

DINNER

Tuesday – Saturday // 3:00pm - 9:00pm

SNACKS

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
FALAFELS served with coconut yoghurt and green leaves (DF, V, VGN, GF)	\$ 10
JALAPENO POPPERS fresh chilies filled with cheese, herbs and garlic with a panko crumb (V)	\$ 12
ARANCINI filled with three cheese and saffron risotto, tomato sugo and parmesan (V)	\$ 15
MEZZE PLATE house made dips, dukkah, marinated olives, pickled veg and sourdough (V, VGN, DF, GF on request*)	\$ 18

TRES TACOS

\$ 20

- Pulled pork, house slaw and chipotle mayo
- Fried chicken, cos lettuce, salsa and lime aioli
- Roast cauliflower, slaw and chipotle mayo

VEG BURGER

\$ 20

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

CHICKEN BURGER

\$ 20

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

ROYALE BURGER

\$ 20

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

BUDDHA BOWL

\$ 22

Hand-made falafels, brown rice, roasted cauliflower, avocado, house slaw, coconut yoghurt and seeds (V, VGN, DF, GF)

TOKYO BOWL

\$ 24

Japanese style karaage fried chicken, brown rice, roasted cauliflower, avocado, house slaw, pickled ginger, sesame and wasabi mayo (DF)

POKÉ BOWL

\$ 24

Seared sesame salmon, brown rice, roasted cauliflower, avocado, house slaw, pickled ginger and lime mayo (DF, GF)

RAINCHECK ROAST

\$ 25

Roasted **meat of the day** or our **vegetarian nut loaf**, crispy potatoes, roasted cauliflower, pumpkin, sautéed broccolini and gravy
(DF, V on request, VGN on request)

SIDES

CRINKLE CUT CHIPS served with garlic aioli (V, VGN on request)	\$ 8
CHORIZO BRAVAS crispy kennebec potatoes, caramelised chorizo, romesco and aioli	\$ 10

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