

LUNCH

11:30am - 3:00pm

ARANCINI

\$ 15

Arancini balls, filled with three cheese and saffron risotto, served with tomato sugo, fresh parmesan and green leaves (v)

HAM & CHEESE

\$ 15

Deluxe toasted sandwich filled with leg ham, molten cheese and tomato relish, served with green leaves (GF on request*)

TRES TACOS

\$ 20

- Pulled pork, house slaw and chipotle mayo
- Fried chicken, cos lettuce, salsa and lime aioli
- Roast cauliflower, slaw and chipotle mayo

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*)

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)

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*)

BUDDHA BOWL

\$ 22

Hand-made falafels, brown rice, roasted cauliflower, avocado, house slaw, coconut yoghurt and seeds (v, VGN, DF, GF)

TOKYO BOWL

\$ 24

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

POKÉ BOWL

\$ 24

Seared sesame salmon, brown rice, roasted cauliflower, avocado, house slaw, pickled ginger and lime mayo (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

CHORIZO BRAVAS crispy kennebec potatoes, caramelised chorizo, romesco and aioli

\$ 10

FALAFELS served with coconut yoghurt and green leaves (DF, v, VGN, GF)

\$ 10

JALAPENO POPPERS fresh chillies filled with cheese, herbs and garlic with a panko crumb (v)

\$ 12

MEZZE PLATE house made dips, dukkah, marinated olives, pickled veg and sourdough

\$ 18

(v, VGN, DF, GF on request*)

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