

DINNER

3:00pm - 9:00pm

FRENCH ONION SOUP \$ 15
Caramelised onions simmered with a rich vegetable stock, white wine and garden herbs, served with a slice of grilled organic sourdough with molten cheese (V, GF on request*)

BAO BUNS \$ 20
Chinese style steamed buns filled with crunchy house slaw, soft herbs and...
- Pulled pork, chipotle mayo, crushed nuts
- Fried chicken, pickled ginger, kewpie mayo
- Roast cauliflower, chipotle mayo, crushed nuts

CHICKEN BURGER \$ 20
Karaage fried chicken, cos lettuce, tomato, cheese, pickles and mayo on a *Summer Kitchen* bun with fat chips and aioli
(DF on request)

BUDDHA BOWL \$ 20
Hand-made falafels, brown rice, roasted cauliflower, avocado, edamame, house slaw, coconut yoghurt and seeds (V, VGN, DF, GF)

BURRITO BOWL \$ 22
Mexican spiced pulled pork, brown rice, house beans, roasted cauliflower, avocado, house slaw, salsa and chipotle mayo (DF, GF)

RAINCHECK ROAST \$ 25
Roasted meat of the day or our vegetarian nut and lentil loaf, served with crispy potatoes, roasted cauliflower, pumpkin, green beans and gravy
(DF, V option)

FAT CHIPS served with garlic aioli (V, VGN on request) \$ 8

GUACAMOLE served with tomato salsa and corn chips (DF, V, VGN, GF) \$ 8

SOURDOUGH served with hummus, olive oil and dukkah (V, VGN, DF, GF on request*) \$ 10

SAFFRON ARANCINI \$ 15
Arancini balls, filled with three cheese, carrot and saffron risotto, served with tomato sugo, fresh parmesan and green leaves (V)

VEG BURGER \$ 20
Sweet potato and quinoa pattie, haloumi, avocado, spinach, relish and mayo on a *Summer Kitchen* bun with fat chips and aioli
(VGN on request, GF on request*)

ROYALE BURGER \$ 20
Prime beef patty, bacon, onion rings, cheddar, pickles, cos lettuce and special sauce on a *Summer Kitchen* bun with fat chips and aioli
(DF on request, GF on request*)

TOKYO BOWL \$ 22
Karaage fried chicken, brown rice, roasted cauliflower, avocado, edamame, house slaw, pickled ginger, sesame and kewpie mayo (DF)

POKÉ BOWL \$ 24
Seared sesame salmon, brown rice, roasted cauliflower, avocado, edamame, house slaw and lime mayo (DF, GF)

COQ AU VIN \$ 30
Sous vide Chicken Maryland braised with red wine, bacon, mushrooms and onion served with Paris mash, baby carrots, beets and green beans
(V option)

V – Vegetarian VGN – Vegan DF – Dairy Free GF – Gluten Free GF on request* – add \$2.0

10% surcharge applies on public holidays // menu items may contain nuts, please alert staff to allergies