

Lunch



Smashed Avocado & Slow Roasted Tomato on Toasted

Sourdough, fresh basil, pickled onions, Danish feta, turmeric kale chips, local microgreens & hemp seed dukkah **\$18** V, GFV

Falafel Bowl, pumpkin hummus, cucumber coconut yoghurt, avocado, roasted cauliflower, tri quinoa, beetroot relish, baby kale, seeds & nut salad **\$21** GF, Vegan

Crispy Tiger Prawn Tacos, tomato salsa, cabbage slaw, avocado, coriander, baja sauce & lime **2 for \$18 or 3 for \$24**

Roasted Pumpkin Ravioli, confit garlic, caramelised onion, roasted walnuts, goats cheese & rocket leaves **\$24** V

Thai Red Curry Crispy Pork Belly, snow peas, lychee, bean shoots, coriander & organic red rice **\$25**

V = Vegetarian, GF = Gluten Free, GFV = Gluten Free Variation Available

Grilled Halloumi Salad, roasted heirloom carrot, parsnip, beetroot relish, organic red rice, shaved fennel, orange, baby kale, dukkah & house dressing **\$22** GF, V

Sticky Asian Chicken Salad, with green papaya, bean shoots, Asian slaw, cucumber, capsicum, coriander, scallions, cashews & nahm jim dressing **\$24**

Southern Fried Chicken Burger, streaky bacon, American cheese, smoked chipotle aioli, oak lettuce, tomato on a toasted milk bun with rustic cut chips **\$21**

Wagyu Burger, American cheese, oak lettuce, tomato, pickles, burger sauce on a toasted milk bun with rustic cut chips **\$21**
Add Bacon \$2

Market Fish of The Day, please ask your server **\$MP**

Sides

Bowl of rustic cut chips served with our tomato chutney & aioli **\$8** GF

Extra Aioli \$1, Add Tomato Chutney \$2