



LUNCH 11.30am – 3pm seven days

DINNER – 3pm – 9pm Tuesday - Saturday

SHARE

House baked bread served warm with dukkah + extra virgin olive oil (VGN)	6.0
Crinkle cut chips + aioli (V + DF)	8.0
Mezze plate house made dips, marinated olives, dukkah, extra virgin olive oil + house bread (v)	18.0

MEALS

Croquettes with spinach, manchego cheese + smoked paprika aioli + greens (V)	15.0
Southern fried chicken crunchy salad, honey dressing + chipotle mayonnaise	18.0
Buddha bowl falafels, brown rice, avocado, cauliflower, slaw + coconut yoghurt (VGN + GF)	18.0
Poke bowl sesame salmon, brown rice, avocado, cauliflower, slaw + wasabi mayo (GF + DF)	22.0
Handmade potato gnocchi wild mushrooms, truffle oil, wilted greens, peas + parmesan (V)	24.0
Wallaby ragù handmade potato gnocchi, tomato, red wine, rosemary + parmesan	26.0
Lamb shoulder middle eastern spice, couscous, currants, carrots, almonds + labneh	28.0

BURGERS

Veggie burger with sweet potato + quinoa hash, haloumi, avocado, relish + aioli (VGN option + GF option*)	17.0
Chicken burger with southern fried chicken, crunchy slaw + chipotle mayonnaise	17.0
Beef burger Tasmanian beef patty, bacon, cheddar, onion rings, pickles + special sauce (DF option + GF option*)	17.0
ADD crinkle cut chips + aioli to your burger	4.5

V – Vegetarian VGN – Vegan DF – Dairy Free GF – Gluten Free GF option* – add \$2.0

Please note a 10% surcharge applies on public holidays