

Organic olive and herb bread w extra virgin and roasted tomato oil and danish fetta	8.0
Handcut chips w aioli	7.0
Mixed leaf salad grilled haloumi, pistachio, fried tofu, roasted roma tomatoes and sweet potato w a white balsamic and lemon dressing with chicken	13.0
Bruschetta marinated bocconcini, cherry tomato and basil pesto salsa w crisp pancetta	16.0
Slow cooked lamb, mushroom and sweet potato pie w pesto tossed chats and a rocket + parmesan salad	10.0
Szechuan marinated chicken breast sandwich w roasted sweet potato, sliced romas, mixed leaves, danish fetta and a lemon basil mayo on turkish w handcut chips	15.0
Grilled eye fillet sandwich w sauerkraut, sliced romas, parmesan cheese, beetroot and mayo on turkish w handcut chips	14.0
Spiced semolina dusted prawns and squid w a julienne salad and peanut + chilli salsa	15.0
Peking duck risotto w mushrooms, kaffir lime leaves, bamboo shoots and red thai curry paste	16.0
Waygu beef burger w sliced romas, cheddar cheese, beetroot, mixed leaves and a mustard walnut mayo on organic sourdough roll w handcut chips	17.0
Fish of the Day served w herb and almond basmati, mixed leaves and cafe de paris butter	16.0
Breakfast still available	18.0
All day breakfast (sorry, no additions or alterations) fried or poached eggs and grilled bacon w roast tomato and rocket on turkish	13.0
Roasted corn, semidried tomato and leek fritters w poached eggs and avocado + tomato salsa	13.5
The roll bacon, baby spinach, fresh tomato, avocado and a scrambled egg w cheddar cheese and housemade relish on a damper roll	11.0
Buttermilk blueberry hotcakes served w butterscotch + crushed nut sauce and vanilla bean ricotta	13.5