

DINNER

3pm - 9pm

TAPAS // SHARE PLATES

SOURDOUGH served with olive oil and dukkah (VGN, DF + GF option*) 3 slices	\$ 8
CRINKLE CUT CHIPS served with garlic aioli (V + VGN option)	\$ 8
SPRING VEGETABLES sautéed with butter and local hazelnuts (V, GF + VGN option)	\$ 9
PATATAS BRAVAS crispy potatoes, smoky romesco and aioli (V + DF)	\$ 10
FALAFELS served with leaves and coconut yoghurt (DF, VGN + GF) 4 pieces	\$ 10
ARANCINI chorizo and three cheese arancini, saffron aioli and wild rocket 3 pieces	\$ 12

SOUP OF THE DAY **\$ 12**
Served with organic sourdough and olive oil
(V + GF option*)

VEGGIE BURGER **\$ 17**
Sweet potato + quinoa pattie, haloumi,
avocado, house slaw, relish and mayo (VGN
option + GF option*)
+ crinkle cut chips \$4.5

CHICKEN BURGER **\$ 18**
Fried chicken, cos lettuce, tomato, cheese,
pickles and mayo (DF option)
+ crinkle cut chips \$4.5

ROYALE BURGER **\$ 18**
Prime beef, bacon, cheddar, onion rings,
pickles and special sauce (DF option, GF option*)
+ crinkle cut chips \$4.5

BUDDHA BOWL **\$ 19**
Hand-made falafels, brown rice, cauliflower,
avocado, house slaw and coconut yoghurt
(VGN + GF)

TOKYO BOWL **\$ 22**
Japanese style karaage fried chicken, brown
rice, cauliflower, avocado, house slaw, pickled
ginger and wasabi mayo (DF)

POKÈ BOWL **\$ 22**
Seared salmon, sesame, brown rice,
cauliflower, avocado, house slaw,
pickled ginger and lime mayo
(DF + GF option) salmon served medium rare

SEOUL BOWL **\$ 22**
Korean style bulgogi beef, brown rice,
cauliflower, avocado, house slaw and sesame
(DF)

ROTI CANAI **\$ 18**
Malaysian style dahl curry, served with roti,
crispy onions, coconut yoghurt and coriander
(VGN)

FILLET MIGNON (200g) **\$ 30**
Grilled Cape Grim eye fillet, wrapped in bacon,
potato galette, green beans and red wine jus
(GF)

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

Please note a 10% surcharge applies on public holidays // menu items may contain nuts, please alert staff to allergies