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## T A P A S

**Mussels df 16**

*Island Blue Mussels prepared in a Miso-Lime broth served with Baguette*

**Chicken Wings gf/df 18**

*Tossed in your choice of Sweet Chili Glaze, Hot or Salt & Pepper*

**Kettle Chips & Dip gf/df/veg/v 12**

*Kettle Chips served with house-made Hummus & Salsa Roja*

**Seared Tuna Noodle Bowl df 22**

*Blackened Tuna with Watermelon, Pickled Onion & Radish on Ponzu dressed soba noodles served cold*

**Veggie Bhaji gf/df/veg/v 14**

*Vegetable Fritter (chickpea base) served with a Roasted Vegetable Baba Ganoush*

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## B R U N C H

**Eggs Benny \$**

*Two poached eggs on the Chef's daily creation served with hash browns*

**Chilaquiles gf 15**

*Corn tortilla tossed in salsa, refried beans, feta cheese, pickled onion, avo crema and poached egg*

**Breakfast Poutine gf 17**

*Tater Tots with sausage, bacon, peppers, onions, cheese sauce & fried egg*

**Australian Toastie df/v/veg 16**

*Sourdough toast, avocado mash, sauteed mushrooms, seared tomatoes, poached egg and hash browns*

**Breakfast Sandwich 16**

*Fried egg, bacon, tomato jam, lettuce and avocado mash served with hash browns*