

LUNCH

11:30am - 3:00pm

<u>SAFFRON ARANCINI</u> \$ 15 Arancini balls, filled with three cheese, carrot and saffron risotto, served with tomato sugo, fresh parmesan and green leaves (V)	<u>HAM & CHEESE</u> \$ 15 Deluxe toasted sandwich filled with leg ham, molten cheese and tomato relish, served with green leaves (GF on request*)
<u>FRENCH ONION SOUP</u> \$ 15 Caramelised onions simmered with a rich vegetable stock, white wine and garden herbs, served with a slice grilled organic sourdough and melted cheese (V, VGN option, GF on request*)	<u>BAO BUNS</u> \$ 20 Chinese style steamed buns filled with crunchy house slaw, soft herbs and: - Pulled pork, chipotle mayo, peanuts - Fried chicken, pickled ginger, kewpie mayo - Roast cauliflower, chipotle mayo, peanuts
<u>VEGGIE BURGER</u> \$ 20 Sweet potato and quinoa pattie, haloumi, avocado, spinach, relish and mayo on a <i>Summer Kitchen</i> bun, with fat chips and aioli (VGN on request, GF on request*)	<u>CHICKEN BURGER</u> \$ 20 Karaage fried chicken, cos lettuce, tomato, cheese, pickles and mayo on a <i>Summer Kitchen</i> bun with fat chips and aioli (DF on request)
<u>ROYALE BURGER</u> \$ 20 Prime beef patty, bacon, onion rings, cheddar, pickles, cos lettuce and special sauce on a <i>Summer Kitchen</i> bun, with fat chips and aioli (DF on request, GF on request*)	<u>BUDDHA BOWL</u> \$ 20 Hand-made falafels, brown rice, roasted cauliflower, avocado, edamame, house slaw, coconut yoghurt and seeds (V, VGN, DF, GF)
<u>TOKYO BOWL</u> \$ 22 Japanese style karaage fried chicken, brown rice, roasted cauliflower, avocado, edamame, house slaw, pickled ginger, sesame and kewpie mayo (DF)	<u>BURRITO BOWL</u> \$ 22 Mexican spiced pulled pork, brown rice, house beans, roasted cauliflower, avocado, house slaw, salsa and chipotle mayo (DF, GF)
<u>POKÉ BOWL</u> \$ 24 Seared sesame salmon, brown rice, roasted cauliflower, avocado, edamame, house slaw, pickled ginger and lime mayo (DF, GF)	<u>RAINCHECK ROAST</u> \$ 25 Roasted meat of the day <u>or</u> our vegetarian nut and lentil loaf, served with crispy potatoes, roasted cauliflower, pumpkin, green beans and gravy (DF, V option)
<u>FAT CHIPS</u> served with garlic aioli (V, VGN on request) \$ 8	
<u>GUACAMOLE</u> served with tomato salsa and corn chips (DF, V, VGN, GF) \$ 8	
<u>SOURDOUGH</u> served with hummus, olive oil and dukkah (V, VGN, DF, GF on request*) \$ 10	

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