

LUNCH

11.30am – 3pm seven days

SOUP OF THE DAY.....12.0

Served with house baked bread + olive oil
(V + GF option*)

CROQUETTES.....15.0

Three cheese and potato croquettes served
with saffron aioli + dressed leaves
(v) 4 pieces

OCEAN TROUT.....18.0

Tasmanian ocean trout, cured with gin
served with crème fraiche, pickled
vegetables and soft herbs (GF)

CHICKEN BURGER.....18.0

Karaage fried chicken, crunchy slaw, pickled
ginger + wakame mayonnaise (DF)

BUDDHA BOWL.....18.0

Hand-made falafels, brown rice, cauliflower,
avocado, crunchy slaw + coconut yoghurt
(VGN, DF + GF)

POKÈ BOWL.....22.0

Sesame seared ocean trout, brown rice,
cauliflower, avocado, crunchy slaw,
pickled ginger + lime mayo (DF + GF)

SIDE DISHES
.....

OLIVES mixed and marinated (VGN, DF + GF)..... 8.0

HOUSE BAKED BREAD served with olive oil + dukkah (VGN, DF + GF option*) 3 slices..... 8.0

GREEN BEANS with burnt butter + pine nuts (V + GF)..... 8.0

CRINKLE CUT CHIPS served with saffron aioli (v)..... small 5.0

large 8.0

CROISSANT.....15.0

Summer Kitchen Organic Bakery Croissant with
prosciutto, mozzarella, heirloom tomatoes,
caramelised balsamic and dressed leaves

AUTUMN SALAD.....17.0

Pumpkin, sweetcorn, zucchini, spinach,
beetroot hummus, soft herbs, nuts + seeds
(VGN, DF + GF)

VEGAN BURGER.....17.0

Sweet potato + quinoa hash, pan fried tofu,
avocado, crunchy slaw, relish + vegan mayo
(VGN, DF + GF option*)

RAINCHECK ROYAL BURGER.....18.0

Prime beef patty, bacon, cheddar, onion rings,
pickles + special sauce (GF option*)

KARAAGE CHICKEN BOWL.....22.0

Japanese fried chicken, brown rice,
cauliflower, avocado, crunchy slaw,
pickled ginger, sesame + wakame mayo (DF)

CONFIT DUCK.....28.0

Crispy duck leg served with roasted pear,
potato Lyonnaise and pinot noir reduction

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

Please note a 10% surcharge applies on public holidays