



**LUNCH 11:30am-3pm seven days**

**DINNER 3:00pm – 9:00pm Tuesday - Saturday**

### MEALS

<b>Soup of the day</b> with house baked bread (V + GF option)	12.5
<b>Saffron arancini</b> with tomato sugo + green leaves + parmesan (V)	15.0
<b>Winter salad</b> roasted heirloom carrots, greens, chickpeas, haloumi + dukkah (V + VGN option + GF)	17.0
<b>Buddha bowl</b> falafels, brown rice, avocado, cauliflower + coconut yoghurt (VGN)	18.0
<b>Poke bowl</b> seared sesame salmon, brown rice, avocado, cauliflower + wasabi mayo (GF + DF)	22.0
<b>Potato gnocchi</b> with truffled mushrooms, wilted greens, peas + parmesan (V)	23.0
<b>Slow cooked lamb ragù</b> with tomato, red wine, rosemary + handmade potato gnocchi	25.0
<b>Pork belly</b> with roasted sage potatoes, green beans + quince puree (GF + DF)	26.0

### BURGERS

<b>Veggie burger</b> with sweet potato + quinoa patty, haloumi, avocado, relish + aioli (V + VGN option + GF option)	17.0
<b>Chicken burger</b> with karaage fried chicken, crunchy slaw, pickles + aioli (DF)	17.0
<b>Beef burger</b> with Tasmanian beef patty, bacon, cheddar, onion rings, pickles + special sauce (GF option)	17.0
<b>add</b> crinkle cut chips + aioli to your burger	4.5

### SIDES

<b>House bread</b> served warm, with dukkah + extra virgin olive oil (VGN)	6.0
<b>Green beans</b> + slivered almonds + lemon (GF + V + VGN option)	8.0
<b>Crinkle cut chips</b> + aioli (V + DF)	8.0
<b>Roasted sage potatoes</b> + lemon + aioli (V)	10.0

V – Vegetarian    VGN – Vegan    DF – Dairy Free    GF – Gluten Free

Please note a 10% surcharge applies on public holidays