

LUNCH 11.30am-3pm seven days

DINNER until 9pm Tuesday-Saturday

House Bread with dukkah and <i>Rochford Hall</i> extra-virgin olive oil (VGN + GF option*)	7.0
Falafels with coconut yoghurt and greens (VGN + GF)	12.0
Eggplant with miso glaze, sesame and micro herbs (VGN + GF)	12.0
Ceviche cured market fish with lime, avocado, tomato + Spanish onion (DF)	16.0
Veggie Burger with sweet potato + quinoa hash, haloumi, avocado, relish + aioli (VGN option + GF option*)	17.0
Chicken Burger with karaage fried chicken, crunchy slaw, pickled ginger + wakame mayonnaise	18.0
Beef Burger prime beef patty, bacon, cheddar, onion rings, pickles + special sauce (DF option + GF option*)	18.0
Buddha Bowl falafels, brown rice, cauliflower, avocado, crunchy slaw + coconut yoghurt (VGN + GF)	18.0
Karaage Chicken Bowl brown rice, cauliflower, avocado, pickled ginger, sesame + wakame mayo	22.0
Wild Mushroom Tagliatelle truffle oil, wilted greens, peas + pecorino (V + VGN option)	24.0
Beef Brisket slow cooked, crispy sweet potatoes, roast garlic + chimichurri	28.0
Tasmanian Market Fish with zucchini, wild puffed rice, mint, preserved lemon and pine nuts	29.0
Crinkle-Cut Chips + garlic aioli	small 5.0
	large 8.0

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

Please note a 10% surcharge applies on public holidays