

LUNCH

11:30am - 3:00pm

SOUP OF THE DAY

\$ 15

Warm and hearty soup, served with buttered *Summer Kitchen* organic sourdough (V, GF on request*)

ITALIAN MEATBALLS

\$ 16

Classic pork and beef meatballs served with tomato sugo and fresh parmesan with a slice of organic sourdough. Vegetarian option also available made with cauliflower and brown rice (V option, GF on request*)

VEGGIE BURGER

\$ 20

Sweet potato and quinoa pattie, haloumi, avocado, spinach, relish and mayo on a house-baked soft milk bun, served 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 house-baked soft milk bun, served with chips and aioli (DF on request, GF on request*)

TOKYO BOWL

\$ 22

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

WILD MUSHROOM RISOTTO

\$ 25

Wild Tasmanian mushroom risotto served with truffle oil, fresh parmesan and soft herbs (V, GF, DF option)

CHIPS served with garlic aioli (V, VGN on request)

\$ 8

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

\$ 8

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

\$ 10

HAM & CHEESE

\$ 15

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

BAO BUNS

\$ 20

Three Chinese style steamed buns filled with pulled pork, karaage fried chicken and jackfruit. Packed with crunchy house slaw, soft herbs and accompanying sauces.

CHICKEN BURGER

\$ 20

Karaage fried chicken, cos lettuce, tomato, cheese, pickles and mayo on a house-baked soft milk bun, served with chips and aioli (DF on request)

BUDDHA BOWL

\$ 20

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

POKÉ BOWL

\$ 24

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

RAINCHECK ROAST

\$ 25

Roasted meat of the day or Vegetarian nut and lentil loaf, served with roasted potatoes, pumpkin, cauliflower, green beans and gravy (DF, V option)

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