

## LUNCH 11.30am – 3pm seven days

## DINNER 3pm-9pm Tuesday-Saturday

### MEALS

<b>Soup of the day</b> with house baked bread (V + GF option*)	12.5
<b>Croquettes</b> with spinach, manchego cheese + smoked paprika aioli (V)	15.0
<b>Southern fried chicken salad</b> greens, carrots, cabbage, honey dressing + chipotle mayo	18.0
<b>Buddha bowl</b> falafels, brown rice, avocado, cauliflower, slaw + coconut yoghurt (GF + VGN)	18.0
<b>Poke bowl</b> sesame salmon, brown rice, avocado, cauliflower, slaw + wasabi mayo (GF + DF)	22.0
<b>Mushroom gnocchi</b> truffled mushrooms, wilted greens, peas + parmesan (V)	24.0
<b>Lamb gnocchi</b> slow cooked lamb ragù with tomato, red wine, rosemary + parmesan	26.0
<b>Beef cheek</b> slow braised beef, pedro ximinez, cauliflower puree + green beans	28.0
<b>Veggie burger</b> sweet potato + quinoa patty, haloumi, avocado, relish + aioli (VGN option + GF option*)	17.0
<b>Chicken burger</b> southern fried chicken, crunchy slaw + chipotle mayonnaise	17.0
<b>Beef brisket burger</b> slow cooked beef brisket, cheddar, crunchy slaw, pickles + special sauce (DF option + GF option*)	17.0
<b>add</b> crinkle cut chips + aioli to your burger	4.5

### SIDES

<b>House baked 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>Patatas bravas</b> crispy potatoes, smoky romesco + aioli (V)	10.0

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

Please note a 10% surcharge applies on public holidays