

**LUNCH 11.30am – 3pm seven days****DINNER 5pm – 9pm Wednesday – Saturday**

<b>House made fresh rosemary bread</b> with dukkah + extra virgin olive oil (VGN + DF)	5.0
<b>Mushroom arancini</b> with saffron aioli, dressed leaves + smoked cheddar (V)	15.0
<b>Roast cauliflower salad</b> with quinoa, currents, almonds, herbs + coconut yoghurt (VGN + V + GF + DF)	16.0
<b>Japanese fried chicken salad</b> with crunchy slaw, sriracha mayo + black sesame (DF)	17.0
<b>Spanish prawns</b> with chorizo, smoked paprika, red onion, tomato + fennel (GF + DF)	18.0
<b>Gnocchi</b> handmade potato dumplings with tomato sugo, olive crumb, fresh herbs + parmesan (v)	22.0
<b>Slow cooked lamb</b> with harissa, white bean puree, sweet potato crisps + salsa verde (GF)	24.0
<b>Blue eye trevalla</b> with herb + parmesan crumb, sweet potato puree + buttered greens	29.0
<b>Veggie burger</b> roast vegetable + quinoa pattie, haloumi, avocado, greens, relish + aioli (V + VGN option + GF option)	16.0
add crinkle cut chips + aioli	4.0
<b>Chicken burger</b> Japanese fried chicken, crunchy slaw, pickles + sriracha mayo	16.0
add crinkle cut chips + aioli	4.0
<b>Lamb burger</b> slow cooked lamb, greens, pumpkin, salsa verde + aioli (GF option)	16.0
add crinkle cut chips + aioli	4.0

**SIDES**

<b>Potatas bravas</b> , romesco + aioli (V + GF)	10.0
<b>Greens</b> broccolini, beans, lemon, honey + slivered almonds (VGN + DF + GF)	8.0
<b>Crinkle cut chips</b> + aioli (V)	8.0

V – Vegetarian    VGN – Vegan    DF – Dairy Free    GF – Gluten Free

Please note a 10% surcharge applies on public holidays