

breakfast from 8.30am / lunch 12-2.30pm wednesday to monday
functions: ask us what we can do for your next celebration or corporate event

LUNCH

(served 12-2.30pm)

entrées or plates to share

creamy hummus with crispy spiced chickpeas, toasted seeds & nuts, fresh parsley & house-made focaccia (vegan),(gf bread option) \$14.00

crispy cauliflower buffalo wings with a salad of fresh herbs, sesame, spring onions, pickled kohlrabi & hot sauce
(gf)(vegan) \$18.00

mixed crumbed mushrooms tossed in parsley & finely diced chilli with baba ganoush & lemon (gf),(df),(vegan) \$16.00

caramelised onion & seasonal vegetable tart with lemony whipped fetta & rocket (vego) \$17.00

house-marinated kalamata olives (vegan),(gf) \$9.00

triple-cooked hand-cut wedges with your choice of house-made bbq sauce or our tomato ketchup (gf),(df),(vegan option) \$11.00

smoky sweet potato crisps with patch-made bbq sauce
(gf),(vegan option: house-made mango chutney) \$10.50

main course

pan-fried salmon with aromatic coconut, wild rice, ginger & turmeric broth, bok choy, coriander, lime & crispy lotus root
(gf/df options) \$29.00

slow-roasted harissa-rubbed lamb shoulder & quinoa salad with chimichurri dressing, cherry tomatoes, sugar snap peas, cucumber, fresh mint, parsley, spring onions & pickled radish (gf),(df) \$24.50

moroccan couscous & vegetable salad of roasted eggplant, zucchini & capsicum with fresh herbs, dates, roasted almonds & a zingy garlic, mint yoghurt dressing (vego) (vegan option) \$24.00

house-made potato gnocchi with sautéed mushrooms, asparagus, fresh spring peas, truffle pecorino & parsley
(gf),(vegan pasta & df option) \$24.00

pork & pear vindaloo curry with cumin basmati rice, house-made naan, coriander, fruit chutney & yoghurt on the side(gf,df options) \$26.00

karaage fried chicken burger with a sesame slaw, coriander, pickled ginger, fried shallots, served with hand-cut chips & kewpi wasabi mayo
(df, gf options) \$24.50

house-made bean patty burger with cos lettuce, red onion, avocado & smoky house-made bbq sauce on a toasted beetroot brioche bun with hand-cut potato chips & bbq dipping sauce (vegan & gf bun options) \$24.50

*see our display cabinet for sweet selections
to enjoy here or to take away*