

LUNCH + DINNER

11.30am - 9pm

Tuesday - Saturday

MEALS

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

SIDES

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