

LUNCH

11:30am - 3:00pm

HAM & CHEESE \$ 15

Deluxe toasted sandwich filled with leg ham, molten cheese and tomato relish, served with green leaves (GF on request*)

ARANCINI \$ 15

Arancini balls, filled with three cheese, carrot and saffron risotto, served with tomato sugo, fresh parmesan and green leaves (v)

TRES TACOS \$ 20

- Pulled pork, house slaw and chipotle mayo
- Fried chicken, cos lettuce, salsa and lime aioli
- Roast cauliflower, slaw and chipotle mayo

CHICKEN BURGER \$ 20

Karaage fried chicken, cos lettuce, tomato, cheese, pickles and mayo on a *Summer Kitchen* bun, with chips and aioli
(DF on request)

BUDDHA BOWL \$ 20

Hand-made falafels, brown rice, roasted cauliflower, avocado, house slaw, coconut yoghurt and seeds (v, VGN, DF, GF)

BURRITO BOWL \$ 22

Mexican spiced pulled pork, brown rice, black beans, roasted cauliflower, avocado, house slaw, salsa and chipotle mayo (DF, GF)

NUT ROAST \$ 25

Nut, cranberry and lentil loaf, crispy potatoes, roasted cauliflower, pumpkin, green beans and gravy (VGN, v, DF)

SNACKS // SIDES

CRINKLE CUT CHIPS served with garlic aioli (v, VGN on request) \$ 8

GUACAMOLE served with tomato salsa and corn chips (DF, v, VGN, GF) \$ 8

SOURDOUGH served with hummus, olive oil and dukkah (v, VGN, DF, GF on request*) \$ 10

FALAFELS served with coconut yoghurt and green leaves (DF, v, VGN, GF) \$ 10

TRUFFLED MUSHROOM \$ 15

Deluxe toasted sandwich filled with honey brown mushrooms, molten brie and truffle oil, served with green leaves (GF on request*)

SEASONAL SALAD \$ 18

Dukkah roasted carrots with kale, quinoa, roasted hazelnuts, fresh herbs and an orange and maple dressing (v, VGN, DF, GF)

VEG BURGER \$ 20

Sweet potato and quinoa patty, haloumi, avocado, spinach, relish and mayo on a *Summer Kitchen* bun, with chips and aioli
(VGN on request, GF on request*)

ROYALE BURGER \$ 20

Prime beef patty, bacon, onion rings, cheddar, pickles, cos lettuce and special sauce on a *Summer Kitchen* bun, with chips and aioli
(DF on request, GF on request*)

TOKYO BOWL \$ 22

Japanese style karaage fried chicken, brown rice, roasted cauliflower, avocado, house slaw, pickled ginger, sesame and wasabi mayo (DF)

POKÉ BOWL \$ 24

Seared sesame salmon, brown rice, roasted cauliflower, avocado, house slaw, pickled ginger and lime mayo (DF, GF)

RAINCHECK ROAST \$ 25

Roasted turkey, crispy potatoes, roasted cauliflower, pumpkin, green beans, cranberry sauce and gravy

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