

# DINNER

Wednesday | Thursday 5pm - 8pm  
Friday | Saturday 5pm - 9pm

## ENTRÉE

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<b>Grilled Sourdough</b> hummus   olive oil   dukkah v   VGN   DF   GF BREAD +3	12
<b>Soup of the Day</b> hearty vegetable soup, organic sourdough v   GF BREAD +3	18
<b>Mushroom Arancini</b> garlic aioli   parmesan v	18
<b>Meatballs</b> grass fed beef   tomato sugo   olive tapenade   basil DF   GF	19

## MAIN

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<b>Roasted Cauliflower</b> hummus   salsa verde   grains   seeds v   VGN   DF   GF	25
<b>Pumpkin Gnocchi</b> burnt butter   honey   sage   walnuts   parmesan v   VGO	28
<b>Honey Roast Chicken</b> baby carrots   smashed peas   potatoes   gravy DF   GF	29
<b>Lamb Ragu</b> pappardelle   salsa verde   parmesan DFO	30

## SIDES

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<b>Chips</b> garlic aioli v   VGO   DF   GF	8.5
<b>Fennel Salad</b> seasonal greens   red wine vinaigrette VGN   V   DF   GF	10
<b>Rost Potatoes</b> crispy roast potatoes   salsa verde   parmesan	10

## DESSERT

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<b>Coconut Raspberry Semifreddo</b> amaretti crumb VGO   V   DF   GF	12
<b>Chocolate Lava Cake</b> fig   almond praline   vanilla ice cream v	12

V - vegetarian VO- vegetarian option VGN - vegan VGO - vegan option DF - dairy free GF - gluten free  
some menu items may contain nuts | please alert staff to allergies