steak
Cucumber & Tomato Salad - Potato Salad
Family Style Platter Cl\$ 25.00

Sundays at Karoo ■ Casual Sundays redefined from 11.00 until Late