

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

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

SIDES

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

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

Please note a 10% surcharge applies on public holidays