STARTERS

Soup of the day \$12

Warmed baguettes with smoked garlic butter \$10

House-made pork, chive and prawn pot sticker dumplings, baby bok choy, shiitake mushrooms, cashews, ginger, soy and paprika oil \$20



CASUAL

Tempura battered fresh fish of the day, curly fries, seasonal leaves, tartare \$26

Szechuan spiced beef sirloin, mixed greens, crispy noodles, cherry tomatoes, cucumber, cashews, radish, julienned vegetables, chilli and lime aioli \$24

House-made curry of the day, steamed Basmati rice, naan bread \$26

Pasta of the day POA

Roast of the day, truffle mashed potatoes, steamed seasonal vegetables, Yorshire pudding, red wine jus \$28

House-made falafel, grilled spiced eggplant, edamame beans, semi-dried cherry tomatoes, mint coconut yogurt (Vegan) \$26





SIDES

Curly fries, garlic aioli \$8

Shoe string fries, garlic aioli \$8

Sweet Potato wedges, sour cream \$8

Charred broccoli, garlic, almonds, cranberries \$9

Seasonal leaves, cherry tomatoes, cucumber, radish, julienned vegetables, dressing \$9

Steamed seasonal vegetables \$9





BURGERS

Grass fed topside beef patty (cooked to your preference) milk bun, beetroot, cos lettuce, tomato, streaky bacon, brie, tomato relish, aioli, curly fries \$24

Crispy spiced chicken thigh, milk bun, Swiss cheese, streaky bacon, tomato, lettuce, garlic aioli, hickory sauce, curly fries \$24

House-made falafel, milk bun, beetroot, cos lettuce, tomato, Swiss cheese, onion relish, curly fries

(Gluten free buns available)





HAND STRETCHED PIZZA

Aged Hungarian pepperoni, tomato base, mozzarella

Smoked beef, freedom farms chorizo, caramelised onion, capsicum, brie, mozzarella \$24

Free range pulled pork, wild rocket, fennel, smoked cheddar, mozzarella \$24

House smoked Mt Cook salmon, capers, red onions, baby spinach, dill, creme fraiche

Mediterranean style grilled egg plant, red onion, zucchini, capsicum, mozzarella \$24

(Vegan mozzarella and gluten free bases available)





