

MENU

DINING MENU

SNACKS

Warm Organic Olives – (GF)(vegan)	\$5
Mini Buratta – Toasted Turkish bread, vincotto, olive oil and rocket (V)	\$8
Mac & Cheese Croquettes – With parsley mayo – 3 serve (V)	\$6
Fried Chicken Wings – In a bourbon BBQ sauce (GF)	\$10
Lamb Ribs – Rubbed with cumin and served with salsa verde (4pcs) (GF)	\$16
Cauliflower, onion and chickpea fritters – served with raita (GF)(vegan)	\$8
Salt & Pepper Calamari (GF)	\$12
Patatas bravas – Crispy potato with aioli, harissa and parsley (vegan)	\$10
Pork Belly Tonkatsu – Served with bulldog sauce, Japanese mayo and crunchy cabbage salad (3pcs)	\$16
Cheese plate – Blue, hard and soft cheese served with quince paste and Lavosh (V)	\$18

MAINS

Beetroot Burger – Beetroot, black bean and quinoa patty with lettuce, vegan cheese, sriracha vegan mayo, jalapeno chilli, fried onion & crinkle cut chips (vegan)	\$15
Wagyu Beef Burger – With tomato, cheese, chipotle mayo, pickles & crinkle cut chips	\$20
Eggplant Gratin – Baked eggplant with roasted peppers, tomato, basil and buffalo mozzarella (V)	\$18
Vegetable & Chickpea tagine – Served with coconut yoghurt (Vegan) (GF)	\$20
Chicken Parmigiana – Crumbed free-range chicken breast, green salad & crinkle cut chips	\$25
Guinness Braised Beef Cheek – With potato mash, carrots and gremolata	\$28
Tasmanian Salmon – Served with snow peas, green beans, cherry tomatoes, capers, parsley and dijon vinaigrette (GF)	\$30
250g Sirloin Steak – Served with garlic green beans, crispy smashed potato, fried egg and salsa verde (GF)	\$32

SIDES

Green Beans – toasted with almond butter	\$6
Green Salad	\$6
Crinkle Cut Chips (GF)	\$8
Wedges- with sour cream & sweet chili	\$12
Gravy	\$2
Aioli	\$1