

## LUNCH + DINNER

11.30am - 9pm

Tuesday - Saturday

### MEALS

<b>Soup of the day</b> with house baked bread (V + GF option*)	12.5
<b>Three cheese arancini</b> with leek, saffron aioli + green leaves (V)	15.0
<b>Buddha bowl</b> falafels, brown rice, avocado, cauliflower + coconut yoghurt (VGN)	18.0
<b>Poke bowl</b> seared sesame salmon, brown rice, avocado, cauliflower + wasabi mayo (GF + DF)	22.0
<b>Roasted quail salad</b> with heirloom carrots, greens, chickpeas, honey + dukkah (GF + DF)	22.0
<b>Mushroom gnocchi</b> truffled mushrooms, wilted greens, peas + parmesan (V)	24.0
<b>Lamb gnocchi</b> slow cooked lamb ragù with tomato, red wine, rosemary + parmesan	26.0
<b>Beef bourguignon</b> slow cooked beef, bacon, garlic, onions, carrots, red wine + Paris mash	26.0
<b>Veggie burger</b> with sweet potato + quinoa patty, haloumi, avocado, relish + aioli (VGN option + GF option*)	17.0
<b>Chicken burger</b> with grilled chicken breast, bacon, avocado, green leaves + aioli (DF + GF option*)	17.0
<b>Beef burger</b> Tasmanian beef patty, bacon, cheddar, onion rings, pickles + special sauce (GF option*)	17.0
<b>add</b> crinkle cut chips + aioli to your burger	4.5

### SIDES

<b>House baked bread</b> served warm, with dukkah + extra virgin olive oil (VGN)	6.0
<b>Green beans</b> + slivered almonds + lemon (GF + V + VGN option)	8.0
<b>Crinkle cut chips</b> + aioli (V + DF)	8.0

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

Please note a 10% surcharge applies on public holidays