

LUNCH 11.30am – 3pm seven days

DINNER 3pm-9pm Tuesday-Saturday

MEALS

Cauliflower croquettes potato, caraway, parmesan + green leaves (V)	15.0
Roasted pumpkin salad goats curd, pea tendrils, seeds + honey mustard vinaigrette (V + GF)	16.0
Buddha bowl falafels, brown rice, avocado, cauliflower, cabbage + coconut yoghurt (VGN + GF)	18.0
Lamb salad 12 hour slow cooked lamb, harissa, chickpeas, spinach, labneh + pomegranate (GF)	22.0
Handmade potato gnocchi wild mushrooms, truffle oil, wilted greens, peas + parmesan (V)	24.0
Huon salmon charred asparagus, crispy potatoes + béarnaise sauce	29.0

BURGERS

Veggie burger with sweet potato + quinoa hash, haloumi, avocado, relish + aioli (VGN option + GF option*)	17.0
Chicken burger with southern fried chicken, cabbage + chipotle mayonnaise	17.0
Beef burger Tasmanian beef patty, bacon, cheddar, onion rings, pickles,+ special sauce (DF + GF option*)	17.0
ADD crinkle cut chips + aioli to your burger	4.5

SIDES

House-baked bread served warm, with dukkah + extra virgin olive oil (VGN)	6.0
Crinkle cut chips + aioli (V + DF)	8.0
Charred asparagus + burnt butter + hazelnuts (GF + V)	9.0
Crispy potatoes with paprika salt (V)	9.0
Falafels house-made with coconut yoghurt (VGN)	12.0

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

Please note a 10% surcharge applies on public holidays