

LUNCH & DINNER

11:30am – 3:00pm Monday & Sunday
11.30am – 9:00pm Tuesday-Saturday

SOUP OF THE DAY \$ 12
House made warm and hearty soup, served with organic sourdough (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 \$ 20
Japanese style karaage fried chicken, brown rice, roasted cauliflower, avocado, house slaw, pickled ginger, sesame and wasabi mayo (DF)

MUSHROOM PAPPARDELLE \$ 24
Sautéed Huon valley mushrooms, garlic, thyme, bacon and cream with pappardelle pasta and fresh parmesan (v on request)

RAINCHECK ROAST \$ 24
Roasted meat, crispy potatoes, roasted cauliflower, pumpkin and sautéed broccolini served with 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
CAULIFLOWER CHEESE roasted with béchamel and hazelnuts (v) \$ 10

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

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 \$ 24
Free range Marion Bay chicken breast, panko crumb, tomato sugo, melted mozzarella, parmesan, crinkle cut chips and green leaves

SPRING LAMB SHANK \$ 28
Slow cooked Tasmanian lamb shank braised with red wine, rosemary and garlic, served with creamy mash and sautéed broccolini

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