

## LUNCH 11.30am-3pm seven days

## DINNER 5pm-9pm Tuesday-Saturday

<b>Soup of the day</b> with house baked bread (V + GF option)	12.5
<b>Creamed corn croquettes</b> with chipotle aioli + green leaves (V)	15.0
<b>Beetroot risotto</b> with fetta, roasted hazelnuts, balsamic + fresh herbs (V + GF + VGN option)	22.0
<b>Pumpkin ravioli</b> with burnt butter + sage + pine nuts + parmesan (v)	24.0
<b>Jamaican jerk chicken</b> with coconut rice, black eyed peas + sweet potato crisps (GF + DF)	25.0
<b>Coconut prawns</b> with watercress, avocado, orange, mint + mango mayonnaise (DF)	26.0

### SIDES

<b>Rosemary bread</b> baked in house, served with dukkah + extra virgin olive oil (VGN)	6.0
<b>Crinkle cut chips</b> + aioli (V + DF)	8.0
<b>Greens</b> broccoli, beans, lemon, honey + slivered almonds (VGN option + GF + DF)	9.0
<b>Potatas bravas</b> , crispy potatoes with romesco sauce + aioli (V + DF + GF option)	10.0

### BOWLS

<b>Buddha bowl</b> with falafels, brown rice, avocado, cabbage, carrot, cauliflower + tahini coconut yoghurt (VGN)	18.0
<b>Poke bowl</b> with seared salmon, sesame, brown rice, avocado, cabbage, carrot, cauliflower + wasabi mayonnaise (GF + DF)	22.0

### BURGERS

<b>Veggie burger</b> with roast vegetable + quinoa patty, haloumi, avocado, greens, relish + aioli (V + VGN option + GF option)	17.0
<b>Chicken burger</b> with Japanese fried chicken, crunchy slaw, pickles + wasabi mayonnaise (DF)	17.0
<b>Beef burger</b> with bacon, lettuce, pickles, cheddar, onion rings + special sauce (GF option)	18.0

**ADD** crinkle cut chips + aioli to your burger 4.5

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

Please note a 10% surcharge applies on public holidays