

EVENING MENU

AVAILABLE FROM 3PM



Smalls & Grazing

Grazing plate – chef's selection of gourmet deli cuts & cheese – see the board

House fries with aioli (v,v*,gf).....	8
Mixed leaf salad, w/ feta, cherry tomatoes, croutons & house dressing (v,v*o,gfo).....	8
Paprika roasted pumpkin & lentil salad w/ grilled halloumi, spinach & roasted Spanish onion (v,v*o,gf).....	14
House made roast duck spring rolls w/ sweet chilli & plum dipping sauce.....	15
Duo of braised pork sliders w/ slaw & kewpie mayo (gfo).....	15
Stuffed field mushrooms with napoli, Mediterranean veg & parmesan (v,v*o,gf).....	14
Braised beef quesadilla w/ caramelised onions & sriracha mayo.....	16
Lime & mint fish cake tacos w/ mango salsa.....	17
Pistachio crumbed chicken breast w/ cranberry aioli.....	13

Bigs

Organic pork sausages w/ braised red cabbage, polenta fries & apple & beetroot relish (gf).....	22
The American cheeseburger w/ pickles, chips & aioli (gfo).....	20
Open kebab w/ lamb koftas OR falafels w/ mixed leaf salad & tzatziki on fresh tortilla (vo,gfo, v*o).....	21/19
Soft shell crab salad, tempura battered quinoa, mixed leaves & mango salsa	21

Sweets

Affogato w/ fresh espresso & vanilla ice cream (add Frangelico +\$8).....	8
Lime & passionfruit semifreddo w/ macerated strawberries (v,gf).....	12
Strawberry & white chocolate mousse (v,gf).....	12

gf (gluten free), gfo (gluten free option), v (vegetarian), v* (vegan), vo* (vegan option)