

LUNCH & DINNER

11:30am – 3:00pm Monday & Sunday

11.30am – 9:00pm Tuesday-Saturday

ARANCINI \$ 15
Filled with three cheese and saffron risotto, served with tomato sugo, fresh parmesan and green leaves (V)

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*)

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*)

TOKYO BOWL \$ 22
Japanese style karaage fried chicken, brown rice, roasted cauliflower, avocado, house slaw, pickled ginger, sesame and wasabi mayo (DF)

PERSIAN PUMPKIN SALAD \$ 24
Dukkah crusted spiced pumpkin, **Laud's** plant based fetta, jewelled quinoa salad, baby spinach and fresh herbs (V, VGN, 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

SOURDOUGH served with hummus, olive oil and dukkah (V, VGN, DF, GF on request*) \$ 10

GUACAMOLE served with tomato salsa and corn chips (DF, V, VGN, GF) \$ 10

FALAFELS served with coconut yoghurt and green leaves (DF, V, VGN, GF) \$ 10

SPICED CAULIFLOWER coconut yoghurt, sumac and pomegranite (DF, V, VGN, GF) \$ 10

MEZZE PLATE \$ 18
House made dips, dukkah, marinated olives, pickled vegetables, and organic sourdough (V, VGN, DF, 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)

BUDDHA BOWL \$ 20
Hand-made falafels, brown rice, roasted cauliflower, avocado, house slaw, coconut yoghurt and seeds (V, VGN, DF, GF)

POKÉ BOWL \$ 24
Seared sesame salmon, brown rice, roasted cauliflower, avocado, house slaw, pickled ginger and lime mayo (DF, GF)

CHICKEN PARMIGIANA \$ 25
Free range Marion Bay chicken breast, panko crumb, tomato sugo, melted mozzarella, parmesan, crinkle cut chips and green leaves

12 HOUR LAMB SHOULDER \$ 28
Slow cooked Tasmanian lamb shoulder, middle eastern spice, mint yoghurt, jewelled quinoa salad with nuts and fresh herbs (GF)

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