

## DINNER

3:00pm – 9:00pm

<b><u>CROQUETTES</u></b>	<b>\$ 15</b>	<b><u>VEGGIE BURGER</u></b>	<b>\$ 20</b>
<i>Potato croquettes filled with spinach and red capsicum served with aioli, lemon caper sauce and green leaves (V)</i>		<i>Sweet potato and quinoa pattie, grilled haloumi, smashed avocado, fresh spinach, relish and mayo on a house baked soft milk bun with crinkle-cut chips (VGN on request, GF on request*)</i>	
<b><u>CHICKEN BURGER</u></b>	<b>\$ 20</b>	<b><u>RAINCHECK ROYALE</u></b>	<b>\$ 20</b>
<i>Karaage fried chicken, cheese, tomato, lettuce, house pickles and mayo on a soft milk bun with crinkle-cut chips (DF on request)</i>		<i>Prime beef patty, bacon, onion rings, cheddar, house pickles, lettuce and special sauce on a soft milk bun with crinkle-cut chips (DF on request, GF on request*)</i>	
<b><u>BUDDHA BOWL</u></b>	<b>\$ 20</b>	<b><u>TOKYO BOWL</u></b>	<b>\$ 22</b>
<i>Hand-made falafels, brown rice, roasted cauliflower, avocado, edamame, house slaw, coconut yoghurt and seeds (V, VGN, DF, GF)</i>		<i>Karaage fried chicken, brown rice, roasted cauliflower, avocado, edamame, house slaw, pickled ginger, sesame and kewpie mayo (DF)</i>	
<b><u>BURRITO BOWL</u></b>	<b>\$ 22</b>	<b><u>POKÉ BOWL</u></b>	<b>\$ 24</b>
<i>Mexican spiced pulled pork, brown rice, house beans, guacamole, roasted cauliflower, house slaw, chipotle mayo and corn chips (DF, GF)</i>		<i>Seared sesame salmon, brown rice, roasted cauliflower, avocado, edamame, house slaw, pickled ginger and lime mayo (DF, GF)</i>	
<b><u>BAO BUNS</u></b>	<b>\$ 22</b>	<b><u>WILD MUSHROOM RISOTTO</u></b>	<b>\$ 25</b>
<i>Three Chinese style steamed buns packed with crunchy slaw, soft herbs and accompanying sauces: TOFU AGEDASHI // FRIED CHICKEN // PULLED PORK</i>		<i>Wild Tasmanian mushroom risotto, truffle oil, roasted hazelnuts, fresh parmesan and soft herbs (V, GF, DF option)</i>	
<b><u>ROASTED NUT LOAF</u></b>	<b>\$ 25</b>	<b><u>ROAST TURKEY</u></b>	<b>\$ 28</b>
<i>Nut, lentil and mushroom loaf, pistachio and cranberry stuffing, roasted pink eyes, pumpkin, cauliflower, green beans, cranberry jus and gravy (V, DF)</i>		<i>Turkey breast, pistachio and cranberry stuffing, roasted pink eye potatoes, pumpkin, cauliflower, green beans, spiced cranberry jus and gravy (DF)</i>	
<b><u>CRINKLE-CUT CHIPS</u></b> served with garlic aioli <u>or</u> tomato sauce (V, VGN on request)			<b>\$ 8</b>
<b><u>GUACAMOLE</u></b> served with corn chips (DF, V, VGN, GF)			<b>\$ 8</b>
<b><u>SOURDOUGH</u></b> served warm with roasted garlic and white bean dip (V, VGN, DF, GF on request*)			<b>\$ 10</b>
<b>TOMATO RELISH // GARLIC AIOLI // CHIPOTLE MAYO // SPECIAL SAUCE // GRAVY</b>			<b>\$ 1 each</b>

V – Vegetarian    VGN – Vegan    DF – Dairy Free    GF – Gluten Free    GF on request\* - add \$1.0

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