

**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)	5.0
<b>Mushroom arancini</b> with saffron aioli, dressed leaves + smoked cheddar (V)	15.0
<b>Baked figs</b> with beetroot, goats cheese, sprouts, pine nuts + honey lime vinaigrette (V + GF + VGN/DF option)	18.0
<b>Potato and ricotta gnocchi</b> with tomato sugo, olive crumb + parmesan crisps (V)	22.0
<b>Chilli and garlic calamari</b> with green beans, chorizo, roast peppers, spinach + lemon aioli (GF)	19.0
<b>Roasted pork belly</b> with sweet potato puree, plum jus, almonds + pickled radish	24.0
<b>Buddha bowl</b> with hand rolled falafels, freekeh, avocado, cabbage slaw, roast cauliflower + tahini coconut yoghurt (VGN)	18.0
<b>Poke bowl</b> with seared salmon, sesame, brown rice, avocado, cabbage slaw, roast cauliflower + wasabi mayonnaise (GF)	21.0
<b>Veggie burger</b> roast vegetable + quinoa pattie, haloumi, avocado, greens, relish + aioli (V + VGN option + GF option)	16.0
<b>add</b> crinkle cut chips + aioli	4.0
<b>Chicken burger</b> Japanese fried chicken, crunchy slaw, pickles + sriracha mayo	16.0
<b>add</b> crinkle cut chips + aioli	4.0
<b>Pulled pork burger</b> with smokey BBQ sauce, crunchy slaw, garlic aioli + cucumber pickle (GF option)	16.0
<b>add</b> crinkle cut chips + aioli	4.0

**SIDES**

<b>Potatas bravas</b> , romesco + aioli (V)	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